

# Teaffani Catering Buffet Menu 2017



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Per Guest	CHICKEN	RICE/NOODLE	PREMIUM	SIDE	VEGETABLE	DESSERT	BEVERAGE
<b>RM 30.00</b> 8 items	1	Butter Garlic Rice Steam White Rice	1	1	1	1	1
<b>RM 40.00</b> 10 items	1	Steam White Rice + 1	1	2	1	2	1
<b>RM 55.00</b> 13 items	1	Steam White Rice + 1	2	2	2	2	2
<b>RM 65.00</b> 14 items	1	2	3	2	2	2	2

### CHICKEN

#### ☐ Ayam Masak Merah

Malaysian style chicken in spicy tomato gravy with mixed spices and potatoes.

#### ☐ Fiery Curry Chicken

Spicy chicken and mixed vegetables in a spicy curry gravy.

#### ☐ Deep Fried Marinated Chicken

Our special marinated chicken coated with flour, deep fried till golden brown.

#### ☐ Oriental Style Buttered Chicken with egg floss

Chicken cooked in a rich, creamy and buttery sauce with fresh herbs and spices topped with egg floss.

#### ☐ Classic Chicken Rendang

Slow cooked chicken in a sweet and spicy gravy with a hint of coconut milk.

#### ☐ Steamed Chicken with Ginger

Hainanese style poached white chicken, glazed with light soya sauce and sesame oil mixture, garnished with spring onions and coriander leaves.

#### ☐ Roasted BBQ Sesame Chicken

Oven roasted BBQ chicken sprinkled with toasted sesame seeds.

### RICE/NOODLE

#### ☐ Steam Brown Rice

☐ Nasi Goreng Kampung Spicy kampung style fried rice with mixed vegetables and dried anchovies.

☐ Yong Chow Fried Rice Chinese style fried rice with mixed vegetables, chicken pieces and eggs.

☐ Buttered Garlic Rice Rice tossed with butter and roasted garlic.

☐ Nasi Tomato Tomato based rice with mixed herbs and spices.

☐ Teaffani's Fried Mee Hoon with Sambal (side) Fried mee hoon (rice vermicelli) with chicken cubes, cabbage, carrots and fried onions, topped with egg slices. Served with a side of sambal ikan bilis.

☐ Mee Siam Stir fried rice vermicelli with tomato and chilli based sauce, taucu, mixed veggie, chicken cubes and sliced

#### ☐ Mee Mamak / Kuey Teow Goreng

Spicy yellow noodles / kuey teow fried with onions, fried tofu, chillies, chicken cubes and mixed veggie topped with egg slices.

**\*Upgrade Steam White Rice to Brown Rice Add RM 2.00 per pax.**

### PREMIUM

#### ☐ Steamed Fish Fillets with Ginger

Steamed boneless fish fillets served with ginger and soya sauce glaze, topped with Chinese parsley.

#### ☐ Sweet & Sour Fish

Deep fried boneless fish fillets served with our special sweet & sour sauce.

#### ☐ Johor Style Asam Pedas

Steamed fish fillets topped with asam pedas gravy with daun kesum.

#### ☐ Salted Egg Fried Calamari with Curry Leaves

Deep fried calamari cooked with salted egg yolks and curry leaves.

#### ☐ Sambal Sotong

Fresh white squid cooked in spicy sambal sauce.

### SELECTION BELOW APPLICABLE TO RM 40 PP AND ABOVE: -

#### ☐ Masak Lemak Cili Api Mixed Seafood

Mixed seafood cooked in creamy coconut milk based gravy with mixed herbs and spices.

#### ☐ Nestum Fried Prawns with Diced Capsicum

Deep fried prawns tossed with crunchy bits of Nestum and pandan leaves, topped with stir fried capsicum.

#### ☐ Steamed Fish Fillet with abalone Slices and Broccoli

Steamed fish fillet and broccoli topped with mock abalone slices and special sauce.

#### ☐ Classic Rendang Beef

Braised slices of beef topside cooked in rendang sauce.

#### ☐ Spicy Mutton Curry

Cubed mutton braised in our spicy curry sauce.



\*Photos for illustration purposes only



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### SIDE

**Deep Fried Vegetarian Samosas served with Authentic Thai Chilli Dip**

**Deep Fried Vegetable Spring Rolls with Chili Sauce**

**Potato Curry Puffs with Chili Sauce**

**Assorted Seafood Balls**

**Sambal Kacang & Ikan Bilis Manis**

A sweet, spicy and crunchy combination of anchovies and ground nuts cooked with sambal.

**Hearty Chicken & Potato Soup**

Chicken simmered with potatoes and mixed veggies in chicken broth.

**Chicken Tom Yum**

Chicken cooked with mixed vegetables in a spicy, tangy, sweet broth full of herbs and spices.

**Deep Fried Chicken Nugget with Chili Sauce**

**Egg Pancakes**

Egg omelets with onions and carrots

### VEGETABLE

**Stir Fried Seasonal Vegetables with Oyster Sauce**

Oriental style seasonal vegetables stir fried with oyster sauce, garlic and mushrooms.

**Acar Jelata**

Pickled carrots and cucumber with onions, chillies, herbs and spices.

**Egg Drop Japanese Tofu**

Deep fried soft tofu topped with our special egg drop gravy.

**Mixed Vegetables Stew**

Mixed vegetables stewed in silky vegetable broth.

**Tangy Potato Salad**

Potato cubes tossed with celery, black olives, mixed fresh herbs, lemon juice and mayonnaise topped with chicken squares

### DESSERT

**Honeydew Sago**

Sago served with honeydew melon balls with coconut base sauce.

**Red Bean Porridge**

Stewed red bean with pumpkin bits in pandan and ginger syrup with a hint of coconut milk in room temperature.

**Sira Labu**

Sweet pumpkin cooked in pandan syrup

**Seasonal Fruit Platter**

An array of mixed cut fresh fruits.

**Malay Nyonya Kuih**

An array of local malay kuih-muih. (Available from 12pm onwards.)

**Mini Western Cakes**

An array of western cakes.

**Bread Pudding**

### BEVERAGE

**Orange Cordial Juice**

**Mango Cordial**

**Lychee Cordial**

**Sarsi Cordial**

**Teh Tarik Hot**

**Coffee Hot**

**Tea Hot**

**Ice Water**