



Vin's
AL FRESCO

Garden Feast



Countryside Carvery Table

Classic roast selections, hearty sides, and a comforting finish

Minimum of 30pax: Rm300.00/pax

MAIN PROTEINS

Garlic-Herb Sirloin Roast

Chargrilled New Zealand sirloin basted in rosemary butter and sea salt, served with roasted garlic confit and a creamy mushroom chilli sauce.

Rosemary Mustard Roast Chicken

Whole chicken marinated in Dijon, rosemary, and garlic, roasted until golden and juicy. Served carved with herb jus and mustard aioli on the side.

Lamb Roast Cake with Thyme Jus

A rustic European-style savoury lamb loaf baked with fresh herbs, aromatics, and breadcrumbs. Sliced and served warm with thyme-infused gravy.

PASTA

Creamy Woodland Fusilli

Fusilli pasta tossed in a mushroom carbonara-style cream with sautéed mushrooms, parmesan, and egg yolk.

SIDES

Roasted Pumpkin Soup

Heirloom pumpkins fire-roasted to intensify flavours and blended with our secret spices.

Garlic Parmesan Bread

Toasted baguette topped with garlic oil and grated Parmesan, finished with sea salt.

Tomato Crunch Salad with Walnut

Organic tomato and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

Herb Buttered Rice

Light, fragrant rice tossed with aromatic herbs and real butter.

DESSERTS

Basque Burnt Cheesecake

Smooth, rich and creamy, caramelised cheesecake with a deeply golden top and silky centre

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

ADD ON DRINKS

Lemon Thyme Citrus Cooler

Rm5.00/pax

Fresh lemon juice with sprigs of thyme and a touch of honey. Slightly sweet, garden-fresh, and perfect for summer.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

◆ Mediterranean Harvest Table

Seafood, herbs, and vibrant garden flavours
Minimum of 30pax: Rm290.00/pax

MAIN PROTEINS

◆ Salmon with Citrus Honey Glaze

Norwegian salmon baked with honey-lemon soy and finished with spinach ragout, herb butter and sugared lemon slices.

Grilled Creole Prawns with Romesco and Baby Corn

Fire-grilled prawns glazed in Creole spices, served with house-made Romesco sauce and charred baby corn.

PASTA

◆ Summer Garden Aglio Olio (Vegan)

Linguine tossed with roasted garlic, chilli flakes, and cold-pressed olive oil.

SIDES

◆ Charred Broccoli & Cherry Tomato

Flame-roasted broccoli and cherry tomatoes tossed in garlic olive oil.

European Bread Basket with Flavoured Butters

Featuring three artisanal compound butters: Sundried Tomato Butter, Café de Paris

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

DESSERTS

◆ Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

◆ Elderflower and Apple Tonic Rm7.50/pax

Aromatic elderflower cordial mixed with crisp green apple juice and soda water — floral and refreshing.

Black Tea Rm5.50/pax

Classic black tea steeped to perfection and served hot — gently brisk, aromatic, and grounding.

The Grand Alpine Spread

Hearty roasts with rustic warmth and bold sides

Minimum of 30pax: Rm341.00/pax

MAIN PROTEINS

Honey Mustard Lamb Cutlets

Six bone-in New Zealand lamb cutlets glazed in a creamy honey mustard sauce. Served with the fat cap intact for full flavour.

Roast Beef Carving Station

Whole roasted sirloin carved to order, served medium to medium-well with garlic confit, sea salt, and house made creamy chilli mushroom sauce.

PASTA

Hearty Countryside Meatball Spaghetti

Hearty and juicy, seasoned beef meatballs served over al dente spaghetti, tossed in a bold and flavourful spicy tomato sauce infused with aromatic herbs and spices, this dish delivers a perfect balance of heat and richness.

SIDES

Truffle Mushroom Soup

An earthy medley of creamed portobello and wild mushrooms with truffle infusions and an indulgent porcini crusted crostini.

Smoked Salmon Fusilli Pasta Salad

Salmon sliced with red and green peppers tossed with a mayo-based dressing, cracked black pepper, and olive oil.

Feta-Stuffed Cremini Mushrooms

16 cheesy stuffed baby cremini mushrooms served on a bed of cashew nuts in a lemony herb sauce. A must-have for sides.

Herb Buttered Rice

Light, fragrant rice tossed with aromatic herbs and real butter.

DESSERTS

Basque Burnt Cheesecake

Rich and creamy, caramelised cheesecake with a deeply golden top and silky centre — irresistibly smooth.

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes — served fresh and clean.

