



EVENTS & CATERING

Hearty, home-style Malaysian dishes for small to medium-sized events

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We require at least one week's notice for all catering orders. Enquiries will be responded to within 72 hours.
Minimum order is one medium tray. All prices are inclusive of GST.



Tray Size Guide

Our trays are portioned for shared dining – designed to be enjoyed as part of a full meal with rice, noodles, mains, vegetables and accompaniments. Weights are approximate.
For bigger appetites, we recommend ordering extra trays.

TRAY TYPE	BEST FOR	APPROX. WEIGHT	PRICE
Medium Carbs & Noodles tray	6–8 shared portions	approx. 2.0 kg	\$95
Large Carbs & Noodles tray	10–12 shared portions	approx. 3.5 kg	\$165
Medium Protein tray	5–6 shared portions	approx. 1.5 kg	\$125
Large Protein tray	9–10 shared portions	approx. 2.5 kg	\$215
Medium Vegetable tray	5–6 shared portions	approx. 1.5 kg	\$105
Large Vegetable tray	9–10 shared portions	approx. 2.5 kg	\$175

Packaging & Reheating

Our catering trays are packed in large, round, microwave-safe plastic containers designed for easy transport, storage, reheating and serving. Food may be served directly from the containers or transferred to your own serving dishes. Most dishes can be reheated directly in the container. Microwave in 1-minute intervals, stirring or checking between each interval, until hot throughout.

Banquet Bundles

Enjoy more and save with our Banquet Bundles. Our bundles are designed to offer better value than ordering individual trays separately, while providing a generous shared meal for your group.

Portions are calculated across the full package, not per dish per person. For larger appetites, or guests expecting seconds, we recommend adding extra trays. Banquet Bundles are not suitable for events at the restaurant. All Banquet Bundles include complimentary Steamed Jasmine Rice for every guest.

MOST
POPULAR

Gathering

\$850

SERVES UP TO 20 GUESTS

- 20 x Curry Puffs
- 1 x Large Carbs & Noodles tray of your choice
- 1 x Medium Carbs & Noodles tray of your choice
- 2 x Large Protein trays of your choice
- 2 x Medium Vegetable trays of your choice
- 1 x tray of Seri Muka (~30 pcs)

Family

\$450

SERVES UP TO 10 GUESTS

- 10 x Curry Puffs
- 1 x Medium Carbs & Noodles tray of your choice
- 2 x Medium Protein trays of your choice
- 1 x Medium Vegetable tray of your choice
- 1 x tray of Seri Muka (~30 pcs)

Celebration

\$1,250

SERVES UP TO 30 GUESTS

- 30 x Curry Puffs
- 2 x Large Carbs & Noodles trays of your choice
- 3 x Large Protein trays of your choice
- 2 x Large Vegetable trays of your choice
- 1 x tray of Seri Muka (~30 pcs)

Suggested Add-Ons

GUEST COUNT	SUGGESTED ADD-ON
Up to 10 guests	1 extra medium tray
Up to 20 guests	1 extra large tray or 2 medium trays
Up to 30 guests	1-2 extra large trays

Orders can be picked up from 152 Kerr Street, Fitzroy VIC 3065. Delivery may be available depending on date, time and location. Delivery fees are quoted separately from Fitzroy.

Catering Menu

FINGER FOOD

Curry Puffs	\$6.5
Chicken / Sardine / Veg (Vegan – potatoes, onions, ginger, spices)	Min: 10 pcs
Crispy Fried Wonton <i>7pcs per serve</i>	\$13
Seafood, vegetables, deep-fried, served with chilli dip	Min: 4 serves
Keropok Lekor <i>7pcs per serve</i>	\$13
Deep-fried chewy fish 'sausages', chilli dip	Min: 4 serves
Spring Rolls <i>Prawn 5pcs / Veg 7pcs per serve</i>	\$13
Deep-fried, served with sweet chilli dip.	Min: 4 serves

