

CLASSIC BUFFET MENU



Welcome to HALE.

We are here to make eating well simple, and to make food that taste good and do you good.

We have fed thousands of happy employees from corporates like Mckinsey, Prudential, Hap Seng, MSIG, Boston Consulting Group, Axiata, Technipfmc, Maxis and a lot more.



Why HALE.

Because we care. About the food, the service and your entire experience.

Our customers use us for meetings, seminars, wellness programs. For all kinds of occasions, just call us up!

Naturally Delicious.

We cook from scratch, which means no MSG and weird chemicals. Only fresh, natural ingredients.

Great Service.

We commit to provide world-class customer service that we would like to receive ourselves.

Affordable Luxury.

We work with five-star hotel chefs to make real, fine food affordable to all.

Multiple Payments.

Credit card, bank transfer or cheque works for us. Credit terms available too subject to approval.

Healthy Cooking.

We do not fry our food. We only cook by baking, poaching or boiling. They taste great too.



Classic Buffet Menu.

RM35/pax (RM37.10, incl. GST)
7 courses

RM39/pax (RM41.34, incl. GST)
8 courses

Specially curated menu with only thoughts of serving naturally delicious food.

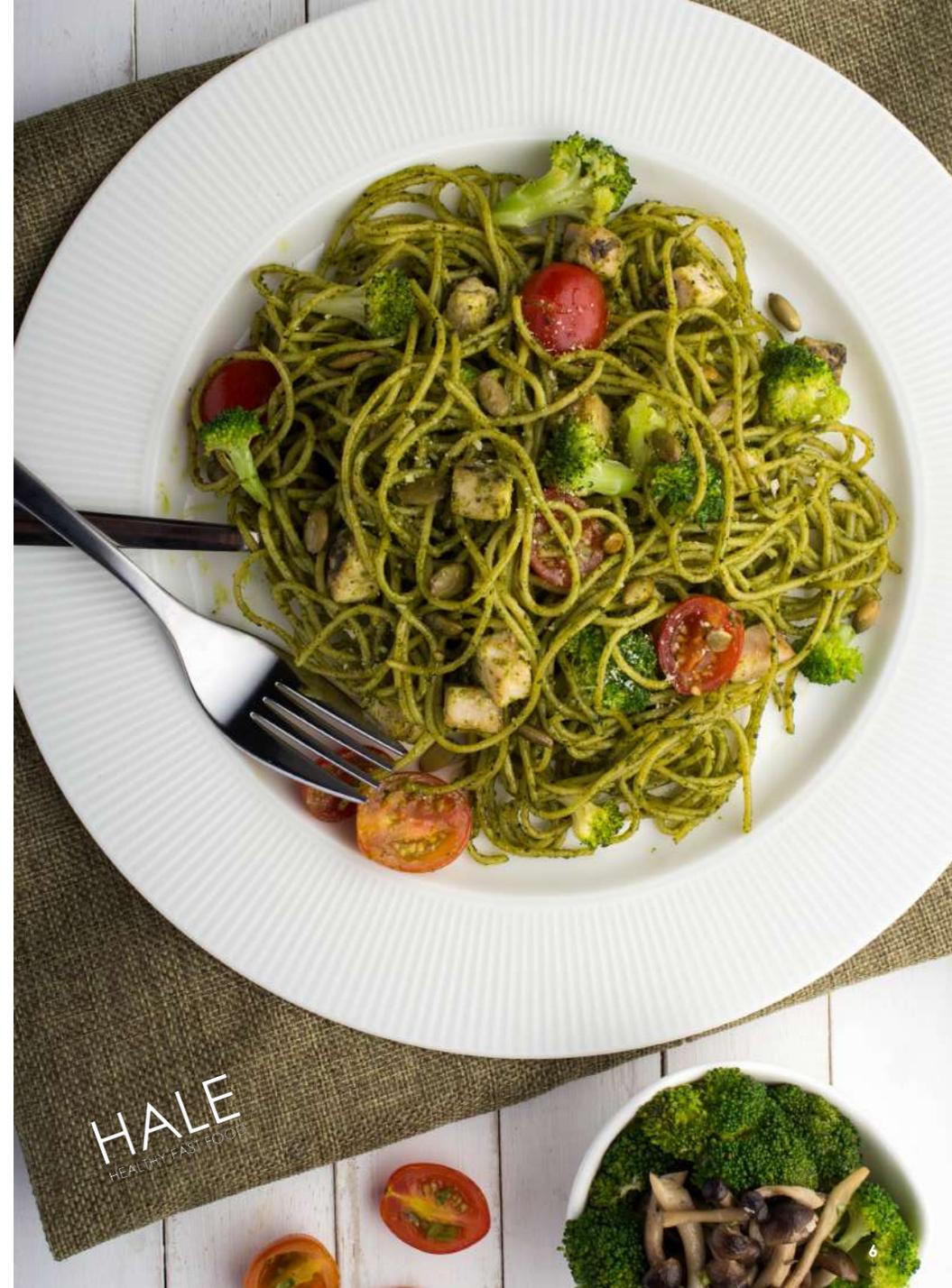
Our minimum order is for 60 pax.