ADD ON DRINKS

Cucumber Mint Sparkling Water Rm4.50/pax

Lightly sparkling water infused with cucumber ribbons and fresh mint — crisp, hydrating, and sophisticated.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Southern Coast Table

Briny freshness with a hint of rustic Mediterranean charm

Minimum of 30pax: Rm301.00/pax

MAIN PROTEINS

Tiger Prawn Gambas with Rosemary Focaccia

Juicy tiger prawns pan-seared in garlic olive oil. Served with warm rosemary focaccia and lemon. A simple but striking seafood main.

Baked Cod with Tomato, Olive & Basil Cream

Flaky Atlantic cod baked with cherry tomatoes, Kalamata olives, and Mediterranean herbs in a basil cream sauce. Garnished with fresh dill.

PASTA

Walnut Pesto with Grilled Oyster Mushroom Pasta (Vegan)

Sautéed mushrooms folded with candied walnuts, fresh local organic basil, grilled oyster mushrooms and sundried tomato pesto tossed with linguine.

SIDES

Tomato Crunch Salad with Walnut

Organic tomato and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

Garlic Parmesan Bread

Toasted baguette topped with garlic oil and grated Parmesan, finished with sea salt.

Hummus & Baba Ganoush Board

Creamy chickpea and roasted eggplant dips, drizzled with extra virgin olive oil and fresh herbs. Served with assorted rustic breads.

DESSERTS

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

Orange Blossom & Rosemary Water Rm4.00/pax

Infused with orange slices, orange blossom essence, and fresh rosemary sprigs. Fragrant, citrusy, and subtly herbal.

Black Tea Rm5.50/pax

Classic black tea steeped to perfection and served hot — gently brisk, aromatic, and grounding.

The Grazing House Feast

A showcase of roasts, luxe platters, and balanced indulgence.

Minimum of 30pax: Rm335.00/pax

MAIN PROTEINS

Chimichurri Roast Chicken Slices

Boneless grilled chicken marinated and dressed in a vibrant chimichurri sauce, sliced and served warm with herb oil and garlic confit.

Roast Lamb Carving Station

Bone-in leg of lamb slow-roasted with rosemary and spices, carved to order and served with house herb jus and mint mustard.

PLATTERS

Buffalo Burrata Cheese Platter

Creamy buffalo burrata served with sweet tomato confit and crunchy candied walnuts. Finished with fresh basil, a drizzle of extra virgin olive oil, and a balsamic reduction.

Whole Smoked Salmon with Dill & Peppercorns

A full side of cold-smoked salmon, richly seasoned with crushed peppercorns and fresh dill. Served chilled with lemon wedges and herb crème fraîche — an elegant centrepiece.

PASTA

Alpine Basil Linguine

Tender linguine noodles coated in zesty basil pesto sauce, topped with flavourful chunks of Roman chicken sausage or beetroot crumble for vegetarians.

SIDES

Roasted Pumpkin Soup

Heirloom pumpkins fire-roasted to intensify flavours and blended with our secret spices.

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

European Bread Basket with Flavoured Butters

Featuring three artisanal compound butters: Sundried Tomato Butter, Café de Paris, Truffle Butter

DESSERTS

Basque Burnt Cheesecake

Smooth, rich and creamy, caramelised cheesecake with a deeply golden top and silky centre

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

ADD ON DRINKS

Peach & White Tea Punch

Rm7.50/pax

Lightly brewed white tea infused with peach purée and citrus slices. Delicate, floral, and fruit forward.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

The Chateau Roast Table

Deeply roasted meats, balanced by creamy and crisp sides.

Minimum of 30pax: Rm266.00/pax

MAIN PROTEINS

Roast Lamb Carving Station

Bone-in leg of lamb slow-roasted with rosemary and spices, carved to order and served with house herb jus and mint mustard.

Creamy Mustard Chicken Breast Slices

Tender roast chicken breast slices coated in a velvety mustard-infused cream sauce. Savoury, tangy, and elegant.

PASTA

Rustic Herb Aglio Olio (Vegetarian)

Garlic linguine with Parmigiano Reggiano, semi-dried tomato, garden basil, and cashew nut confit.

SIDES

Truffle Mushroom Soup

An earthy medley of creamed portobello and wild mushrooms with truffle infusions and an indulgent porcini crusted crostini.

Charred Broccoli & Cherry Tomato

Chargrilled broccoli florets and blistered cherry tomatoes tossed with roasted garlic and olive oil.

Smoked Salmon Fusilli Pasta Salad

Chilled fusilli tossed with smoked salmon slices, red and green peppers, black pepper, and a mayo-based olive oil dressing.

