



23 AUBERGINE | CATERING + EVENTS

TOSS TO A PROSPEROUS NEW YEAR 2020 *menu*



ORIENTAL CANAPÉS

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SAVORIES

prosperous chicken bakwa, chicken floss on fried mantou	RM5/PCS
auspicious scallop on mussel shell	RM6/PCS
prawns money bag rolls	RM4/PCS
fortune salted egg chicken on crostini	RM5/PCS
abundance smoked salmon tartare	RM5/PCS

SWEETS

black sesame cheesecake	RM5/PCS
pineapple and chocolate tart	RM5/PCS

SPRING OF PROSPERITY BUFFET

SPRING OF PROSPERITY // RM50//PER PAX // MIN 70 GUESTS

Minimum order for all menu packages is 70 pax

Any order less than Minimum order, additional 20% will be charged on the package price

APPETIZER

MONEY BAGS

with dipping sauce

SMOKED DUCK MANGO SALAD

with thai spicy sweet dressing

MAINS

SPICY YONG CHOW FRIED RICE

with anchovies

SINGAPORE STYLE FRIED MEE HOON

with chicken

FRIED SALTED EGG FISH FILLET

with curry leaves

KAM HEONG STYLE

with new zealand mussels

TAIWANESE THREE CUP CHICKEN

with thai basil

BRAISED SHIITAKE MUSHROOM

with broccoli and carrot

DESSERT

Seasonal Fruits Platter
Pineapple, chocolate tart

DRINKS

Tropical punch

FORTUNE FEAST BUFFET

FORTUNE FEAST MENU // RM60//PER PAX //MIN 50 GUESTS

Minimum order for all menu packages is 50 pax

Any order less than Minimum order, additional 20% will be charged on the package price

APPETIZER

KUEH PIE TEE / DIY

shrimp, braised turnip and carrot, crushed nuts, sweet sauce, sambal chilli

SMOKED DUCK MANGO SALAD

with thai spicy sweet dressing

MAINS

SPICY YONG CHOW FRIED RICE

with seafood

FRIED CHICKEN

with nam yue

SAUTÉED SCALLOP

with capsicum and cashew nuts

FRIED FISH

with bitter melon in bean sauce

CEREAL BUTTER PRAWNS

with curry leaves

SHANGHAI NOODLE

with, chicken and superior sauce

DESSERT

Seasonal Fruits Platter

Assorted Nyonya Kueh

Black Sesame Cheesecake & Raspberry Bite

DRINKS

Fruit Punch

SPRING OF PROSPERITY BUFFET

SPRING OF PROSPERITY MENU // RM75/ PAX // MIN 40 GUESTS

Minimum order for all menu packages is 40 pax

Any order less than Minimum order, additional 20% will be charged on the package price

APPETIZER

SIX FORTUNE COMBINATION PLATTER

marinated baby octopus , cucumber, seaweed salad, moneybags, smoked duck breast, fruit cocktail salad

ASSORTED STEAMED DIM SUM (three type)

with dipping sauce

MAINS

YONG CHOW FRIED RICE

with long beans and prawns

STIR FRIED CRYSTAL PRAWNS

with honey pepper sauce

SAUTÉED ASSORTED VEGETABLES

asparagus, eggplants, four angle beans, french beans

HERBAL CHICKEN ROULADE

with wolfberry, coriander

HONEY ORNAGE GLAZED SALMON

with bonito flake , spring onion sesame seed

BRAISED Ee FU NOODLE

with mushroom and chives

BRAISED MUSHROOM

with dried oyster, sea moss and broccoli

DESSERT

Seasonal Fruits Platter
Chinese New Year Cupcakes
Cendol Pannacotta

DRINKS

Orange Juices
Chinese Tea

IMPERIAL INDULGENCE BUFFET

IMPERIAL INDULGENCE MENU // RM90//PER PAX // MIN 30 GUESTS

Minimum order for all menu packages is 30 pax

Any order less than Minimum order, additional 20% will be charged on the package price

SIX FORTUNE COMBINATION PLATTER

marinated baby octopus , cucumber, seaweed salad, moneybags, smoked duck breast, fruit cocktail salad

PROSPERITY SMOKED SALMON "LO HEI" YU SHENG

TRADITIONAL ROAST CHICKEN

with prawn crackers

CRISPY SEABASS FILLET

with nyonya assam sauce

STIR FRIED CRYSTAL PRAWNS

with honey pepper sauce

CHINESE STYLE BRAISED LAMB

with dried tofu skin

BABY KAILAN

with scallop and oyster sauce

YONG CHOW FRIED RICE

with long beans and prawns

BRAISED Ee FU NOODLE

with mushroom and chives

BRAISED MUSHROOM

with dried oyster, sea moss and broccoli

DESSERT

Seasonal Fruits Platter
Cendol, Gula Melaka Pannacotta
Black Sesame Cheesecake & Raspberry Bite
Assorted Nyonya Kueh

