



WESTERN BUFFET MENU

La Toque
CATERING EVENTS BANQUETS



Per Guest (Min. 50 pax)

Western 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

- Wild mushrooms soup flavored with white truffles 🌿
- French "Croque monsieur" with chorizo
- Potato, cheese & onion pie 🌿
- Caesar salad with romaine lettuce, croutons & parmesan
- French "Niçoise" salad with tuna, egg and cherry tomatoes
- Shrimp & mango cocktail salad
- Assorted 3 seasons canapés
- Assorted Japanese maki with wasabi sauce & ginger confit

SIDE

- Sauteed potatoes with mushrooms & persillade 🌿
- Vegetarian basil & tomato lasagna 🌿
- Paprika roasted potatoes 🌿
- French potato gratin "Dauphinois" 🍌 🌿
- Mediterranean rice
- Mashed pumpkin 🌿

VEGETABLE

- Waldorf salad with apple, walnut & celery 🌿
- Greek salad with feta cheese, olive & cucumber 🌿
- Parmesan zucchini gratin 🌿
- French "Ratatouille" 🌿
- Mixed vegetables 🌿

MAIN COURSE

- Greek moussaka with minced beef & eggplant
- Roasted drumsticks with garlic & thyme
- Creamy spaghetti with peppers & chorizo
- Stir-fried beef with mushrooms
- Penne all'ragiatta 🌿
- Spiced vegetable couscous 🌿

ADD-ON A LA CARTE :

- Individual breads
- Wholemeal roll - MYR 1.50
 - Multigrain roll - MYR 2
 - Ciabatta roll - MYR 2
 - Garlic bread - MYR 2

PREMIUM MAIN COURSE

- Crispy duck confit
- Roasted beef tenderloin with Sarawak pepper sauce
- Slow-baked salmon with crab emulsion sauce
- Spanish style sauteed fresh prawns with garlic & tomato
- Lamb tagine with plum
- "La Toque" 7 hours cooked lamb confit 🍌

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 🍌
- Passion fruit, pineapple & lytchee tart
- Fresh fruits salad
- Madeleine 🍌
- Raspberry tiramisu
- Mini chocolate lava cake



Signature dish by our French Chef Nicolas Bouynet



Vegan

La Toque

CATERING EVENTS BANQUETS

Plaza Mont Kiara
Suite C-07-06 Block C
No. 2 Jalan Kiara
50480 Kuala Lumpur

Office Tel: +603 - 6201 8412
Fax: +603 - 6201 8418
Email: info@latoque.com.my
www.latoque.com.my