

FUSION MORSEL

Menu

WYK|黃賢記®
Catering

COMPLIMENTARY OFFERINGS

PWP offerings:

- Entitle PWP if book our Banquet, Individual serving, The Centerpiece or Buffet service for above **100 pax**.
- The fusion morsel will be served **1.5 hours before** the reception starts. The minimum spend is **RM1500 (at least 30 units per item)**, applicable only under this timing condition. If required to be served earlier than 1.5 hours, there will be additional charges for transportation.
- Food table setting is included, with table, tablecloth, skirting, and display racks provided.
- **Bio-degradable tableware and cutleries are provided.**
- Food display table decoration is included, with efforts made to closely match the client's theme, subject to the availability of our decoration stock.
- Waiter service is **not included**. If waiters are required to walk around and serve guests, additional waiter fees will apply. The number of waiters required will be advised based on the total number of guests and the variety of food and beverage items ordered.

Standalone order:

- Minimum spend is **RM3000 (at least 30 units per item)** within **KLPJ area only**. The minimum spend requirement increases for locations outside the KLPJ area.
- Food table setting is included, with table, tablecloth, skirting, and display racks provided.
- **Bio-degradable tableware and cutleries are provided.**
- Food display table decoration is included, with efforts made to closely match the client's theme, subject to the availability of our decoration stock.
- Waiter service is **not included**. If waiters are required to walk around and serve guests, additional waiter fees will apply. The number of waiters required will be advised based on the total number of guests and the variety of food and beverage items ordered.

SAVOURY

CLASSIC LOCAL

SC01	Mini Curry Puff	迷你酥皮咖喱角	RM 5
SC02	Cocktail Chicken Sausage with Thai Sauce Dip	迷你泰式蘸酱鸡肉香肠	RM 5
SC03	Vegetarian Samosa	素食咖喱角	RM 5
SC04	Nyonya Pai Tee	娘惹盖帽	RM 6
SC05	Teriyaki Chicken Skewer	烧鸡肉串	RM 6
SC06	Smoked Duck Slices with Salad	烟熏鸭片配沙拉	RM 6
SC07	Nutty Almond Ball with Thai Chilli Sauce	杏仁球配泰式辣椒酱	RM 7
SC08	Meatless Miniature Burger	迷你素汉堡	RM 7

SIGNATURE

SS01	Chicken Satay with Peanut Sauce	鸡肉沙爹配花生酱	RM 8
SS02	Fish Satay with Peanut Sauce	鱼肉沙爹配花生酱	RM 9
SS03	Crispy Prawn Fritters with Spicy Mayo	香脆虾饼配香辣蛋黄酱	RM 9
SS04	Petite Crawfish Salad Bites	迷你小龙虾沙拉挞	RM 9
SS05	Nacho Bites with Cheese Dip	玉米片配芝士酱	RM 9
SS06	Soft Shell Crab with Sour Cream	酸奶油蘸软壳蟹	RM 12
SS07	Smoky Salmon Crisp Canapés	烟熏鲑鱼脆饼	RM 12
SS08	Alaska Scallop with Asparagus	阿拉斯加带子配芦笋	RM 15
SS09	Oriental Style Premium Abalone with Broccoli	东方风味鲍鱼西兰花拼盘	RM 15

SWEET CLASSIC

SW01	Cheesy Comfort Tart	芝士挞	RM 6
SW02	Eclipse Chocolate Tart	巧克力挞	RM 6
SW03	Season's Pick Fruit Tart	时令水果挞	RM 6
SW04	Coconut Pandan Ball	椰香班兰球	RM 6
SW05	Red Bean Paste Pumpkin Dumpling	红豆南瓜状麻糬	RM 6
SW06	Snow Skin Mandarin Orange in Red Bean Paste	红豆馅冰皮柑橘球	RM 6
SW07	Traditional Nyonya Delights	传统娘惹糕点	RM 6
SW08	Classic Croissant	经典羊角面包	RM 6

PREMIUM

SP01	Carrot Heaven Square	胡萝卜方块蛋糕	RM 7
SP02	Chocolate Brownies	经典巧克力布朗尼	RM 7
SP03	Dark Chocolate Indulgence	黑巧克力蛋糕	RM 7
SP04	Zen Green Tea Cake	抹茶蛋糕	RM 7
SP05	Red Velvet Cake	红丝绒蛋糕	RM 7
SP06	Colorful Macaron	法式马卡龙什锦	RM 7
SP07	Mango Pudding In Cup	杯装芒果布丁	RM 8
SP08	Fresh Fruits In Cup <i>(Grapes, Blueberry, Longan, Watermelon ball)</i>	杯装新鲜水果	RM 8
SP09	Rojak Buah <i>(Jicama, Cucumber, Mango)</i>	花生酱蔬果拼盘	RM 9

Note: Ingredients highlighted in red are subject to availability. Suitable substitutions may be made when necessary.