DESSERTS

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

Peach & White Tea Punch

Rm7.50/pax

Lightly brewed white tea infused with peach purée and citrus slices. Delicate, floral, and fruit forward.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Riviera Breeze Table

Bright coastal tones, citrus-forward seafood, and summer garden accents.

Minimum of 30pax: Rm323.00/pax

MAIN PROTEINS

Barramundi with Walnut Herb Cream

Crispy-skinned fillet served in a basil cream reduction with candied walnut pesto, roasted asparagus, and pomegranate glaze.

Chinook Salmon with Burrata & Pesto

Smoked King Chinook salmon layered with creamy burrata, aromatic walnut pesto, tomatoconfit, and avocado purée. Topped with fried cashew nuts and black olives for a luxe continental finish.

PASTA

Field Mushroom Aglio Olio

Sautéed mixed mushrooms with fresh herbs over classic garlic linguine. Balanced, savoury, and herbaceous.

SIDES

Roasted Pumpkin Soup

Heirloom pumpkins fire-roasted to intensify flavours and blended with our secret spices.

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

European Bread Basket with Flavoured Butters

Featuring three artisanal compound butters: Sundried Tomato Butter, Café de Paris, Truffle Butter

DESSERTS

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes — served fresh and clean.

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

ADD ON DRINKS

Lemon Thyme Citrus Cooler

Rm4.40/pax

Fresh lemon juice with sprigs of thyme and a touch of honey. Slightly sweet, garden-fresh, and perfect for summer.

Black Tea Rm5.50/pax

Bold, gently brisk black tea served hot and unsweetened. A grounding finish to a fresh coastal spread.

◆ The Artisan Gathering Table

A bold buffet with a mix of strong flavours, warm meats, and fresh antipasti character.

Minimum of 30pax: Rm355.00/pax

MAIN PROTEINS

◆ Roast Beef Carving Station

Whole sirloin roasted medium, carved to order. Served with garlic confit and creamy chilli mushroom sauce.

Grilled Creole Prawns

with Romesco & Baby Corn

Flame-grilled tiger prawns seasoned with a smoky Creole rub, served with a house-made Romesco sauce and charred baby corn.

PLATTER

◆ Antipasti Grazing Platter

Smoked salmon, walnut and basil pesto, spiced nuts, rosemary focaccia, wholemeal bread, and marinated olives. A true centrepiece of European snacking.

PASTA

◆ Creamy Woodland Fusilli

A forest-inspired carbonara-style fusilli with sautéed mushrooms, parmesan, cream, and egg yolk. Rich, silky, and comforting.

SIDES

◆ Tomato Crunch Salad with Walnut

Organic tomato and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

Garlic Parmesan Bread

Toasted baguette topped with garlic oil and grated Parmesan, finished with sea salt.

◆ Feta-Stuffed Cremini Mushrooms

16 cheesy stuffed baby cremini mushrooms served on a bed of cashew nuts in a lemony herb sauce. A must-have for sides.

DESSERTS

◆ Basque Burnt Cheesecake

Smooth, rich and creamy, caramelised cheesecake with a deeply golden top and silky centre

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

ADD ON DRINKS

◆ Orange Blossom & Rosemary Water

Rm4.00/pax

Infused with orange slices, orange blossom essence, and fresh rosemary sprigs. Fragrant, citrusy, and subtly herbal.

Cucumber Mint Sparkling Water

Rm4.50/pax

Sparkling water steeped with cucumber ribbons and fresh mint — clean, crisp, and elegant.

Tuscan Market Table

Warm spices, vegetable-forward plates, and richly layered pastas.

Minimum of 30pax: Rm239.00/pax

MAIN PROTEINS

Lamb Roast Cake with Thyme Jus

A rustic European-style savoury lamb loaf baked with fresh herbs, aromatics, and breadcrumbs. Sliced and served warm with thyme-infused gravy.

Rosemary Mustard Roast Chicken

Whole chicken marinated in Dijon, rosemary, and garlic, roasted until golden and juicy. Served carved with herb jus and mustard aioli on the side.

PASTA

Creamy Woodland Fusilli

Fusilli pasta tossed in a mushroom carbonara-style cream with sautéed mushrooms, parmesan, and egg yolk.

SIDES

Charred Broccoli & Cherry Tomato

Grilled broccoli florets and blistered cherry tomatoes tossed in olive oil and garlic. Lightly smoky and vibrant.

Garlic Parmesan Bread

Toasted baguette brushed with garlic oil and crusted with Parmesan cheese. Finished with sea salt.

Tomato Crunch Salad with Walnut

Organic tomatoes and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

DESSERTS

Basque Burnt Cheesecake

Rich and creamy, caramelised cheesecake with a deeply golden top and silky centre – irresistibly smooth.

