

LUNA CONCEPT

EVENTS & CATERING

**RAYA
2024**

CERIA **BUFFET MENU A**

\$16.00 PER PERSON (\$17.44 WITH GST) / MINIMUM ORDER: 50 PAX / 10 ITEMS

COLD DISH

ACAR TIMUN

SPICY PICKLED CUCUMBER

A tangy and refreshing side dish made with cucumber and carrots.

POULTRY

AYAM RENDANG

CHICKEN RENDANG

Slow-cooked chicken in a rich and flavorful coconut milk gravy infused with aromatic spices.

SEAFOOD

IKAN TIGA RASA

HOT, SWEET & SOUR FISH FILLET

Tender fish fillets cooked in a vibrant sauce with a blend of hot, sweet, and sour notes.

CEREAL PRAWN (DF)

Succulent, crispy prawns coated in a light and flavourful cereal batter.

VEGETABLE

BENDI GORENG

STIR-FRIED OKRA WITH BELACAN

Crispy okra stir-fried with fragrant belacan (spicy shrimp paste).

SAVOURIES

BEGEDIL

FRIED POTATO PATTY

Deep-fried patties with creamy potato filling.

OTAK-OTAK

GRILLED FISH CAKE

Packed with fragrant herbs and spices.

CARBS

NASI MIYAK

SCENTED BUTTER RICE

A fragrant and rich buttery rice infused with aromatic spices.

DESSERT

BUBUR SUJI

SEMOLINA DESSERT PORRIDGE

A creamy porridge-type pudding made from semolina, topped with crushed toasted nuts.

BEVERAGE

CALAMANSI JUICE

A refreshing and tangy beverage made from fresh calamansi limes.

OPTIONAL ADD-ON

MURNIAH VEGETARIAN BENTO \$15.00 (\$16.35 WITH GST) PER BOX

IN THE BENTO: ACAR TIMUN (SPICY PICKLED CUCUMBER) A tangy and refreshing side dish made with cucumber and carrots.
CRISPY SAMOSA (VEGETARIAN) (2 PCS) Crispy triangle pastries filled with spiced potatoes and peas.
POTATO CURRY (VEGETARIAN) A tangy and refreshing side dish made with cucumber and carrots.
TAUHU GORENG (VEGETARIAN) Golden cubes of deep-fried tofu served with savory peanut sauce.
NASI MIYAK (SCENTED BUTTER RICE) A fragrant and rich buttery rice infused with aromatic spices.





ACAR TIMUN
SPICY PICKLED CUCUMBER



AYAM RENDANG
CHICKEN RENDANG



BENDI GORENG
STIR-FRIED OKRA WITH BELACAN



NASI MIYAK
SCENTED BUTTER RICE

MESRA **BUFFET MENU B**

\$22.00 PER PERSON (\$23.98 WITH GST) / MINIMUM ORDER: 40 PAX / 11 ITEMS

COLD DISH

ACAR TIMUN

SPICY PICKLED CUCUMBER

A tangy and refreshing side dish made with cucumber and carrots.

POULTRY

AYAM RENDANG

CHICKEN RENDANG

Slow-cooked chicken in a rich and flavorful coconut milk gravy infused with aromatic spices.

SEAFOOD

IKAN TIGA RASA

HOT, SWEET & SOUR SEA BASS FILLET

Tender sea bass fish fillets cooked in a vibrant sauce with a blend of hot, sweet, and sour notes.

CEREAL PRAWN (DF)

Succulent, crispy prawns coated in a light and flavourful cereal batter.

VEGETABLE

BENDI GORENG

STIR-FRIED OKRA WITH BELACAN

Crispy okra stir-fried with fragrant belacan (spicy shrimp paste).

SAVOURIES

BEGEDIL

FRIED POTATO PATTY

Deep-fried patties with creamy potato filling.

OTAK-OTAK

GRILLED FISH CAKE

Packed with fragrant herbs and spices.