CARBS & NOODLES

Medium Tray \$95 | Large Tray \$165

Nasi Goreng Kampung <i>Mildly spicy</i>
Fried rice with aromatics, eggs, spring onions, chicken shreds, crispy anchovies, chopped long beans.
Nasi Goreng Nyonya <i>Mildly spicy</i>
Fried rice in fresh chillies, shallots, garlic, eggs, spring onions, prawns, belacan, soy sauce.
Nasi Lemak <i>Classic</i>
Coconut rice, fried anchovies, hard-boiled egg, chilli sambal, salted peanuts, cucumber.
Nasi Minyak <i>Veg</i>
Fragrant rice cooked in ghee and veg stock, milk, coriander, currants, almonds, green peas, shallots (best eaten with Rendang and Ayam Masak Merah)
Fried Mee Siam <i>Veg & Vegan option</i>
Fried vermicelli noodles, garlic chives, tofu puffs, pickles. Served with prawns and egg. Veg: no prawns. Vegan: no prawns or egg, extra vegetables.
Roti Jala with Chicken Curry
Rolled-up lattice turmeric crepes with a side of Malaysian chicken curry. 20 pcs of Roti Jala in a medium tray and 30 pcs in a large tray. Note: Chicken curry is enough only for Roti Jala, not for other dishes.
Mee Goreng <i>Veg & Vegan Option</i>
Egg noodles, leafy greens, French beans, tofu, onions, lettuce, stir-fried in a mixture of sauces.

PROTEIN DISHES

Medium Tray \$125 | Large Tray \$215

Rendang *Chicken/Beef*

Slow-cooked chicken maryland or beef chuck in spice-rich coconut sauce.

Braised Lamb in Spiced Sauce

Boneless tender lamb, chillies, tomatoes, ginger, spices, yoghurt, onions, coriander.

Lamb Korma

Braised lamb in creamy spiced curry. Boneless tender lamb, evaporated milk, korma and biryani spices, onions, ginger, garlic, tomatoes, coriander.

Daging Masak Hitam

Simmered tender beef, chillies, spices, onions, ginger, pandan, tomatoes, dark soy, caramel soy, evaporated milk.

Malaysian Chicken Curry

Tender chicken (maryland) cooked in coconut milk and spices.

Ayam Masak Merah

Seared chicken (maryland) seasoned with turmeric and salt, then braised in mildly spicy tomato and chilli-based sauce.

Kantan Fried Chicken *A customer favourite!*

Crunchy boneless fried chicken (maryland) in sweet, tangy aromatic sauce, lemongrass, kaffir lime leaves, kantan flower.

Ayam Pongteh Nyonya

Braised chicken (maryland) in a mix of soy sauces, spices, shiitake mushrooms, chillies, potatoes and coriander.

Chicken in Sweet Soy Sauce

Seared turmeric chicken (maryland) braised in sweet soy sauce, tamarind, raisins, pineapple, pandan, coriander.

Sambal Prawns

Fresh prawns cooked in sambal made of belacan, a dried shrimp paste, chillies and tamarind juice.

Chilli Prawns in Fermented Bean Sauce

Fresh prawns cooked in green chillies, tau cheong, garlic.

Assam Fish

Fish simmered in tangy tamarind sauce with chillies, tomato, onions, ginger, spices.

Seared Salmon in Dry Curry

Seared salmon fillet, spices, tomatoes, curry leaves, onions, garlic, ginger.

VEGETABLE DISHES

Medium Tray \$105 | Large Tray \$175

Seared Broccolini & Zucchini *Vegan*

Pomegranate, toasted coconut, coriander, ginger, mustard & coriander seeds.

Gado-Gado Salad *Veg & Vegan Option*

Fried tofu, cucumber, beansprouts, snake/green beans, boiled turmeric potatoes, soft-cooked eggs, homemade peanut sauce.

Sambal Eggplant

Seared eggplant, topped with homemade sambal of dried prawns, chillies and aromatics, topped with fresh herbs.

Vegetable Curry *Vegan*

Onions, tomatoes, sweet potatoes, chickpeas, spinach, cauliflower, carrots, in a mild delicious curry.

Sayur Lodeh

A Malay vegetable medley of tofu, daikon, sugar snaps, tempeh, cabbage, dried prawns, glass noodles, lemongrass and other aromatics in a coconut and turmeric broth.

Vegetable Dalcha / Sambar *Vegan*

A lentil curry with eggplant, tomatoes, carrots, long beans, tofu, and spices.

Stir-Fried Vegetables / Chap Chai *Veg*

A medley of vegetables such as cabbage, carrots, green beans, baby corn, mushrooms, stir-fried in oyster sauce, soy sauce and sesame oil.

ACCOMPANIMENTS

Accompaniments are sold separately and are not included in Banquet Bundles unless listed.

Acar Jelatah *Vegan*

Pickled cucumbers, carrots, onions, chillies, mustard seeds.

\$13

Min: 2 serves

Acar Nyonya *Vegan*

Pickled cucumber, carrots, chillies, shallots, garlic, in tangy, spiced sauce.

\$17

Min: 2 serves

Steamed Jasmine Rice

\$4 per serve

SWEETS

Pandan Mille Crepe Cake *with Fresh Berries*

\$95 whole

Seri Muka *23cm round tin*

Steamed sticky rice in coconut milk, with a top layer of sweet pandan custard.

\$45 whole