



Makan Malaysia



WEDDINGS & EVENTS

CORPORATE CATERING

true as of the 5th Feb 2021

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!



MAKAN MALAYSIA

About Us



**KAT PERRY
&
SUE ENCARNACION**

makan = eat

Our friendship blossomed out of a mutual love for food: we grew up in Malaysia eating A LOT of it! When we moved to the UK and couldn't find the flavours we missed from home we were forced into the kitchen and learnt to cook ourselves ... which we actually really enjoyed! Our new found passion for cooking evolved into a clear path for us to share Malaysia's vibrant culture and food with everyone through our supper clubs, events and catering



SET MEALS | BUFFET | 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!



5-Course Dining Menu

ROJAK

A sweet, savoury and slightly spicy fruit and veg salad

SAMBALICIOUS PRAWNS

prawns fried in sambal and topped with lotus root chips

CHICKEN SATAY

served with nasi impit, cucumber, red onion and peanut sauce

HAINANESE CHICKEN RICE

accompanied by these very important sauces Sweet Soy, Sambal,
Ginger & Garlic

KUIH LAPIS

colourful layered glutinous rice cake





Buffet Menu

VEGETABLE SPRING ROLLS

shitake, cabbage, carrots & beansprouts fried in a crisp shell
served with sweet chilli sauce

CHAR KUEY TEOW

smokey rice noodles fried with prawns, fish cakes and veg

NASI LEMAK WITH BEEF RENDANG

coconut rice, sambal, fried peanuts, ikan bilis, cucumber & boiled
egg served with a rich coconut beef curry

SAGO GULA MELAKA

sago pearls dessert topped with mango

PULUT TAI TAI

blue rice dessert topped with homemade kaya





Canapes & Bowl Food

SAVOURY

POTATO SAMBAL SAMOSAS

FRESH RAINBOW SPRING ROLLS

COURGETTE BHAJI

HOISIN JACKFRUIT PARCEL

MARMITE CHICKEN POPS

PANDAN CHICKEN BITES

TOFU OR CHICKEN SATAY

RENDANG PARCEL

SAMBALICIOUS PRAWNS

BOWL

NASI GORENG

DAHL & FLATBREAD

MEE MAMAK

SWEET

BANANA FRITTERS & KAYA

APAM BERKUAH

MILO TIRAMISU

ONDE ONDE

CEKODOK





SOME PRICING AND HOW YOU CAN

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 chat with us 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 charge £400
- 4 course sit down menus from £30/pp
- buffet menu from £25/pp
- canape menus from £10/pp
- additional charges for staff, equipment, decorations, plates, cutlery and delivery

Every event is different so you just need to let us know what you're looking for and we'll come up with a plan to fit you!