CARBS

NASI MIYAK

SCENTED BUTTER RICE

A fragrant and rich buttery rice infused with aromatic spices.

DESSERT

CENDOL PANNA COTTA

Fusion of the creamy Italian panna cotta with the vibrant tastes of a cendol dessert - silky coconut milk, pandan-infused cendol strands, and a delightful drizzle of gula melaka.

KEK LAPIS

INDONESIAN LAYER CAKE

A rich and buttery layered cake infused in a variety of spices.

BEVERAGE

CALAMANSI JUICE

A refreshing and tangy beverage made from fresh calamansi limes.

OPTIONAL ADD-ON

MURNIAH VEGETARIAN BENTO **\$15.00 (\$16.35 WITH GST) PER BOX**

IN THE BENTO: ACAR TIMUN (SPICY PICKLED CUCUMBER) A tangy and refreshing side dish made with cucumber and carrots.
CRISPY SAMOSA (VEGETARIAN) (2 PCS) Crispy triangle pastries filled with spiced potatoes and peas.
POTATO CURRY (VEGETARIAN) A tangy and refreshing side dish made with cucumber and carrots.
TAUHU GORENG (VEGETARIAN) Golden cubes of deep-fried tofu served with savory peanut sauce.
NASI MIYAK (SCENTED BUTTER RICE) A fragrant and rich buttery rice infused with aromatic spices.





BEGEDIL
FRIED POTATO PATTY



IKAN TIGA RASA
HOT, SWEET & SOUR FISH FILLET



CEREAL PRAWN



CALAMANSI JUICE



GEMBIRA **BUFFET MENU C**

\$25.00 PER PERSON (\$27.25 WITH GST) / MINIMUM ORDER: 30 PAX / 12 ITEMS

COLD DISH

ACAR TIMUN

SPICY PICKLED CUCUMBER

A tangy and refreshing side dish made with cucumber and carrots.

POULTRY

AYAM MASAK MERAH

CHICKEN IN SPICY TOMATO SAUCE

Tender chicken simmered in a rich and tangy tomato sauce

SEAFOOD

IKAN TIGA RASA

HOT, SWEET & SOUR SEA BASS FILLET

Tender sea bass fillets cooked in a vibrant sauce with a blend of hot, sweet, and sour notes.

CEREAL PRAWN (DF)

Succulent, crispy prawns coated in a light and flavourful cereal batter.

MEAT

RENDANG DAGING

BEEF RENDANG

Slow-cooked beef, infused with a fragrant coconut milk & spice blend.

VEGETABLE

BENDI GORENG

STIR-FRIED OKRA WITH BELACAN

Crispy okra stir-fried with fragrant belacan (spicy shrimp paste).

VEG DALCHA

VEGETABLE CURRY

Rich and hearty lentil and vegetable stew.

CARBS

NASI MIYAK

SCENTED BUTTER RICE

A fragrant and rich buttery rice infused with aromatic spices.

DESSERT

BUBUR SUJI

SEMOLINA DESSERT PORRIDGE

A creamy porridge-type pudding made from semolina, topped with crushed toasted nuts.

KEK LAPIS

INDONESIAN LAYER CAKE

A rich and buttery layered cake infused in a variety of spices.

BEVERAGE

CALAMANSI JUICE

A refreshing and tangy beverage made from fresh calamansi limes.

OPTIONAL ADD-ON

MURNIAH VEGETARIAN BENTO \$15.00 (\$16.35 WITH GST) PER BOX

IN THE BENTO: ACAR TIMUN (SPICY PICKLED CUCUMBER) A tangy and refreshing side dish made with cucumber and carrots.
CRISPY SAMOSA (VEGETARIAN) (2 PCS) Crispy triangle pastries filled with spiced potatoes and peas.
POTATO CURRY (VEGETARIAN) A tangy and refreshing side dish made with cucumber and carrots.
TAUHU GORENG (VEGETARIAN) Golden cubes of deep-fried tofu served with savory peanut sauce.
NASI MIYAK (SCENTED BUTTER RICE) A fragrant and rich buttery rice infused with aromatic spices.





