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Event
Packages

Breakfast Buffet Menu

Tap
room

RM 120++ /pax

Grazing Tables

with sourdough, ricotta cheese, fresh berries, green grapes, smoked salmon, chicken toast, granola and crackers

Garden Salad

mesclun mix with grilled chicken breast

Mini Sando

with sautéed mushroom and katsu chicken chop

Mee Siam

with curry chicken, egg, sambal prawn and Japanese cucumber

Nasi Lemak

with chicken berempah

Hong Kong Style Porridge

with assorted condiments and crispy chinese donut sticks

Radish Topokki

topokki in stir fry loh bak go style

Mini Salmon Quiche

smoked salmon in tart baked with savory egg custard

Tortilla Wrap

wrapped with fresh vegetables, cheese and chicken sausage

Prawn Toast

minced prawn on toast with pomodoro sauce

Mini Croffle

with strawberry, blueberry and compote berries

Banana Walnut Muffin

with cream cheese frosting

Beverage

Coffee Bar

Long Black | Latte | Flat White

Tea Salon

*Breakfast | Earl Grey Yin Zhen | The Vert (green tea)
Jasmine | Chamomile*

Chilled Juices

apple | orange | mango

Breakfast Buffet Menu

RM 150++ /pax

Grazing Tables

with sourdough, ricotta cheese, fresh berries, green grapes, smoked salmon, chicken toast, granola and crackers

Garden Salad

mesclun mix with grilled chicken breast

Mini Sando

with sautéed mushroom and katsu chicken chop

Black Sambal Udon

with grilled octopus leg

Nasi Lemak

with sambal prawns

Hong Kong Style Porridge

with assorted condiments and crispy chinese donut sticks

Pan Fried Radish Cake

with crispy scallop floss

Mushroom Shashuka

with butter man tao

Crepes Roll

with grilled chicken and fresh salad

Pan Fried Seafood Dumplings

with black vinegar and sliced fresh ginger

Inari Sushi

with quinoa, wakachukame and grilled octopus leg

Mini Croffle

with strawberry, blueberry and compote berries

French Toast

with cream cheese frosting and passion fruit honey

Mini French Fruits Lattices

flavours of apple, strawberry, cherry and mango

Beverage

Coffee Bar

long black | latte | flat white

Tea Salon

*Breakfast | Earl Grey Yin Zhen | The Vert (green tea)
Jasmine | Chamomile*

Chilled Juices

apple | orange | mango



Buffet Menu

RM 118++

(minimum order 30 pax)

Appetiser

Charming Chicken Salad

Grilled Juicy Chicken Breast with Baby Spinach, Kinky Kale, Mesclun, Cherry Tomato Red Radish, Purple Sweet Potato Chips, Balsamic Dressing and Ranch Dressing

Assorted Vegetable Tempura with Garlic Ponzu Sauce

Cauliflower Carrot Soup with Buttered Ciabatta

Main Course

Grapow Chicken Spaghetti

Steamed Herby Basmati Rice with Confit Cherry Tomato

Creamy Chicken Piccata

Baked Honey Yuzu Salmon with Miso Jus

with Grilled Zucchini and Buttered Baby Carrot

Sautéed Season Vegetable with Abalone sauce

Desserts

Mango Panna Cotta

with Fresh Mangoes and Toasted Pumpkin Seeds

Mini Earl Grey Longan Tart

Tropical Fruits Platter



PIZZA DUO



Margherita 2.0

San Marzano tomato, fior di latte, parmigiano reggiano, semi-dried cherry tomato, basil oil

Spicy Pep

San Marzano tomato, fior di latte, parmigiano reggiano, spicy beef pepperoni, red onion, chilli honey

Fourmaggio

Parmigiano fondue, fior di latte, gorgonzola dolce, ricotta, Canadian maple syrup

Krapow

Thai basil chicken, bird's eye chilli, fior di latte, fried egg, crispy Thai basil



Buffet Menu

RM 138++

(minimum order 30 pax)