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

ADD ON DRINKS

Elderflower and Apple Tonic Rm7.50/pax

Aromatic elderflower cordial mixed with crisp green apple juice and soda water — floral and refreshing.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Modern Coastal Table

Clean lines, chilled seafood, and minimalist elegance.

Minimum of 30pax: Rm285.00/pax

MAIN PROTEINS

Tiger Prawn Gambas with Rosemary Focaccia

Juicy tiger prawns pan-seared in garlic olive oil. Served with rosemary focaccia and a fresh citrus finish.

Baked Cod with Tomato, Olive & Basil Cream

Atlantic cod baked with cherry tomatoes, black olives, and fresh herbs in a creamy basil sauce. Garnished with fresh dill.

PASTA

Nordic Shellfish Linguine

Savoury New Zealand green mussels, garlic chilli Tawau sea white prawns, and Calabrian squid tossed with sugared lemon zest.

SIDES

Truffle Mushroom Soup

An earthy medley of creamed portobello and wild mushrooms with truffle infusions and an indulgent porcini crusted crostini.

European Bread Basket with Flavoured Butters

Featuring three artisanal compound butters: Sundried Tomato Butter, Café de Paris, Truffle Butter

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

DESSERTS

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

Peach & White Tea Punch Rm7.50/pax

Lightly brewed white tea infused with peach purée and citrus slices. Delicate, floral, and fruit forward.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Antipasti & Focaccia Lunch Table

Perfect for relaxed corporate events or stylish daytime gatherings.

Minimum of 30pax: Rm229.00/pax

SANDWICH

Mascarpone Mushroom Focaccia

Sautéed mushrooms and caramelized yellow onions layered on soft, herb-infused focaccia. Enriched with creamy mascarpone and a hint of mayonnaise. Finished with black pepper, Himalayan salt, and fresh chives.

Smoked Duck Sandwich

Smoked duck breast on fresh focaccia, with sweet onion compote, tomato confit, and creamy ricotta cheese. Garnished with basil, parsley, and a drizzle of extra virgin olive oil and balsamic.

PLATTER

Antipasti Grazing Platter

Smoked salmon, walnut pesto, basil pesto, spiced nuts, rosemary focaccia, wholemeal bread, and herb-marinated olives. A centerpiece of rustic Mediterranean indulgence.

PASTA

Summer Garden Aglio Olio (Vegan)

Linguine tossed with roasted garlic, chilli flakes, and cold-pressed olive oil.

SIDES

Tomato Crunch Salad with Walnut

Organic tomato and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

DESSERTS

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

Lemon Thyme Citrus Cooler

Rm4.40/pax

Fresh lemon juice with sprigs of thyme and a touch of honey. Slightly sweet, garden-fresh, and perfect for summer.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

The Rustic Luxe Table

Comfort food dressed in elegant flavours.
Minimum of 30pax: Rm276.00/pax

MAIN PROTEINS

Chimichurri Roast Chicken Slices

Boneless grilled chicken served warm in a vibrant chimichurri marinade with garlic confit.

Lamb Roast Cake with Thyme Jus

A savoury baked lamb loaf filled with herbs and spices, served sliced with a rich thyme gravy.

PASTA

Alpine Basil Linguine

Tender linguine noodles coated in zesty basil pesto sauce, topped with flavourful chunks of Roman chicken sausage or beetroot crumble for vegetarians.

SIDES

Roasted Pumpkin Soup

Heirloom pumpkins fire-roasted to intensify flavours and blended with our secret spices.

Garlic Parmesan Bread

Toasted baguette topped with garlic oil and grated Parmesan, finished with sea salt.ato Butter, Café de Paris, Truffle Butter

Feta-Stuffed Cremini Mushrooms

16 cheesy stuffed baby cremini mushrooms served on a bed of cashew nuts in a lemony herb sauce. A must-have for sides.

DESSERTS

Basque Burnt Cheesecake

Rich and creamy, caramelised cheesecake with a deeply golden top and silky centre – irresistibly smooth.

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

DRINKS

Cucumber Mint Sparkling Water Rm4.50/pax

Sparkling water steeped with cucumber ribbons and fresh mint — clean, crisp, and elegant.

Black Tea Rm5.50/pax

Bold, gently brisk black tea served hot and unsweetened. A grounding finish to a fresh coastal spread.

Alpine Sunday Roast Table

Classic roasts and rustic elegance for a refined weekend affair.

Minimum of 30pax: Rm264.00/pax

MAIN PROTEINS

Roast Beef Carving Station

Whole roasted sirloin carved to order, served medium to medium-well with garlic confit, sea salt, and house made creamy chilli mushroom sauce.

