

# CHINESE NEW YEAR MENU

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CATERING SERVICES  
*Great Food. Friendly People*

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with good fortune.

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1-700-81-5510

# STALL CONCEPT

RM 50.00+ PER Pax  
MIN. 100 PAX

## STALL 1 SNACKS & DELIGHTS

ASSORTED DIM SUM | 点心  
DEEP FRIED DELICACIES | 香炸小点  
CHEE CHEONG FUN | 古早味拉肠

## STALL 2 RICE STALL

HAINANESE CHICKEN RICE  
(STEAMED & ROASTED CHICKEN)  
WITH CONDIMENTS | 海南香鸡饭

## STALL 3 NOODLE STALL (CHOOSE 1)

PENANG FRIED KWAY TEOW | 檳城炒粿条  
NYONYA CURRY LAKSA | 娘惹咖哩叻沙  
PENANG ASSAM LAKSA | 檳城亞參叻沙

## STALL 4 STREET DELIGHT

POPIAH BASAH | 薄饼  
ROJAK BUAH | 叻渣杂果

## STALL 5 DESSERT

ASSORTED NYONYA KUIH | 娘惹糕点  
ASSORTED SLICES CAKE | 西式糕点  
ICE KACANG | 红豆杂雪  
TROPICAL FRUIT PLATTER | 热带水果  
ORANGE CORDIAL | 橙汁

# FABULOUS FORTUNE

MENU A (11 ITEMS)

RM 36.00+ PER Pax  
MIN. 50 PAX

## MAIN COURSE

YONG CHOW FRIED RICE WITH CHICKEN  
FLOSS  
YEE MEE WITH MINCED CHICKEN & BLACK  
FUNGUS  
CLASSIC ROASTED CHICKEN  
SWEET & SOUR FISH FILLET  
SALTED EGG MANTIS PRAWN  
GOLDEN CRAB CLAW  
BRAISED MUSHROOM WITH BROCCOLI

## DESSERT

ASSORTED SLICE CAKE  
GOLDEN CHEESE TART  
TROPICAL FRUIT PLATTER

## BEVERAGE

ORANGE CORDIAL

# GOLDEN GRANDEUR

MENU B (12 ITEMS)

RM 48.00+ Per Pax  
MIN. 50 PAX

## MAIN COURSE

PROSPERITY SEAFOOD FRIED RICE  
YEE MEE WITH MINCED CHICKEN & BLACK FUNGUS  
KUNG POH CHICKEN WITH CASHEW NUT BUTTER SEA BASS FISH FILLET  
SPICY HONEY KING PRAWN  
GREEN MUSSEL WITH THAI LEMONGRASS & GINGER  
BRAISED MUSHROOM WITH BROCCOLI  
GOLDEN CRAB CLAW

## DESSERT

RED VELVET CAKE  
GRASS JELLY WITH LONGAN  
TROPICAL FRUIT PLATTER

## BEVERAGE

ORANGE CORDIAL

# SUMPTUOUS SPRING

MENU C (14 ITEMS)

RM 68.00+ Per Pax  
MIN. 50 PAX

## APPETIZERS

NAM HEONG PLATTER  
(CHICKEN ROLL, SPRING ROLL, PRAWN FRITTER)

## MAIN COURSE

FIVE TREASURE FRIED RICE  
SLICE ABALONE SEAFOOD YEE MEE  
SESAME HONEY LEMON SAUCE CHICKEN ROULADE  
GOLDEN SALTED EGG SNAPPER FILLET  
WOK FRIED KING PRAWN WITH OAT & CURRY LEAF  
KAM HEONG GREEN MUSSEL  
BRAISED MUSHROOM WITH BROCCOLI  
GOLDEN CRAB CLAW  
SEAFOOD GYOZA WITH THAI SAUCE

