



EVENT MENU

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RENAISSANCE®

KUALA LUMPUR HOTEL

CORNER OF JALAN SULTAN ISMAIL & JALAN AMPANG,

50450 KUALA LUMPUR, MALAYSIA

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WWW.KLRENAISSANCE.COM

CHINESE SET MENU

RM1,950NETT PER TABLE OF 10 PERSONS ONWARDS
(Please select one from each course)

- renaissance's platter
 - renaissance's cantonese platter
 - chinese appetizer platter
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- eight treasure broth with crab meat
 - hot and sour seafood soup
 - sea treasure broth with bean curd
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- crispy roasted chicken with spicy minced garlic
 - charcoal roasted crispy 'pipa' chicken
 - roasted crispy chicken with dumpling
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- grilled butter prawns
 - baked prawns with spicy garlic
 - pan fried prawns with salted egg
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- braised sliced fungi abalone and mushroom with greens
 - duo of mushroom and vegetable dumpling with greens
 - poached garden vegetable with shell abalone and cabbage dumpling
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- yong chow fried rice
 - wok fried rice with barbecue meat
 - egg noodle with three varieties of meat
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- chilled sea coconut, white fungus, honey-lemon
 - warm puree of water chestnut with soy bean and gingko nut
 - double boiled pear, papaya and aloe vera
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- chinese pancake with yam paste
 - duet of chinese pastries
 - sesame ball with mochi

INTERNATIONAL BUFFET MENU

RM180NETT PER PERSON ONWARDS

(Minimum 40 persons)

SALADS

(Please select six items)

- mediterranean greek salad
- potato salad with red onion and asparagus
- spinach and garbanzo salad
- apple and sprout salad
- smoked chicken salad
- panzanella salad
- tabouleh
- potato salad with gherkin
- tuna salad on tomato jelly and parmesan crisp
- baker's bread basket, butter and margarine

SALAD BAR

- seasonal lettuce, tomato, cucumber, carrot sticks
- assorted grilled vegetables

accompanied by:

- horseradish dressing, yogurt dressing, parsley oil, honey vinaigrette
- herb vinaigrette, extra virgin olive oil

condiments:

- assorted olives, assorted arabic pickles, capers, parmesan cheese
- sunflower seeds, croutons, roasted pumpkin seeds

SOUP

(Please select one item)

- cream of carrot soup
- creamy potato soup with beef bacon, spring onion and sour cream
- tom yum soup with chicken and mushroom

HOT SELECTION

(Please select eight items)

- braised chicken with shallot, celery and carrot
- grilled beef with mediterranean vegetable and brown jus
- prawn masala
- baked red snapper with tomato puree and sautéed mushroom
- roasted potato with parsley and sweet paprika
- poached dumpling with greens and wolfberries
- vegetarian fried mee hoon with cut chili
- lamb curry
- mock prawns in premium soy sauce and garlic
- honey baked pumpkin
- sweet and sour seafood roll with mixed fresh fruits
- vegetarian mee goreng with cut chili and lime
- kampung fried rice

DESSERT

(Please select six items)

- raspberry financier with cream
- seven layer chocolate cake
- cream caramel
- vanilla panacotta with mango in glass
- warm chocolate pudding
- seasonal tropical cut fruits
- lemon meringue tart
- banana cream caramel
- praline cream puff
- chocolate fudge cake
- apple raisin bread pudding with vanilla sauce
- new york cheese cake
- espresso tiramisu

WESTERN SET MENU

RM165NETT PER PERSON ONWARDS

(Please select one from each course)

STARTER

- classic caesar salad with cajun spiced chicken breast and semi-dried tomatoes
- homemade chicken galantine with pistachio, cos lettuce and mango chili dressing
- duo of norwegian salmon, gravad lax and beetroot marinated salmon with horseradish whipped cream and young lettuce

MAIN

- fillet of sea bass baked in puff pastry, sautéed broccoli floret, roasted new potatoes and parsley cream
- chicken roulade stuffed with mushrooms and herbs, buttered asparagus and creamy mustard sauce
- beef sirloin with green beans, roasted cherry tomatoes, fondant potatoes and madagascar pepper sauce

SWEETS

- ivory apricot jelly mousse with peppermint macaron and peach sauce
- apple and poppy seed strudel with cinnamon foam and vanilla ice cream
- vanilla crème brulee with strawberry salsa and chocolate candied biscotti

INDIAN SET MENU

RM1,800NETT PER TABLE OF 10 PERSONS ONWARDS

(Please select one from each course)

SOUP

- tamatar ka shorba
spicy tomato soup scented with coriander leaves
- mutton badami shorba
indian spiced mutton soup

SERVED IN A SILVER DOME

CHICKEN

- chicken butter masala
chicken cooked in chunky onion and tomato gravy
- murg palak
chicken cubes cooked in creamy spinach curry

LAMB

- lamb rasmissa
succulent lamb meat cooked kashmiri style flavored with aniseeds
- lamb tawa masala
lamb cubes cooked in chunky onion and tomato gravy

DHALL

- dal amritsari
black lentil cooked with tomato puree and finished with cream and butter
- dal panchratni tadka
mix of yellow and black lentil tempered with herbs and spices

VEGETABLE

- subzi miloni
mélange of english vegetables in thick spinach gravy
- aloo kadhai vegetable
sweet and sour dry spiced vegetable

FISH/ POTATO

- marwari
potato cooked dry with Indian spices
- malabari fish curry
fried fish cubes cooked in spicy malabari curry

PRAWN/ CHEESE

- prawn tawa masala
juicy prawns cooked in dry masala with bell peppers
- paneer butter masala
indian cottage cheese cooked in chunky tomato gravy

RICE

- tomato and mint pulao
indian spiced rice with tomato and mint
- biryani rice
indian spiced biryani rice with saffron

SIDES

- papad and poppadum
indian crackers
- cucumber and tomato raita
mixed vegetable yoghurt spiced with indian herbs

DESSERT

- rasgulla
curd balls in sugar syrup
- gulab jamun
classic indian sweet

MALAY SET MENU

RM1,850NETT PER TABLE OF 10 PERSONS ONWARDS

(Please select one from each course)

SOUP

- sup tom yam
tom yum goong
- sup ekor berempah pedas
*spicy malaysian oxtail soup with traditional spices
garnished with deep fried shallots and spring onion*

SERVED IN A SILVER DOME

BEEF

- gulai daging berkontang
tangy beef cubes curry with potato
- daging masak merah
sliced beef cooked with tomato and chili paste

PRAWN

- sambal tumis udang cili berbawang
prawns in spicy sauce
- sambal udang berlada
spicy prawns cooked with chili paste

FISH

- tenggiri panggang percik kelantan
grilled mackerel fillet with spicy percik sauce
- ikan merah goreng berlada
deep fried red snapper fillet

CHICKEN

- ayam panggang madu
roasted chicken with honey
- ayam percik
grilled chicken in spicy gravy

LAMB

- kurma kambing berkontang
chunks of lamb rump in thick kurma gravy with potato
- kuzi kambing
authentic mutton stewed with spicy tomato

VEGETABLE

- sayur lodeh
mixed vegetable with coconut milk
- sayur campur goreng
wok fried assorted vegetable

RICE

- nasi berempah krismis berjagus
rice with raisins and cashew nuts
- nasi minyak berempah berjagus
basmathi rice with ghee
- white rice (on standby)

DESSERT

- sago gula melaka
tapioca pudding with palm sugar
- tapai pulut dengan aiskrim
fermented glutinous rice with vanilla ice cream