Creamy Mustard Chicken Breast Slices

Tender roast chicken breast slices coated in a velvety mustard-infused cream sauce. Finished with fresh herbs and parmesan — savoury, tangy, and deeply comforting.

PASTA

Creamy Woodland Fusilli

Fusilli pasta tossed in a mushroom carbonara-style cream with sautéed mushrooms, parmesan, and egg yolk.

SIDES

Charred Broccoli & Cherry Tomato

Grilled broccoli florets and blistered cherry tomatoes tossed in olive oil and garlic. Lightly smoky and vibrant.

European Bread Basket with Flavoured Butters

Featuring three artisanal compound butters: Sundried Tomato Butter, Café de Paris, Truffle Butter

Truffle Mushroom Soup

An earthy medley of creamed portobello and wild mushrooms with truffle infusions and an indulgent porcini crusted crostini.

DESSERTS

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

ADD ON DRINKS

Peach & White Tea Punch

Rm7.50/pax

Lightly brewed white tea infused with peach purée and citrus slices. Delicate, floral, and fruit forward.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Cheese & Carving Table

Freshly cut watermelon, cantaloupe, grapes, citrus, and berries — served cold and elegant.

Minimum of 30pax: Rm410.00/pax

MAIN PROTEINS

Roast Beef Carving Station

Whole roasted sirloin carved to order, served medium to medium-well with garlic confit, sea salt, and house made creamy chilli mushroom sauce.

Honey Mustard Lamb Cutlets

Six bone-in New Zealand lamb cutlets glazed with creamy honey mustard. Served with the fat cap intact — juicy, rich, and full-flavoured.

PLATTERS

European Cheese Board

A curated spread of soft and aged cheeses, seasonal fruits, fig jam, spiced nuts, and artisan crackers — designed for pairing and grazing.

Bruschetta Bar

A self-serve bar featuring baguette, wholemeal, and focaccia bread with toppings: tomato confit, smoked duck, onion compote, cheddar cheese, olives, chilled prawn mayo, pesto, red and green microgreens, Maldon sea salt, and EVOO with aged balsamic.

PASTA

Walnut Pesto with Grilled Oyster Mushroom Pasta (Vegan)

Sautéed mushrooms folded with candied walnuts, organic basil, grilled oyster mushrooms, and sundried tomato pesto tossed with linguine. Earthy, complex, and aromatic.

SIDES

Tomato Crunch Salad with Walnut

Organic tomato and fresh greens served with honey-roasted walnuts and aged balsamic lemon dressing. Light, tangy, and refreshing.

Hummus & Baba Ganoush Board

Creamy chickpea and roasted eggplant dips, drizzled with extra virgin olive oil and fresh herbs. Served with assorted rustic breads.

DESSERTS

Basque Burnt Cheesecake

Smooth, rich and creamy, caramelised cheesecake with a deeply golden top and silky centre

Chilled Orchard Fruit Platter

A refined selection of chilled watermelon, cantaloupe, citrus, berries, and grapes.

ADD ON DRINKS

Orange Blossom & Rosemary Water Rm4.00/pax

Infused with orange slices, orange blossom essence, and fresh rosemary sprigs. Fragrant, citrusy, and subtly herbal.

Black Coffee Rm6.00/pax

Freshly brewed dark roast served without milk — bold, smooth, and full-bodied. A timeless European finish.

Brunch in Provence

Laid-back, sunshine-inspired flavours — perfect for daytime entertaining.

Minimum of 30pax: Rm223.00/pax

MAIN PROTEINS

Grilled Chicken Pesto Sandwich

Grilled chicken chop with basil pesto, sun-dried tomatoes, creamy mayo, and shaved Parmesan Grana Padano. Served warm on focaccia with a drizzle of EVOO and fresh Italian parsley.

Grilled Egg Salad Focaccia

A creamy, chive-spiked egg salad mixed with mayo and black pepper, served on buttery grilled focaccia.

PASTA

Summer Garden Aglio Olio (Vegan)

Linguine tossed with roasted garlic, chilli flakes, and cold-pressed olive oil.

SIDES

Avocado and Feta Green Salad

Mixed greens tossed with feta, avocado and a citrus-herb dressing.

Bruschetta Bar

A self-serve bar featuring baguette, wholemeal, and focaccia bread with toppings: tomato confit, smoked duck, onion compote, cheddar cheese, olives, chilled prawn mayo, pesto, red and green microgreens, Maldon sea salt, and EVOO with aged balsamic.

DESSERTS

Venetian Cream Tiramisu

Layers of espresso-soaked sponge and whipped mascarpone cream. Alcohol-free.