## DESSERT

RED VELVET CAKE  
GRASS JELLY WITH LONGAN  
TROPICAL FRUIT PLATTER

## BEVERAGE

FRUIT PUNCH CORDIAL

# BUFFET ADD ON

## NOODLE

RM 3.50 + PER Pax  
MIN. 50 PAX

SINGAPORE FRIED MEE HOON  
MEE HOON SIAM  
HOKKIEN FRIED MEE HOON

## CHICKEN

RM 4.50 + PER Pax  
MIN. 50 PAX

CLASSIC CHICKEN  
HONEY ROASTED CHICKEN  
CHICKEN PONG TEH WITH MUSHROOM  
LEMON SAUCE CHICKEN

## SEAFOOD

RM 6.50 + PER Pax  
MIN. 50 PAX

HALOK PRAWN  
LEMON BUTTER PRAWN  
KAM HEONG PRAWN

## VEGETABLE

RM 3.50 + PER Pax  
MIN. 50 PAX

STIR FRIED BABY KAILAN  
LOH HON CHAI  
STIR FRIED LOTUS ROOT

## DESSERT

RM 3.00 + PER Pax  
MIN. 50 PAX

MINI SWISS ROLL  
MINI FRUIT TART  
MINI ANGKOO

ITEMS		RM
Yee Sang Platter	10 Pax	90.00
Yee Sang Platter with Salmon	10 Pax	100.00
Satay Chicken (Peanut Sauce, Cucumber, Onion)	1 Stick, Min.500 Sticks	0.90
Satay Beef/Mutton (Peanut Sauce, Cucumber, Onion)	1 Stick, Min.500 Sticks	1.20
Penang Delicacies (Sotong Kangkung, Tauhu Bakar, Rojak Buah)	1 Pax, Min.100 Pax	8.00
ABC	1 Pax, Min.100 Pax	3.80
Cendol	1 Pax, Min.100 Pax	3.80
Teh Tarik	1 Pax, Min.100 Pax	3.00
Penang Char Kway Teow	1 Pax, Min.100 Pax	5.00
Mee Mamak	1 Pax, Min.100 Pax	5.00
Curry Laksa	1 Pax, Min.100 Pax	5.00
Penang Assam Laksa	1 Pax, Min.100 Pax	5.00
Seafood Tempura	1 Pax, Min.100 Pax	18.00
Grilled Cutlet Lamb/Minute Steak	1Pax, Min. 50 Pax	9.00
Roasted Whole Lamb, with Carver (Mint Sauce, Garden Salad, Garlic Bread)		1200.00

# OTHER CHARGES

ITEMS	RM
<b>NORMAL</b>	
Waiter   Max. 3 hours	85
Cook   Max. 3 hours	150
Chef   Max. 3 hours	250
Over Time   Per Pax 1 hour	20
Over Time After Midnight   Per Pax 1 hour	50
<b>PUBLIC HOLIDAY/EVE</b>	
Waiter   Max. 3 hours	170
Cook   Max. 3 hours	300
Chef   Max. 3 hours	500
Over Time   Per Pax 1 hour	40
Over Time After Midnight   Per Pax 1 hour	100
Stall Setup   Per Stall	150
Additional Buffet Line   Per Setup	150
Food Transportation (Klang Valley)   Return Trip	180
Food Loading	
Lift   Per Setup	50
Staircase   Per Level	80





1. Buffet Catering inclusive of complete set of food warmers, tablecloth & skirting, stall setting, dinnerware (premium melamine) and cutlery. Trash bags will also be provided. RM10 per pax additional to upgrade dinnerware to porcelain and food warmer to premium roll top.
  2. Food are best consumed within 3 hours (with warmer).
  3. Sur-charge / loading fee will be applicable if venues are located on high-rise buildings such as shopping complex, condominium or apartment or the venues not at ground floor / without lift.
  4. All payment made are not refundable in the event of cancellation of function.
  5. Deposit 70% is required upon confirmation of booking and the balance of payment to be paid on the date of function. The deposit could be bank-in into our **Maybank account: 512343504057**
  6. Terms of payment: Cash or Cheque or Transfer. If to be paid by cheque, please crossed cheque payable to "Citarasa Uniq Sdn Bhd". Do inform in advance if wish to pay by credit card.
  7. The above promotion and package is valid until 31st March 2020.
  8. Broken & missing cutlery would be charged accordingly.
  9. We are totally a Halal Caterer, therefore we need your cooperation to refrain from serving any non-halal dishes during the function.
  10. We reserve the right to amend the price without prior notice.
  11. All prices are subjected to 6% SST with effective from 1st September 2018.
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## FOOD TAKE AWAY

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Our company policy does not allow customers/ guests to take home the food from the function. The quality of ready-to-eat/ cooked food deteriorates fast within hours especially at room temperature; therefore, it is not safe to eat the left overs that has been held at room temperature for more than 2 hours. During the function, the foods are heated throughout the function in order to maintain the quality. However, food take-home is not encouraged where the food will be held at room temperature further after the function is over. This can risk the guests into getting food poisoning by eating deteriorated/ spoilt food. The company will not take any risk of customers getting food poisoning from eating take-home left overs.

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