NASI MIYAK
SCENTED BUTTER RICE



AYAM MASAK MERAH
CHICKEN IN SPICY TOMATO SAUCE



VEG DALCHA
VEGETABLE CURRY



BUBUR SUJI
SEMOLINA DESSERT PORRIDGE



MERIAH **MINI BUFFET A**

\$128.00 PER SET (\$139.52 WITH GST) / SERVES 5 PAX / 7 ITEMS

POULTRY

AYAM RENDANG

CHICKEN RENDANG

Slow-cooked chicken in a rich and flavorful coconut milk gravy infused with aromatic spices.

SEAFOOD

IKAN TIGA RASA

HOT, SWEET & SOUR FISH FILLET

Tender fish fillets cooked in a vibrant sauce with a blend of hot, sweet, and sour notes.

CEREAL PRAWN (DF)

Succulent, crispy prawns coated in a light and flavourful cereal batter.

VEGETABLE

BENDI GORENG

STIR-FRIED OKRA WITH BELACAN

Crispy okra stir-fried with fragrant belacan (spicy shrimp paste).

SAVOURIES

BEGEDIL

FRIED POTATO PATTY

Deep-fried patties with creamy potato filling.

CARBS

NASI MIYAK

SCENTED BUTTER RICE

A fragrant and rich buttery rice infused with aromatic spices.

BEVERAGE

TEH BOTOL SOSRO™ (1L)

Fragrant Indonesian jasmine tea

OPTIONAL ADD-ON

MURNIAH VEGETARIAN BENTO \$15.00 (\$16.35 WITH GST) PER BOX

IN THE BENTO: ACAR TIMUN (SPICY PICKLED CUCUMBER) A tangy and refreshing side dish made with cucumber and carrots.
 CRISPY SAMOSA (VEGETARIAN) (2 PCS) Crispy triangle pastries filled with spiced potatoes and peas.
 POTATO CURRY (VEGETARIAN) A tangy and refreshing side dish made with cucumber and carrots.
 TAUHU GORENG (VEGETARIAN) Golden cubes of deep-fried tofu served with savory peanut sauce.
 NASI MIYAK (SCENTED BUTTER RICE) A fragrant and rich buttery rice infused with aromatic spices.



BAHAGIA **MINI BUFFET B**

\$288.00 PER SET (\$313.92 WITH GST) / SERVES 10 PAX / 11 ITEMS

COLD DISH

ACAR TIMUN

SPICY PICKLED CUCUMBER

A tangy and refreshing side dish made with cucumber and carrots.

POULTRY

AYAM MASAK MERAH

CHICKEN IN SPICY TOMATO SAUCE

Tender chicken simmered in a rich and tangy tomato sauce

SEAFOOD

IKAN TIGA RASA

HOT, SWEET & SOUR SEA BASS FILLET

Tender sea bass fillets cooked in a vibrant sauce with a blend of hot, sweet, and sour notes.

CEREAL PRAWN (DF)

Succulent, crispy prawns coated in a light and flavourful cereal batter.

MEAT

RENDANG DAGING

BEEF RENDANG

Slow-cooked beef, infused with a fragrant coconut milk & spice blend.

VEGETABLE

BENDI GORENG

STIR-FRIED OKRA WITH BELACAN

Crispy okra stir-fried with fragrant belacan (spicy shrimp paste).

VEG DALCHA

VEGETABLE CURRY

Rich and hearty lentil and vegetable stew.

SAVOURIES

BEGEDIL

FRIED POTATO PATTY

Deep-fried patties with creamy potato filling.

CARBS

NASI MIYAK

SCENTED BUTTER RICE

A fragrant and rich buttery rice infused with aromatic spices.