Appetiser

Crispy Baby Shrimp Salad

Crispy Baby Shrimps with Baby Spinach, Kinky Kale, Arugula, Cherry Tomato, Red Radish with Garlic Ponzu Dressing

Mini Spinach Quiche

Duo Yakitori

Chicken Kofta and Pincho De Cordero

Main Course

Prawn Squid Aglio e Olio

Buttered Mushroom Basmati Rice

Tropicana Honey Glazed BBQ Chicken

with Sarawak Pineapple Pomegranate salsa

Baked Hibachi Ginger Salmon

with Grilled Asparagus and Red Sweet Pepper

Stir-fried Thai Baby Kailan and Mushrooms

Desserts

Flourless Chocolate Cake

with Poached Pear and Cream Cheese Drop

Sushi Styled Mango Sticky Rice

with Granola and Creamy Coconut Sauce

Mini Earl Grey Longan Tart



PIZZA DUO



Margherita 2.0

San Marzano tomato, fior di latte, parmigiano reggiano, semi-dried cherry tomato, basil oil

Spicy Pep

San Marzano tomato, fior di latte, parmigiano reggiano, spicy beef pepperoni, red onion, chilli honey

Fourmaggio

Parmigiano fondue, fior di latte, gorgonzola dolce, ricotta, Canadian maple syrup

Krapow

Thai basil chicken, bird's eye chilli, fior di latte, fried egg, crispy Thai basil

Bi-Mi (Bianca Milanese)

Parmigiano fondue, fior di latte, beef salami Milano, semi-dried cherry tomato, basil



Buffet Menu

RM 168++

(minimum order 30 pax)

Appetiser

Crispy Baby Shrimp Salad

Crispy Baby Shrimps with Baby Spinach, Kinky Kale, Arugula, Cherry Tomato, Red Radish with Garlic Ponzu Dressing

Mini Spinach Quiche

Duo Yakitori

Chicken Kofta and Pincho De Cordero

Assorted Vegetable Tempura with Garlic Ponzu Sauce

Main Course

Prawn Bisque Squid Ink Spaghetti

Greek Lemon Rice Pilaf with Chickpeas & Toasted Walnuts

Creamy Moroccan Chicken

Parmesan Crusted Baked Salmon

with Asian Gremolata Sauce

Mixed Grill (lamb shoulder & chicken leg)

with Mushroom and Signature Spicy Sauce

Stir-fried Broccoli and Mushrooms

Desserts

Flourless Chocolate Cake

with Poached Pear and Cream Cheese Drop

Mixed Berries Parfait with Berry Compote

Mini Éclairs with Caramelised

Granny Smith Apples & Fresh cream



PIZZA DUO



Margherita 2.0

San Marzano tomato, fior di latte, parmigiano reggiano, semi-dried cherry tomato, basil oil

Spicy Pep

San Marzano tomato, fior di latte, parmigiano reggiano, spicy beef pepperoni, red onion, chilli honey

Fourmaggio

Parmigiano fondue, fior di latte, gorgonzola dolce, ricotta, Canadian maple syrup

Krapow

Thai basil chicken, bird's eye chilli, fior di latte, fried egg, crispy Thai basil

Bi-Mi (Bianca Milanese)

Parmigiano fondue, fior di latte, beef salami Milano, semi-dried cherry tomato, basil

The DD (Original Duck)

San Marzano tomato, fior di latte, parmigiano reggiano, duck sausage, duck prosciutto, pineapple jam, jalapeño



Grazing Table

RM80++ per pax
(minimum 60 pax)

**Assortment of cold cuts, cheeses, fruits,
appetisers, breads, dips**
with tropical floral arrangements



ADD-ON: RM20++ per pax

**Chocolate fountain
with sweet condiments, fruits and biscuits**

Please note:

- the grazing table can be tailored to accommodate dietary requirements, such as excluding beef
- there will be no additional top-ups for the grazing table
- selected props including cheese wheels and blocks, floral arrangements, and others will be used and retained by Pizza Duo

