



WEDDINGS AND PRIVATE EVENTS BROCHURE

Makan Malaysia

Big, bold flavours, complex spice combinations
and influences from all over the world:
Malaysian Cuisine is the ultimate fusion food

Let us help you create a truly special event
offering your guests a unique Malaysian
experience that they won't forget!

true as of August 2022



STREET FOOD | BUFFET | FAMILY STYLE | CANAPES

Sample Menus

**TAKE A LOOK AT WHAT WE
CAN OFFER YOU**

and try not to drool...

Add a tropical flare to your events with Makan Malaysia! Treat your guests to unique, mouthwatering dishes that will fill their bellies and their hearts. We cater for all dietary requirements so no one is left out! We're open to discuss any type of event with you and can be involved as much or as little as you like on the day.

We offer a full service including set up and clearing away as well as any other support you may need, we're here for you!



Canape Dishes

VEGETABLE SPRING ROLLS

carrot, cabbage, shiitake and beansprout in a crisp shell with sweet chilli or hoisin sauce

VEGGIE/PRAWN FRITTERS

deep fried balls of prawn or sweetcorn with sambal or tamarind mayo

SAMBALICIOUS PRAWNS

spicy prawns on a lotus root chip topped with coriander and garlic

TAMARIND CHICKEN WINGS

tangy, sticky chicken or tempeh wings coated in sesame seeds

SAMBAL COOKIES

spicy shortbread cookies topped with cream cheese and mushroom serunding

SATAY

marinated chicken or tofu skewers with peanut sauce, cucumber and red onion

SAMOSAS

crisp parcels of potato and pea with a mint yoghurt dip

KARIPAP PUSING

curried potato and peas deep fried in puff pastry





Bubbet & Family Style Dishes

MAINS

CHAR KUEY TEOW

wok fried flat rice noodles with prawns, beansprouts and chives

CHICKEN RICE

ginger & garlic rice with poached chicken (or tofu) and all the sauces

NASI LEMAK

coconut rice, sambal, egg, cucumber, ikan bilis, peanuts

NASI GORENG

vegetable fried rice with a fried egg

NASI KERABU

blue coconut rice with salad and curry sides

STEAMED FISH

ginger and spring onion steamed sea bass

SINGAPORE CHILLI CRAB

large crab in a sweet chilli sauce with fried bread

DAAL & FLATBREAD

tempered red lentil daal

CURRIES

KARI AYAM

chicken thighs on the bone with potato in a rich creamy curry

RENDANG

chicken, beef or jackfruit in a rich, dry coconut curry

SAYUR LODEH

aubergine, cauliflower and green beans in a turmeric curry

AYAM MASAK MERAH

red tomato chicken curry

ASSAM PEDAS

spicy and sour curry with rainbow trout or oyster mushrooms

KARI KAPITAN

chicken thigh or tempeh pieces with potato and green beans in a light curry

DEVILS CURRY

spicy chicken curry

SIDES

ACAR

pineapple, cabbage, cucumber, carrot and green bean pickle

KOBIS GORENG

shredded cabbage fried in garlic and turmeric

GARLIC GREENS

pak choy or seasonal greens wok fried in garlic

TELUR DADA

shrimp omelette

TAUGEH

beansprouts lightly fried and seasoned with white pepper





Dessert Dishes

SAGO GULA MELAKA

sago pearl and coconut pudding
topped with coconut sugar syrup and
fresh berries

CEKODOK & KAYA

fried banana batter balls dusted
with icing sugar and served with a
pandan and coconut cream

PULUT TAI TAI

butterfly pea flower rice cakes
topped with a pandan and coconut
cream and toasted coconut

BANANA FRITTERS

crispy banana and cinnamon parcels
served alone, with kaya or with ice
cream

ONDE ONDE

steamed pandan rice flour balls
filled with coconut sugar and coated
in shredded coconut

MILO TIRAMISU

sponge fingers soaked in milo and
layered with mascarpone cream and
milo powder

KUIH LAPIS

steamed rice flour layered cake in
coconut, rose and pandan flavours

BANANA KEK

light banana sponge cake





PRICING GUIDE AND HOW TO

Contact us!



FILL OUT A CONTACT FORM

www.makanmalaysia.co.uk

EMAIL US

hello@makanmalaysia.co.uk

FOLLOW US

[@makanmalaysiauk](https://www.instagram.com/makanmalaysiauk)

all our prices subject to change
so please get in touch for a
bespoke quotation or just to
find out if we're a good match
for you!

We deliver more than just great food!

From beautiful batik table cloths to
coconut lanterns and bamboo placemats
we can completely transform any space
into a Malaysian oasis. We can also be on
hand to share our knowledge on Malaysia
and the wonderful food on offer

Below is a very rough guideline of pricing:

- minimum call out charge £1,000*
- buffet menu from £30/pp
- canape menus from £12.50/pp
- additional charges for staff, travel,
equipment, decorations, cutlery & crockery
hire, disposable plates and delivery

Prices are VAT inclusive

*message to discuss alternative budgets