DESSERT

BUBUR SUJI

SEMOLINA DESSERT PORRIDGE

A creamy porridge-type pudding made from semolina, topped with crushed toasted nuts.

BEVERAGE

TEH BOTOL SOSRO™ (2L)

Fragrant Indonesian jasmine tea

OPTIONAL ADD-ON

MURNIAH VEGETARIAN BENTO **\$15.00 (\$16.35 WITH GST) PER BOX**

IN THE BENTO: ACAR TIMUN (SPICY PICKLED CUCUMBER) A tangy and refreshing side dish made with cucumber and carrots.
CRISPY SAMOSA (VEGETARIAN) (2 PCS) Crispy triangle pastries filled with spiced potatoes and peas.
POTATO CURRY (VEGETARIAN) A tangy and refreshing side dish made with cucumber and carrots.
TAUHU GORENG (VEGETARIAN) Golden cubes of deep-fried tofu served with savory peanut sauce.
NASI MIYAK (SCENTED BUTTER RICE) A fragrant and rich buttery rice infused with aromatic spices.



BUBUR SUJI
SEMOLINA DESSERT PORRIDGE



AYAM MASAK MERAH
CHICKEN IN SPICY TOMATO SAUCE



VEG DALCHA
VEGETABLE CURRY



RENDANG DAGING
BEEF RENDANG



ACAR TIMUN
SPICY PICKLED CUCUMBER

TERMS & CONDITIONS

BUFFET MENU

PACKAGE INFORMATION

BUFFET MENUS

1. Biodegradable disposable ware and serviettes.
2. Complete buffet layout with food warmers, tables, skirting and festive decorations.

MINI BUFFET

3. All food items are packed in boxes with disposable plates & cutleries.

TERMS AND CONDITIONS

4. These menus are available for booking for events from 1 April 2024 to 12 May 2024.
5. Food items are recommended to be consumed within 2 hours from the time of collection/delivery.
6. Food items are subjected to availability.
7. Full payment is required upon receiving your order.
8. Prevailing GST rate is applicable on the total amount payable for invoices
9. Photographs are for illustration purposes only.
10. Management reserves the right to make any changes to the promotional items without prior notice.
11. Due to food safety reasons, please advise your guests and staff not to take leftover food for consumption. Therefore, no takeaway containers will be provided.
12. Other terms and conditions apply.

FESTIVE DELIVERY CHARGE

SET-UP DELIVERY

For orders that require set-up (i.e. buffet menus)

13. A transportation charge of \$80.00 (\$87.20 with GST) applies for delivery with set-up.
14. Set-up delivery is not available for locations without an accessible loading bay.
15. Estimate duration of set-up is around 1 hour from delivery time. Please plan your meal times accordingly.
16. Following SFA's Guidelines for Ordering Catered Meals for Functions and Events, the food cannot be served after 2 hours from the meal time.

DROP-OFF DELIVERY

For orders that do not require set-up (i.e. mini buffet)

17. A transportation charge of \$50.00 (\$54.50 with GST) applies for drop-off delivery.
18. For locations without an accessible loading bay, customer will pick up order at an agreed drop-off location.

APPLICABLE ADDITIONAL SURCHARGE

19. Delivery to locations that do not have lift access or have obstructions such as steps, narrow walkways, items that are prone to damage, or pose a danger - \$50 to \$200. (Please enquire for more information.)
20. Delivery to Jurong Island, Airline House, and Changi Cargo - \$150.00 (\$162.00 with GST).
21. Delivery to Sentosa Island - \$30.00 (\$32.40 with GST).
22. First delivery at 8:00 am - For delivery before 8:00 am, a surcharge of \$100.00 to \$250.00 may apply.
23. Last delivery at 7:30 pm - For delivery after 7:30 pm, a surcharge of \$50.00 to \$100.00 may apply.
24. Multiple locations delivery and offshore delivery - Please contact us for more information.