Cocktail Canapés

Tap
room

RM 80++

(butler service)

Savoury

Tamagoyaki Skewers with Grilled Tako Leg
with Spicy Mentaiko

Sole Fish Tacos

Chicken Kofta

Deep-fried Baby Shrimp with Garlic Lime Aioli

Sweets

Mini Fruit Tart with Cream Cheese

Cendol Panna Cotta

Tropical Fruits Kebab with Marshmallow



PIZZA DUO



Mozzarella Poppers

Marinated Eggplant Bruschetta

Chocolate Budino

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Set Menu

RM110 ++

(minimum order 30 pax/maximum order 100 pax)

Starter

Mushroom Cappuccino

*Served with Mushroom Dust, Milk Foam
and Mushroom Duxelle Sourdough Toast*

Main

Confit Chicken Leg

*With Cheesy Seaweed Potato Stack,
Roasted Beet Kale Salad and
Truffle Chicken Jus Reduction*

- OR -

Pistachio Crust Seabass

*With Creamy Green Coconut Gratin
Sweet Potatoes, Grilled Portobello,
Honey Dijon Roast Carrot*

Dessert

Spiced Poached Pear

Served with Earl Grey Cream and Granola

Set Menu

RM132 ++

(minimum order 30 pax/maximum order 100 pax)

Soup

Prawn Bisque Pumpkin Soup

*Topped with Sautéed Prawn, Confit Vine Cherry
Tomato and Homemade Ricotta Cheese*

Salad

Octopus Salad

*Served with Zucchini Strips, Red Radish,
Tobiko Yuzu Citrus Vinaigrette*

Main

Char Honey Yuzu Spring Chicken

*With Roasted Baby Potatoes, Edamame Bean,
Baby Carrot, Red Radish, Crispy Lotus Root,
served with Chicken Jus*

- OR -

Pan Seared Salmon

*With Barley Risotto, Sautéed Kale, Walnuts,
Thai Mango Salsa. Served with Asian Gremolata*

Dessert

Flour-less Chocolate Cake

*Served With Granola, Raspberry Ice Cream,
Berry Compote*

Set Menu

RM165 ++

(minimum order 30 pax/maximum order 100 pax)

Soup

Creamy Roasted Beetroot Pumpkin

Served with Tea Smoked Prawn

Salad

Mussels Tempura

*Served with Garlic Lime Aioli,
Poached Pear and Baby Spinach*

Main

Kimchi Chicken Wellington

*Served with Scallop Ceviche, Red Radish Salad,
Sweet Potato Mash and Creamy Chicken Valoute*

- OR -

Parmesan Crusted Baked Snapper

*Served with Creamy Coconut Lime Barley, Grilled Asparagus,
Crispy Lotus Root and topped with Salmon Roe*

Dessert

Chamomile Panna Cotta

*Served with Honey Chantilly Cream,
Fresh Berries and Sweet Twist*

Beverage Package

Beer by Barrel



Pale Ale

(Barrel / 66 gls) RM1386

Copper Ale

(Barrel / 66 gls) RM1518

IPA

(Barrel / 66 gls) RM1650

Oatmeal Stout

(Barrel / 66 gls) RM1452

Hoppy Lager

(Barrel / 66 gls) RM1452

Witbier

(Barrel / 66 gls) RM1584

***10% discount
on all Bottle
purchases
(wine & Spirits)**

Cocktails



100 assorted glasses

RM2500

Wine

Sauvignon Blanc

Cabernet Sauvignon

Syrah

Rosé

RM140 per bottle

(Discounted Price)

Non-Alcoholic

Free Flow Chilled Juice

Orange, Guava, Mango, Lime

Free Flow Soft Drinks

Coca-Cola, Sprite

RM25 /pax for 3 hours

Corkage Charges

Wine (75 cl) = RM50++

Champagne (75 cl) = RM100++

Liquor by the bottle = RM200++

Facilities Available



Basic PA System

Mixer, amplifiers, speakers and microphone

High Definition LED Screen Display (2176 x 1088 pixels)

