

FRANGIPANI

Buffet 1

Starters

Smoked salmon with wasabi cream and deep fried onion rings, toast on the side

Deep fried squid rings with spicy lemongrass mayonnaise

Grilled zucchini and aubergine with watercress shallot vinaigrette and dried tomatoes

Grilled lemon marinated chicken breast with herb vinaigrette and anchovy sauce

Poached green asparagus with parmesan and white truffle oil

Riesling poached clams with fresh tarragon

Baby octopus ceviche with red wine vinaigrette on mixed leaf salad

Mains

Pan seared sea bass fillets with almond and herb beurre blanc on wilted spinach

Grilled minute steaks with cracked pepper and braised mushrooms

Confit duck breast with braised Brussels sprouts in mustard cream sauce

Red wine marinated chicken with black olives in tomato sauce

Sides:

French fried potatoes

Buttered rice

Desserts:

Mocha crème with hazelnut crumble

Chocolate mousse cake

Brioche and butter pudding with dulce de leche sauce

RM 65.00++
(minimum 40pax)

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Buffet 2

Starters

Smoked salmon with wasabi cream, flying fish roe and deep fried onion rings, toast on the side

Spice dusted deep fried squid and prawns with spicy lemongrass mayonnaise

Grilled zucchini and aubergine with watercress shallot vinaigrette and dried tomatoes

Grilled lemon marinated chicken breast with herb vinaigrette and anchovy sauce

Poached green asparagus with parmesan and white truffle oil

Grilled beef salad with watercress, chilli and palm sugar vinaigrette

Mussels with cilantro crust and lemongrass tomato sauce

Portobello mushroom tempura with chopped egg mustard mayonnaise

Mains

Pan seared sea bass fillets with almond and herb beurre blanc on wilted spinach

Grilled garlic and mint marinated lamb chops with sweet sour braised three colour capsicum sauce

Confit duck breast with braised Brussels sprouts in mustard cream sauce

Marinated chicken with black olives in tomato sauce

Aligo olio fettuccini with pesto tossed mixed seafood

Whole roasted grain mustard marinated tenderloin with béarnaise sauce

Sides:

French fried potatoes

Butter and herb tossed mixed vegetables

Stewed mixed mushrooms

Brazilian spiced rice

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(Cont.)

Desserts:

Mocha crème with hazelnut crumble

Assorted fruit tartlets with marzipan and crème pâtissière filling

Tiramisu mousse with stewed berries

Chocolate mousse cake

Orange and pistachio tea cake

RM 85.00++
(minimum 80 pax)

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Buffet 3

Starters

Smoked salmon platter with raw onion salad, capers, gherkins, cracked black pepper and lemon served with sour cream and toast on the side

Deep fried soft shell crab with a lightly spicy Spanish sauce

Grilled squid with sauce verte (deep green herb sauce)

Mini pots of garlic butter poached snails with Puy lentils

Grilled chermoula marinated tiger prawns with garlic yoghurt sauce

Baked mussels 'Rockefeller' with spinach and herb pastis butter

Carpaccio of roast wagyu rump dressed like a vitello tonnato

Butter lettuce with croutons, shaved parmesan and anchovy garlic dressing

Mains

Grain mustard marinated whole roasted tenderloin with béarnaise sauce

Garlic and rosemary marinated whole leg of lamb with mint tea vinaigrette

Herb dusted pan seared St. Pierre fish fillets with vegetable julienne in a lightly creamy white wine nage (can be done without wine on request)

Spiced red wine braised venison with button mushrooms and slow braised red cabbage

Crisp fried duck breast confit with Brussels sprouts in mustard sauce

Italian chicken cacciatore with home made sage oregano papardelle

Sides

French fried potatoes

Mixed butter tossed vegetables

Spanish paella rice with prawns

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(Cont.)

Desserts

Assorted fruit tartlets with marzipan and crème pâtissière filling

Passion fruit cheesecake with coconut crust

Traditional French chocolate mousse with chantilly topping

Vanilla crème brûlée with hazelnut crumble

RM 110.00++
(per person)