DRINKS

Tropical punch
Chinese tea

CNY BUFFET ADD-ON

PROSPERITY SMOKED SALMON "LO HEI" YU SHENG**RM115/UNIT**

abundance of smoked salmon, pomegranate, pickled ginger, mango, green apple, cucumber, purple cabbage, kaffir leaves and white radish, julienne of carrot, pulps of pomelo, silver onion, lime, coriander leaves, crackers, ground peanut and fruity plum sauce, topped with sesame, salt and pepper **(1 tray serves 10 pax)**

PINEAPPLE "LO HEI" YU SHENG (v)**RM85/UNIT**

abundance of pineapple, pomegranate, pickled ginger, mango, green apple, cucumber, purple cabbage, kaffir leaves and white radish, julienne of carrot, pulps of pomelo, silver onion, lime, coriander leaves, crackers, ground peanut and fruity plum sauce, topped with sesame, salt and pepper **(1 tray serves 10 pax)**

Includes Disposable Chopsticks**DRY MEE SIAM // MINIMUM 50/PAX****RM7/PAX**

vermicelli, shrimp, boiled egg, local chives, calamansi, beancurd, beansprout, sambal chilli

NYONYA LAKSA // MINIMUM 50/PAX**RM7/PAX**

thick vermicelli, shrimp, chicken, fish cake, boiled egg, laksa leaf, dried beancurd, beansprout, sambal chilli

BBQ ON THE SPOT // Min 1000 sticks* // *PRECOOKED// Min 1000 sticks

chicken satay

RM1.30/STICK

beef satay

RM1.50/STICK

mutton satay

RM1.50/STICK

nasi impit

RM2.50/STICK**ROASTED WHOLE LAMB(NZ) with 1 Chef****RM1,500/pcs**

served with garlic bread, mint salsa sauce & green salad

SLOW ROAST LEG OF LAMB (3 to 4kg)**RM450/UNIT**

live carving chef

RM80.00

TERMS & CONDITIONS:

1. The following packages do not come with waiters, chef & delivery.
2. **Menu price PACKAGE INCLUSIVE OF Full setup of buffet tables, beverage table, table cloth, food warmers & cutleries (Melamine plate and Disposable cups will be used throughout the event*** a small artificial floral arrangement & trash bags will be provided. **(this is excluding dining tables and chairs)** - which are considered additional rental items) **These rental will incur additional RM150 for transportation by 3rd party supplier.**

***customer are required to prepare their own serving wares for the desserts that are not catered by 23aubergine.**
3. All payment made are not refundable in the event of cancellation of the function.
5. **Price quoted are not inclusive of waiters** or cooking services. Waiters are priced at RM90/pax & Kitchen RM120//pax Manpower is for 4 hours only (This covers set up, monitoring the catering food top up and pack up. Should you wish to extend the duration of the services, kindly inform us in advance and additional charges apply.
5. Food is best consumed within **3 hours of the set-up time**. We will not be liable for the food quality nor food contamination if any food is consumed after the recommended time, including takeaway food.
6. We reserve the right to change the dish to another of equivalent value with prior notice, due to seasonality & availability.
7. A **deposit of 50%** is required for all functions.
8. Full balance payment shall be received a day before event date.
9. Confirmation of numbers is required 4 days prior to the event.

Dietary requirements:

We are happy to provide for vegetarian, coeliac and other dietary requirements with a minimum of five working days notice.

Wait staff & chefs// live station

Chef cost is in addition to menu pricing. Chefs are charged at RM20.00 per hour with a minimum of 4 hours. Wait staff are charged from RM15.00 per hour with a minimum of 4 hours each.

Double rate applies if event falls on a malaysian **PUBLIC HOLIDAYS**.

Delivery fee

a RM150 delivery charge is applicable to all KL addresses.
For deliveries outside within KL & nearby PJ areas, an additional fee can be negotiated based on distance.
(*surcharges may be applied if the service is more than 3 hours and outside the mentioned areas)

Equipment | Furniture

23aubergine is not responsible for the set up of furniture rented from third party. Customers are required to set up the furniture prior the function.

If you require additional equipment please let us know and we will happily arrange a quote for you.

PLEASE GET IN TOUCH WITH US FOR A BESPOKE QUOTE

For Inquiries, please contact us at following: - email us :info@23aubergine.com // mobile : +6019 388 6595