RM600++ for one-time use

2+1 LED Smart TVs

2 wireless microphones

Wi-Fi available

Minimum Spend

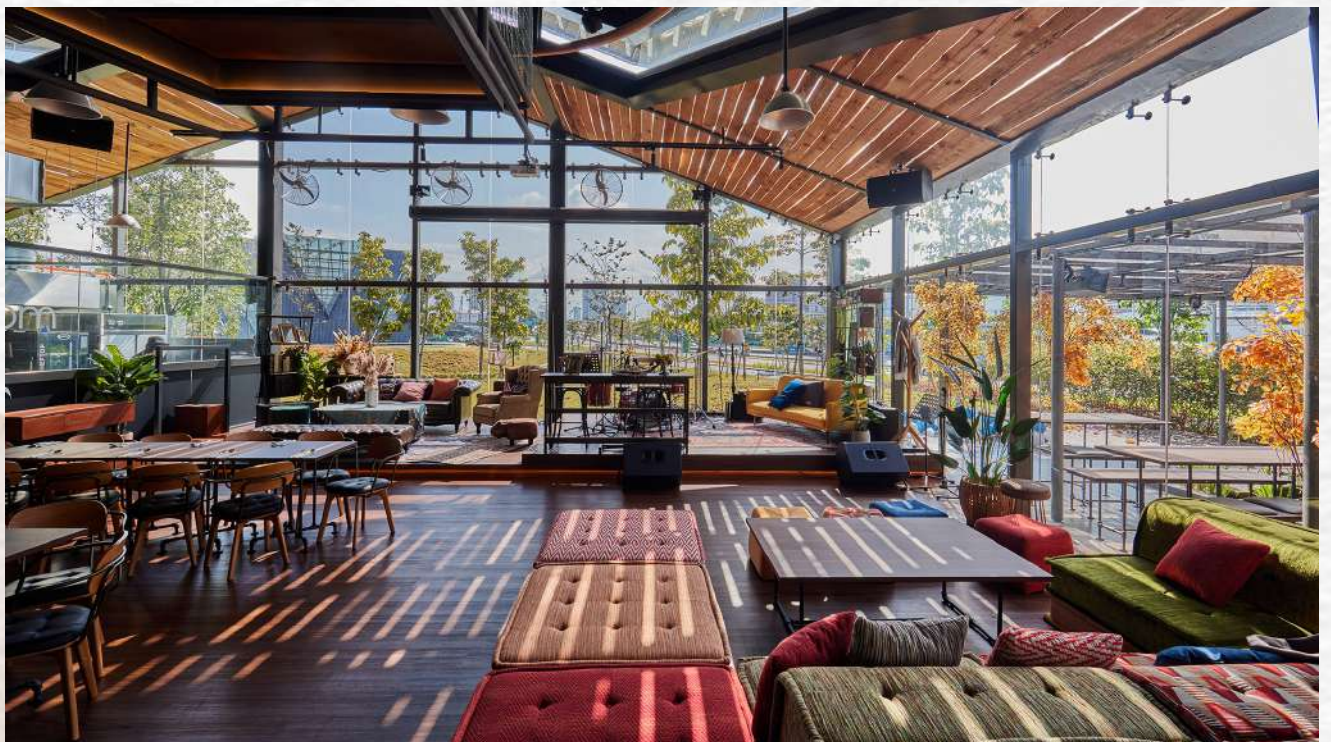


AREA	MAX CAPACITY	MONDAY - THURSDAY WEEKDAY	FRIDAY-SUNDAY, EVE/PUBLIC HOLIDAY WEEKEND
ENTIRE OUTLET	350	50,000	75,000
INDOOR	220	35,000	50,000
OUTDOOR	220	25,000	40,000
STAGE (PRIVATE)	30	3,500	5,500