Strawberry Tartlet

Crisp pastry filled with vanilla custard and glazed strawberries.

ADD ON DRINKS

Elderflower and Apple Tonic

Rm7.50/pax

Aromatic elderflower cordial mixed with crisp green apple juice and soda water — floral and refreshing.

Black Tea Rm5.50/pax

Bold, gently brisk black tea served hot and unsweetened. A grounding finish to a fresh coastal spread.

LIVE STATIONS

LIVE GRILL STATION

Lamb or Beef Kebab with Garlic Aioli & Chimichurri

Juicy skewers of marinated lamb or beef grilled over flame, served with herbaceous chimichurri and house garlic aioli for bold, smoky depth.

Grilled Creole-style Prawns with Romesco Sauce

Tiger prawns seasoned in aromatic Creole spices and grilled over high heat, served with a smoky-sweet roasted red pepper Romesco sauce.

Air-Flown Chilled Ribeye or Striploin Steak with Beef Demi-Glace

Premium chilled steak, grilled to order and carved on the spot. Served with a rich, slowsimmered beef demi-glace — deep, savoury, and perfectly reduced.

Grilled Salmon Steak with Tomato Butter

Thick salmon steaks grilled until crisp-edged and tender inside, finished with a rustic tomato butter sauce and lemon zest.

Barramundi with Herb Butter Marinade

Barramundi fillets marinated in herb butter and grilled over flame — flaky, moist, and delicately infused with aromatics.

Grilled Whole Portobello Mushrooms

Large whole portobellos chargrilled until juicy and tender, brushed with garlic butter and sea salt — a hearty meat-free option.

Beef Skewers

Flame-kissed cubes of tender beef marinated in rosemary and garlic

Chicken Skewers

Juicy boneless chicken skewers seasoned with paprika and herbs, grilled golden with crispy edges.

Lamb & Capsicum Skewers

Chargrilled lamb cubes alternated with sweet capsicum — fire-grilled and glazed with rosemary oil

DEEP FRY STATION

Fried Calamari with Vespers Dressing & Tartar Sauce

Crispy calamari rings deep-fried and served with a tangy Vespers lemon dressing and creamy tartar sauce. Light, golden, and addictive.

Fried Prawns with Romesco Sauce Dip

Crispy battered prawns fried to perfection and paired with house-made Romesco dip — rich, nutty, and bold with a chilli kick.

LIVE PASTA STATION

Fresh Pasta Options (Made to Order):

Seafood Marinara

Fresh handmade pasta tossed in a classic tomato seafood sauce with prawns, mussels, squid, and herbs. Briny, bold, and warming.

Lamb Ragout

Slow-braised lamb shoulder ragout simmered with tomato, rosemary, and garlic — rich, rustic, and deeply comforting.

Beef Chorizo

Handmade beef chorizo sautéed with roasted garlic and tomatoes, finished with chilli flakes and a splash of olive oil.

Duck Garlic Pecorino

Succulent duck meat with caramelised garlic and Pecorino cheese in a cream sauce, folded into fresh pasta for a luxurious finish.

Dried Pasta Options:

Seafood Aglio Olio with Marlborough Mussels

Al dente dried linguine tossed with garlic oil, chilli flakes, and green-lipped New Zealand mussels. Clean, briny, and aromatic.

Chilli Prawn Pasta

Spaghetti tossed with sautéed prawns, roasted tomato chilli sauce, garlic, and lemon zest — fiery and satisfying.

Pesto Pasta with Roman Chicken Sausages

Basil pesto pasta folded with slices of grilled Roman-style chicken sausages — herbaceous, hearty, and full of character.

EUROPEAN GELATO STATION

A rotating selection of small-batch, European-style gelato scooped live.

Sicilian Pistachio

Silky gelato made with real pistachios — creamy, nutty, and naturally green.

Dark Chocolate Noir

Intense bittersweet chocolate gelato with deep cocoa notes and a velvet-smooth finish.

Strawberries & Cream

Summer strawberries blended with sweet cream for a nostalgic, fruity indulgence.

Hazelnut Gianduja

Roasted hazelnut gelato with swirls of chocolate — classic Italian decadence.

CHOCOLATE FOUNTAIN STATION

Live Chocolate Fountain with Dips

A flowing Belgian chocolate fountain served with assorted fruits, marshmallows, and baked treats for dipping — interactive and indulgent.

Vins Al Fresco European Table

Refined Comfort from the European Countryside Slow. Soulful. Sophisticated.

CANAPÉS

Elegant Spoon Bites

Tomato Confit & Aged Balsamic

Sweet, slow-roasted tomato with a drizzle of aged balsamic and sea salt flakes.