Additional RM4/pax for min 55 pax.
Additional RM7/pax for min 50 pax.

Delivery & Pick Up fee is RM90 within Kuala Lumpur area. Additional charges apply to Selangor area.

Orders need to be finalised at least 7 working days before your event.

Orders have to be in 5 pax increments. Teardown time will be 3 hours from event serving time.



Classic Buffet Menu.

Choose one item from each category

SALAD

Cameron Mixed Green Salad (V)

with herb croutons and choices of honey balsamic, cheddar-mustard or spicy Korean dressing

Classic Caesar

with anchovies and Caesar dressing

BREADS & CROSTINI

Hearty Semolina Bun (V)

Tomato Crostini
with grilled chicken, tangy tomato sauce & aged cheese

Basil Crostini (V)

With wild rocket, basil pesto, cherry tomato & aged cheese

MAINS

Aglio Olio (V)

With whole wheat pasta, mixed farm mushrooms, Cameron cherry tomatoes, & virgin olive oil

Pesto Pasta (V)

with whole wheat pasta, tomatoes, & virgin olive oil

Thai Style Baked Multigrain Rice

with grilled chicken breast, pineapple, Thai basil & scallion

Pilaf Multigrain Rice (V)

butter sautéed rice with sweet corn, cashew & Shimeji

POULTRY

Grilled Aromatic Rempah Chicken Breast

with pineapple & coriander salad

HALE's Signature Grill Chicken Breast

with onion marmalade, marinated cherry tomatoes & honey-balsamic vinaigrette

Green Curry Chicken Breast

with grilled eggplant, pineapple salsa & coriander



VEGETABLES

Ratatouille (V)

oven braised eggplant, zucchini & capsicum with hearty tomato & herb coulis

Steamed Broccoli (V)

with lemon-butter & herb broth

Assorted Farm Mushroom (V)

bake with oregano, garlic & virgin olive oil

Mediterranean Grilled Eggplant (V)

with basil cream and grated parmesan

DESSERTS

Home-made Bread & Butter Pudding

soaked and baked in vanilla crème anglaise

Banana – Yoghurt Pot

slow cooked banana compote with natural yoghurt & honey

Tropical Fruit Platter

selection of fresh cut fruits that are peak at season (4 types)

BEVERAGES

Lemongrass Red Tea

Ice Lime Tea

Honey Infused Red Tea

SIDES (ONLY FOR 39)

Grass-fed Beef Meat Balls

with Pomodoro tomato sauce & virgin olive oil

Dauphinoise Potato

slow baked layered potato in garlic & thyme cream

Viennese Coleslaw

red cabbage, sweet corn, carrots & cashew nut



Frequently Asked Questions.

When should I place my order?

Orders should be placed at least 5 working days in advance. Our kitchens are open from Mondays to Saturdays.

How long will each event last and what happens after?

The maximum duration of each event is 3 hours. HALE will take care of the setup and teardown. We will also dispose of any leftovers. Teardown time will be 3 hours from serving time.

What time will HALE set up?

HALE will make sure the place is ready 15 mins before the event. Say if your event is at 11:00AM, we will arrive by 10:00AM and make sure everything is set up by 10:45AM.

Can I cancel my order?

Cancellations need to take place 3 working days before the event date and will incur a 50% charge, while cancellations within 24 hours will not be refunded.

Will there be any service staff?

Our service staff is available at RM80 (RM84.89, incl. GST) for a three hour period during event time (does not include set up and tear down period).

What are the payment methods?

Credit card, cheque or bank transfer will work for us. We will send you the payment details once your order is confirmed.

Are there any additional charges?

There will be a delivery and pick up fee, depending on your location. RM90 is standard for KL area. Additional delivery cost applies to areas outside KL.

Does HALE provide furniture, tableware and glassware?

HALE will only provide the buffet display. Disposable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged upon special request and will incur additional charges.

