



sera

MEETING MENUS

TEA / COFFEE BREAK MENUS

	BASIC/PREMIUM PACKAGE	VIP PACKAGE
HALF DAY MEETING	One Tea/Coffee Break	Two Tea/Coffee Breaks
FULL DAY MEETING	Two Tea/Coffee Breaks	Three Tea/Coffee Breaks

The below menus are designed to be served as an early morning arrival break

MORNING ARRIVAL OPTION 1

Fresh Orange Juice
Selection of Tea & Coffee
Vanilla Custard Danish
Double Chocolate Muffins
Mango, Chia Seed & Coconut Pudding
Green Apples

MORNING ARRIVAL OPTION 2

Fresh Pineapple Juice
Selection of Tea & Coffee
Chocolate Danish
Orange & Cinnamon Bread Pudding
Bircher Muesli (n)
Bananas

MORNING ARRIVAL OPTION 3

Apple Juice
Selection of Tea & Coffee
Mixed Fruit Danish
Chocolate Bread Pudding
Dragon Breath Chia Bowl
Seasonal Whole Fruit

TEA / COFFEE BREAK MENUS

The below menus are ideal to be served, mid morning as a light refreshment.

MID MORNING SNACK OPTION 1

Fresh Orange Juice
Selection of Tea & Coffee
Smoked Salmon, Cream Cheese & Red Onion Croissant
Eggs Benedict, Beef Bacon, Brioche, Hollandaise Sauce
Carrot & Walnut Cake, Cream Cheese Frosting (n)
Freshly Cut Fruits

MID MORNING SNACK OPTION 2

Fresh Pineapple Juice
Selection of Tea & Coffee
Croque Monsieur Croissant
Chicken Curry Puff
Chocolate Chip Muffins
Freshly Cut Fruits

MID MORNING SNACK OPTION 3

Apple Juice
Selection of Tea & Coffee
Cheese & Onion Chutney Mini Croissant (v)
Vegetable Spring Rolls, Sweet Chilli Jam (v)
Blueberry Muffins
Freshly Cut Fruits

TEA / COFFEE BREAK MENUS

The below menus are best served as an afternoon energy boost.

AFTERNOON REFRESHMENT OPTION 1

Selection of Tea & Coffee
Strawberry Milkshake
Mini Tomato, Mozzarella & Basil Flat Breads (v)
Freshly Baked Chocolate Chip Cookies
Pandan Cheesecake, Fresh Mango
Water Melon Lollipops

AFTERNOON REFRESHMENT OPTION 2

Selection of Tea & Coffee
Banana & Chocolate Smoothie
Lamb Samosa, Mint Yoghurt (n)
Red Velvet Cup Cakes, Cream Cheese Frosting
Ginger Biscuits Dipped in Chocolate
Pineapple Lollipops

AFTERNOON REFRESHMENT OPTION 3

Selection of Tea & Coffee
Virgin Pina Colada Smoothie
Beef Cheek Croquettes, Sarawak Peppercorn Sauce
Red Velvet Cup Cakes & Frosting
Pistachio & Almond Biscotti Biscuit (n)
Honey Dew Melon Lollipops

All ingredients are locally sourced and organic where possible.

(n) Contains Nuts (v) Vegetarian

LUNCH MENUS

PREMIUM/VIP MEETING

3 Course Lunch
Inclusive

ENHANCEMENT LUNCH/DINNER

2 Courses
RM75 + per person

ENHANCEMENT LUNCH/DINNER

3 Courses
RM100 + per person

LUNCH MENU OPTION 1

SALADS

Sweetcorn Fritters with Chilli & Shrimp Sambal
Coconut Chicken Salad, Papaya, Tomatoes, Chicken Crackling, Curry Dressing
Roasted Pumpkin, Coriander Pesto, Natural Yoghurt, Walnuts (v) (n)

HOT DISHES

Beef "Rendang" In Coconut Milk & Spices
Poached Local Seafood, Sweet Potato, Lemon Grass, Laksa Broth, Rice Noodles
Sweet & Sour Fried Chicken Drumsticks
Wok Fried Local Greens (v)
Jasmine Rice (v)

DESSERTS

Coconut & Lime Panna Cotta, Mango, Toasted Coconut
Chocolate & Hazelnut Brownie, Honeycomb (n)

All ingredients are locally sourced and organic where possible.

(n) Contains Nuts (v) Vegetarian

LUNCH MENU OPTION 2

SALADS

Borneo Asparagus, Sugar Snap Pea, Orange, Hazelnut (v) (n)
Crispy Duck Leg, Crunchy Asian Slaw, Ginger Dressing, Roasted Peanuts (n)
Pomelo & Shrimp Salad

HOT DISHES

Yellow Assam Fish Curry
Sticky Hoisin Beef, Bok Choy, Charred Spring Onion, Corn, Red Chili
Chicken Satay, Peanut Sauce (n)
Nasi Goreng (v)
Terong Balado (v)

DESSERTS

Crème Brule
Chocolate Tart, Chantilly Cream

LUNCH MENU OPTION 3

SALADS

Malaysian Salad with Salted Cured Anchovies
Shitake Mushroom, Fried Tofu, Barley, Spring Onion, Sweet Miso Dressing (v)
Caesar Salad, Egg, Anchovies, Parmesan, Crostini's (v)

HOT DISHES

Beef Lasagne
Fried Calamari with Salted Egg Yolk Sauce, Curry Leaf, Chilli
Chicken & Coconut Curry, Cashew Nuts, Coriander (n)
Vegetable Mie Goreng (v)
Steamed Rice (v)

DESSERTS

Tropical Fruit Pavlova
Chocolate Profiteroles