Feta, Candied Walnut & Basil Oil

Creamy feta with candied walnuts and a touch of cold-pressed basil oil.

Cherry Mozzarella & Tomato Confit

Cherry mozzarella gently paired with tomato confit and balsamic reduction.

Smoked Duck with Onion Compote

Delicate smoked duck breast layered with sweet onion jam and herb microgreens.

ROASTS

Continental Carvery & Slow-Cooked Mains

Garlic-Herb Sirloin Roast

New Zealand sirloin grilled with rosemary butter, garlic confit, and sea salt. Served with creamy mushroom chilli sauce.

Honey Mustard Lamb Cutlets

Bone-in lamb cutlets glazed in a creamy honey mustard sauce. Served with the fat cap for rich flavour.

Rosemary Mustard Roast Chicken

Whole chicken marinated in Dijon, rosemary, and garlic, roasted until golden. Served carved with herb jus and mustard aioli.

Lamb Roast Cake with Thyme Jus

A rustic European-style savoury lamb loaf roasted with herbs and aromatics. Sliced and served warm with thyme-scented gravy.

Roast Beef Carving Station

Whole sirloin roasted medium, carved to order. Served with garlic confit and creamy mushroom sauce.

Roast Lamb Carving Station

Bone-in leg of lamb slow-roasted with rosemary and spices, carved to order and served with herb jus and mint mustard.

Chimichurri Roast Chicken Slices

Boneless grilled chicken dressed in herbed chimichurri, carved and served warm.

Creamy Mustard Chicken Breast Slices

Chicken breast slices in a Dijon mustard cream sauce, finished with herbs and parmesan.

Pommery Lamb Striploin Slices

Tender lamb striploin glazed with Pommery wholegrain mustard, grilled and sliced to serve. Juicy, refined, and subtly tangy.

SEAFOOD MAINS

Premium Ocean Plates

Salmon with Citrus Honey Glaze

Baked Norwegian salmon with honey-lemon soy, on spinach ragout with sugared lemon slices.

Chinook Salmon with Burrata & Pesto

Smoked Chinook salmon with burrata, walnut pesto, avocado purée, tomato confit, olives, and fried cashews.

Barramundi with Walnut Herb Cream

Crispy-skinned barramundi in basil cream with candied walnut pesto, asparagus, and pomegranate drizzle.

Baked Cod with Tomato, Olive & Basil Cream

Cod baked with cherry tomatoes, olives, and herbs in basil cream. Garnished with dill.

Tiger Prawn Gambas with Rosemary Focaccia

Tiger prawns pan-seared in garlic olive oil. Served with warm rosemary focaccia and lemon.

Grilled Creole Prawns with Romesco & Baby Corn

Fire-grilled prawns with Creole spices, served with Romesco sauce and charred baby corn.

PASTA

Herb-Based, Bright and Earthy

Summer Garden Aglio Olio (Vegan)

Linguine tossed with roasted garlic, chilli flakes, and cold-pressed olive oil.

Rustic Herb Aglio Olio (Vegetarian)

Garlic linguine with Parmigiano Reggiano, semi-dried tomato, basil, and cashew nut confit.

Nordic Shellfish Linguine

Green mussels, Tawau prawns, and squid tossed in lemon olive oil and garlic.

Walnut Pesto & Grilled Oyster Mushroom (Vegan)

Linguine with candied walnuts, grilled mushrooms, and sun-dried tomato pesto.

Field Mushroom Aglio Olio

Sautéed mushrooms with herbs in garlic olive oil over linguine.

Alpine Basil Linguine

Basil pesto linguine served with Roman chicken sausage or beetroot crumble.

Hearty Countryside Meatball Spaghetti

Beef meatballs in a tomato-herb stew over spaghetti.

Creamy Woodland Fusilli

Mushroom carbonara-style fusilli with parmesan, cream, and egg yolk.

Mushroom Carbonara Fusilli

Creamy carbonara sauce with sautéed mushrooms and grated parmesan.

BAKE

Oven-Loved Classics

Provençal Beef Lasagna

Brisket layered with tomato passata, béchamel, and mozzarella.

Rosemary-Spiced Lamb Lasagna

Minced lamb layered with tomato reduction, herbs, and cheese.

Ricotta & Roasted Eggplant Gratin

Roasted eggplant with ricotta, mozzarella, and tomato sauce.

Smoked Paprika Chicken Lasagna

Chicken with cumin and paprika layered in lasagna sheets with mozzarella.

Swedish Meatballs & Mash

Beef meatballs on creamy mash with rich brown gravy.

