



ASIAN BUFFET MENU

La Toque
CATERING | EVENTS | BANQUETS




Per Guest (Min. 50 pax)

Asian Menu

Please select the dishes according to your Buffet and quantities

	Buffet 1 RM38.00	Buffet 2 RM 48.00	Buffet 3 RM 65.00	Buffet 4 RM 95.00
STARTER	•	•	•	••
SIDE	•	••	••	•••
VEGETABLE	•	•	••	•••
MAIN COURSE	•	•	•	••
PREMIUM MAIN COURSE		•	•	••
DESSERT	•	•	••	••
BEVERAGE	••	••	••	••

STARTER

- Thai green papaya salad with shrimp
- Assorted Japanese maki with wasabi sauce & ginger confit
- Assorted satay served with peanut sauce
- Vietnamese chicken spring roll
- Samosa served with Asian sesame salad 
- Assorted Dim Sum




SIDE

- Garlic buttered rice
- Biryani rice
- Mixed seafood fried rice
- "La Toque" fried bee hoon
- Spiced potato curry puffs
- Dry fried mee siam

ADD-ON A LA CARTE :

- Individual breads
- Naan or Garlic naan - MYR 2
 - Chapati - MYR 2
 - Garlic bread - MYR 2

VEGETABLE

- Green beans with spicy garlic & shrimp sauce
- Stir-fried vegetables with oyster sauce
- Sautéed bean sprouts & mushrooms 
- Sesame braised pak choi 
- Coconut curry with stir-fried vegetable 
- Stir-fried Chinese cabbage and shiitake mushrooms
- Deep-fried tofu with vegetable & mushroom
- Tomato & lentil dahl 

MAIN COURSE

- Roasted BBQ sesame chicken
- Chicken breast in green curry sauce
- Shrimp & chicken char kuey teow
- Sautéed beef with capsicum & Sarawak pepper
- Korean bibimbap
- Cajun style stir-fried chicken & shrimp with black fungus
- Grilled cumin lamb with pita bread & yogurt sauce
- Sambal grilled calamari and shrimp with vegetables



PREMIUM MAIN COURSE

- Slowly cooked beef in rendang sauce
- Braised lamb shanks with ginger and spice
- Sambal stir-fried tiger shrimp
- Braised red snapper in soy sauce
- Tamarind duck breast with mango

BEVERAGE

- Home-made ice lemon tea
- Home-made ice mint tea
- Home-made lemongrass tea
- Water
- Coffee
- Hot tea
- Mix fruits juice
- Virgin punch
- Virgin mojito
- Home-made lemonade

DESSERT

- Crème brulée
- Home-made egg tart 
- Fruits salad with Asian seasoning
- Caramel & coconut pudding
- Assorted mini fruits cakes
- Coconut mousse & exotic fruit jam
- Mini French chocolate éclair 



Signature dish by our French Chef Nicolas Bouynet



Vegan

La Toque

CATERING EVENTS BANQUETS

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