CARBS & PASTA

CP01	Cantonese Fried with Shrimp In Cup	杯装广式虾仁炒饭	RM 6
CP02	Chicken Bolognese Pasta In Cup	杯装番茄鸡肉碎意大利面	RM 6
CP03	Pesto Penne In Cup	杯装香蒜酱通心粉	RM 6

REFRESHMENT

			<i>serve by GLASS</i>	<i>serve by DISPENSER</i>
RF01	Ice Water with Fruit Slices	水果切片水	RM 8	RM 4
RF02	Ice Lemon Tea	冻柠檬茶	RM 8	RM 4
RF03	Ice Peach Tea	冻蜜桃红茶	RM 8	RM 4
RF04	Orange Cordial	橙汁冷饮品	RM 8	RM 4
RF05	Pink Guava Juice	红番石榴汁	RM 8	RM 4
RF06	Fruit Punch Cordial	什果宾治	RM 10	RM 7
RF07	Blackcurrant Cooler	黑加仑苏打	RM 10	RM 7

TERMS & CONDITION

- Transportation charges vary based on the venue location and the number of trips required to deliver equipment and food.
- Handling charges of minimum **RM150** will apply based on various factors, including but not limited to, the number of floors, lift availability, and distance from the loading bay to the event area.
- Cooking on-site is not available for this service.
- The package price **does not include** canopies, tables, chairs, and other items not listed in the complimentary offering. For these items, please refer to our Equipment Rental List.
- Waiter service is **not included**. If waiters are required to walk around and serve guests, additional waiter fees will apply. The number of waiters required will be advised based on the total number of guests and the variety of food and beverage items ordered.
- Food is best consumed within 3 hours after the fusion morsel table set-up.
- Please note that our food may contain allergens such as milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. Kindly note that we are unable to accommodate special dietary requests, except for vegetarian dishes, where meat will be replaced with mock or soy-based alternatives.
- Our company is not liable for any food items not prepared by us or for food taken off-premises by guests. Items containing **pork** are not permitted to be served with our tableware and utensils.
- We are not responsible for setting up and handling equipment and furniture rented from a third party. Additional charges will apply if our manpower is required.
- Bookings are on a first-come, first-served basis, subject to availability. A deposit of **RM2000** is required to confirm your order.
- The payment method is **Online Instant Transfer**. Payment advice needs to be shared for record-keeping purposes.
- Confirmation is needed **14 days** before the event date, with the balance due **7 days** prior to the event.
- For any urgent order, please contact the Customer Service Team.
- All payments are non-refundable in the event of cancellation.
- All prices displayed are subject to 6% SST.
- We reserve the right to change menu prices and/or dishes without prior notice.

EVENT EQUIPMENT RENTAL LIST

	DESCRIPTION	Price (RM)
1	Hi-top canopy (With 1 fan and 4 fluorescent lights)	350.00
2	Crystal canopy with single colour scallop, chandelier, fairy tale LED light décor (No fan)	900.00
3	Canopy's colour scallop décor - White, Red or Gold	200.00
4	4.5 feet round table	15.00
5	5 feet round table	30.00
6	6 feet round table	40.00
7	3 feet square table	10.00
8	Plastic chair (Red colour)	4.00
9	Chiavari chair with cushion (White colour)	12.00
10	Half-length table cloth (200cm) - Red	6.00
11	Full-length table cloth (320cm) - White, Black or Red	15.00
12	Dining table set (1 unit 4.5 feet round table, 1 unit half length table cloth, 10 units plastic chair)	55.00
13	Colour table runner - Red, Gold, Tiffany Blue	5.00
14	Plastic chair seat cover - White	6.00
15	Colour ribbon for chair - Red, Gold, Tiffany Blue	5.00
16	Full set VIP Centrepiece setup with premium cutlery set (up to 10 pax per set. Waiter and food are not included)	250.00
17	Classic cutlery set (Melamine ware & stainless steel utensils)	5.00
18	Premium cutlery set (Porcelain ware & premium stainless steel utensils)	10.00
19	Elegant gold cutlery set (Gold porcelain ware & gold stainless steel utensils)	18.00
20	Classic buffet line setup (Maroon colour buffet display table with skirting, classic buffet warmers)	150.00

EVENT EQUIPMENT RENTAL LIST


	DESCRIPTION	Price (RM)
21	Luxury buffet line setup (White colour buffet display table with skirting, Premium roll-top buffet warmers)	300.00
22	Colour reception table with skirting (3'x6') - White or Black	80.00
23	Baby chair	10.00
24	Cocktail table with white cover and ribbon - Red, Gold, Tiffany Blue	80.00
25	Air cooler	180.00
26	Waiter (3 hours service)	200.00
27	Coordinator service (from set up until event ends, maximum 6 hours)	350.00
28	Ice (add on for freezing beverage - 10kg per bag)	10.00
29	Ice box (120 Litre)	30.00





FROM PLATE TO GREAT

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HALAL CERTIFIED



ESG COMPLIANCE



Certificate Identity Number: 10567238