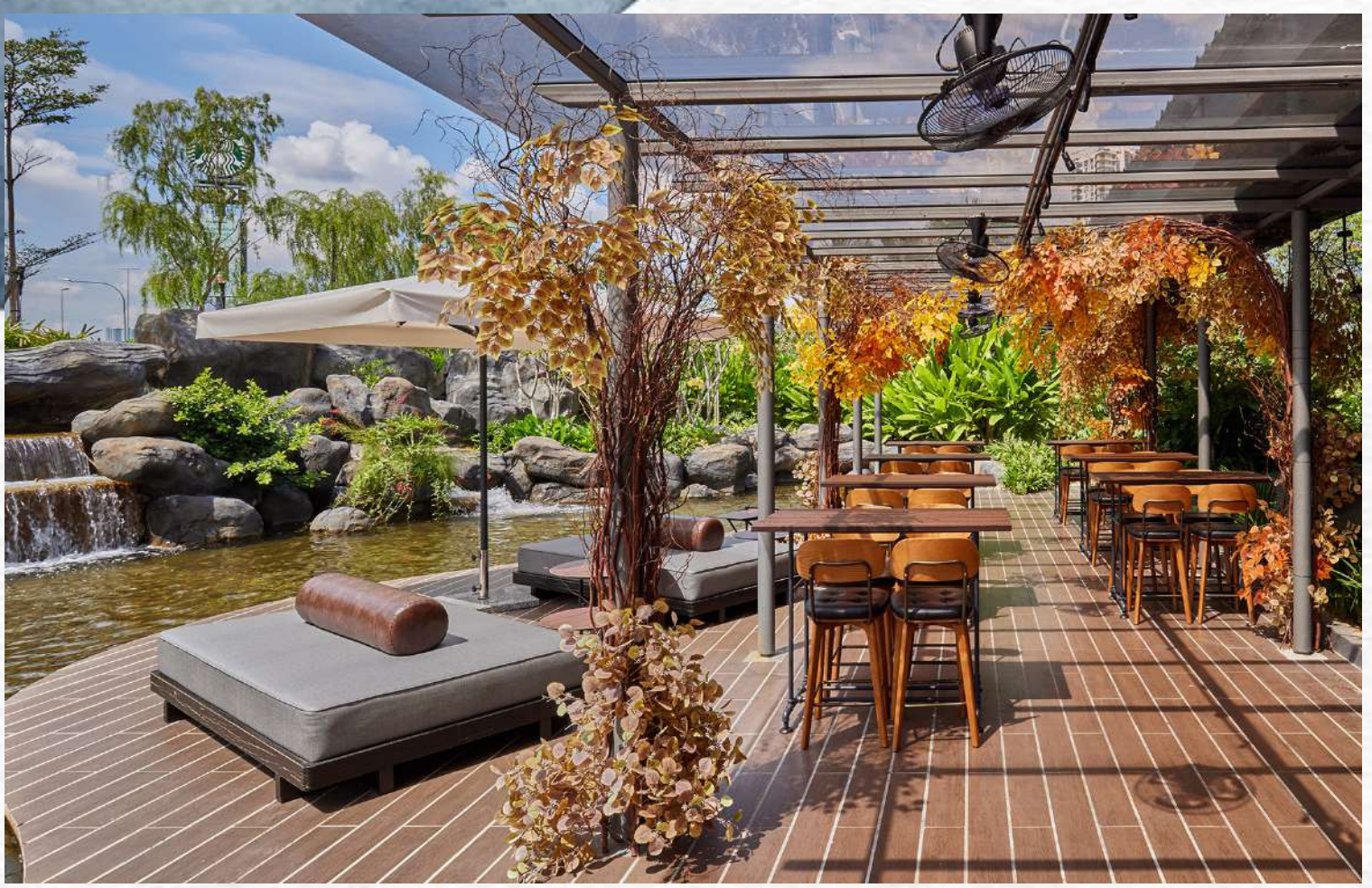
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Gallery









Contact

Speak to our
Event Specialist



Or email :
spaces@rhombuscx.com