Baked Camembert with Honey & Walnuts

Molten whole Camembert topped with honey, toasted walnuts, and aged balsamic.

Tiger Prawn Gambas with Rosemary Focaccia

Tiger prawns pan-seared in garlic olive oil. Served with warm rosemary focaccia and lemon.

Grilled Creole Prawns with Romesco & Baby Corn

Fire-grilled prawns with Creole spices, served with Romesco sauce and charred baby corn.

SANDWICH

EarthyDeli-Style Focaccia Bakes

Mascarpone Mushroom Focaccia

Mushrooms and caramelized onions on focaccia with mascarpone, black pepper, and chives.

Smoked Duck Sandwich

Smoked duck on focaccia with onion compote, ricotta, tomato confit, and balsamic drizzle.

Grilled Chicken Pesto Sandwich

Chicken chop, pesto, sun-dried tomato, mayo, and Parmesan on focaccia.

Beetroot & Walnut Pesto Panini

Vegan beetroot patty with walnut pesto and tomato confit on wholemeal focaccia.

Grilled Egg Salad Focaccia

Chive-laced egg salad with mayo and black pepper on toasted focaccia.

PLATTER

Rustic Luxe Sharing Boards

Buffalo Burrata Cheese Platter

Burrata with tomato confit, candied walnuts, basil, EVOO, and balsamic.

Portobello & Pumpkin Platter

Grilled portobellos with pumpkin purée, walnut pesto, ricotta, and tomato confit.

European Cheese Board

Soft and aged cheeses, compotes, crackers, fruits, and spiced nuts.

Antipasti Grazing Platter

Smoked salmon, pesto, rosemary focaccia, bread, and seasoned nuts.

Hummus & Baba Ganoush Board

Creamy chickpea and eggplant dips with olive oil and rustic bread.

Whole Smoked Salmon with Dill & Peppercorns

Full fillet smoked with dill and peppercorn, served chilled with herb crème fraîche.

BRUSCHETTA BAR

Build Your Own Countryside Toasts

Breads:

Baguette, Wholemeal, Herb Focaccia

Toppings:

Tomato Confit

Smoked Duck

Onion Compote

Cheddar Cheese

Marinated Olives

Basil Pesto

Chilled Prawn Mayo

Microgreens (Red & Green)

EVOO & Aged Balsamic

Maldon Sea Salt

SIDE

Garden-Fresh Accompaniments

Roasted Pumpkin Soup

Fire-roasted pumpkin purée with warm spices.

Truffle Mushroom Soup

Creamed wild mushrooms with truffle and porcini crostini.

Garlic Parmesan Bread

Baguette slices with garlic oil and parmesan, toasted with sea salt.

Feta-Stuffed Cremini Mushrooms

Baby mushrooms filled with feta on lemon cashew cream.

Tomato Walnut Crunch Salad

Organic tomato, greens, walnuts, and lemon balsamic dressing.

Charred Broccoli & Cherry Tomato

Grilled broccoli and tomatoes with roasted garlic.

Avocado & Feta Green Salad

Avocado, feta, and greens with lemon-herb dressing.

Herb Buttered Rice

Buttered rice with garden herbs — aromatic and fluffy.

Smoked Salmon Fusilli Pasta Salad

Chilled fusilli with salmon, capsicum, mayo, and olive oil.

Spicy Tuna Fusilli Pasta Salad

Tuna mayo with capsicum, olive oil, and parsley.

European Bread Basket with Flavoured Butters

Served with sundried tomato, café de Paris, and truffle butters.

CONDIMENTS: Garlic Oil, Roasted Garlic Cloves

DESSERT

Creamy, Fruity & Light

Strawberry Tartlet

Tart shells with vanilla custard and glazed strawberries.

Venetian Cream Tiramisu

Alcohol-free espresso sponge layered with mascarpone cream.

Basque Burnt Cheesecake

Caramelised crust, creamy center — rustic and rich.

Chilled Orchard Fruit Platter

Watermelon, citrus, grapes, berries, cantaloupe — served cold.

DRINK

Light, Herbaceous & Seasonal

Cucumber Mint Sparkling Water

Sparkling water with cucumber ribbons and fresh mint.

Lemon Thyme Citrus Cooler

Lemon juice with thyme and honey — bright and garden-fresh.

Peach & White Tea Punch

White tea with peach purée and citrus slices.

Elderflower & Apple Tonic

Elderflower cordial, apple juice, and soda — floral and crisp.

Orange Blossom & Rosemary Water

Orange segments with orange blossom essence and rosemary.

Black Coffee

Bold, smooth dark roast served hot.

Black Tea

Brisk, aromatic tea — a classic finish.