



**UPM**  
UNIVERSITI PUTRA MALAYSIA  
ESTABLISHED 1964



**PEJABAT BENDAHARI**  
**BURSAR'S OFFICE**

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03-89466202

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SEKSYEN KEWANGAN STAF  
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SEKSYEN PENGURUSAN ASET DAN HASIL  
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SEKSYEN PENTADBIRAN DAN PENGURUSAN KUALITI  
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SEKSYEN KEWANGAN FAKULTI KEJURUTERAAN  
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SEKSYEN KEWANGAN PEMBANGUNAN  
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SEKSYEN KEWANGAN PENYELIDIKAN  
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SEKSYEN KEWANGAN CANSELERI  
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SEKSYEN KEWANGAN FAKULTI EKONOMI & PENGURUSAN  
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ZON KEWANGAN A  
03-89466612 / 6769

ZON KEWANGAN B  
03-89472603 / 2446

ZON KEWANGAN C  
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ZON KEWANGAN D  
03-89464019 / 4022

ZON KEWANGAN E  
03-89464178 / 4179

ZON KEWANGAN F  
03-89467892 / 7893

ZON KEWANGAN G  
03-89466236 / 6242

Rujukan Kami : UPM/BEN/S5-2/Pet/Bhg. 6


Tarikh : 8 November 2010

**Petikan Keputusan Jawatankuasa Tetap Kewangan**  
**Bil. 3(2010) Pada 1 September 2010**

**Minit 4/3(2010) : Cadangan Harga Produk dan Perkhidmatan L'apprenti di Kompleks Perkhidmatan Makanan » {Kertas JKTK Bil. 2/3/10}**

Jawatankuasa :-

- (1) menimbang kertas yang disediakan;
- (2) mengambil maklum justifikasi Jabatan Pengurusan dan Khidmat Makanan, Fakulti Sains Teknologi Makanan (FSTM) berkenaan cadangan harga produk dan perkhidmatan L'apprenti antaranya ialah untuk menyediakan satu program perkhidmatan professional yang berbentuk pengajaran perniagaan yang boleh memberi manfaat dalam menjana kewangan sendiri. Disamping itu, produk dan perkhidmatan L'apprenti UPM bukannya bercirikan komersial secara keseluruhan tetapi adalah gabungan skop pengajaran, penyelidikan dan perkhidmatan professional;
- (3) bersetuju meluluskan harga produk dan perkhidmatan L'apprenti yang diuruskan oleh FSTM seperti di ringkasan di Lampiran D; dan
- (4) bersetuju JPU diberi kuasa meluluskan perubahan harga produk dan perkhidmatan L'apprenti.

  
**(Hajah Izariahwati binti Mohd. Isa)**  
**Setiausaha**  
**Jawatankuasa Tetap Kewangan**

**Makluman/Tindakan:**

- Dekan, Fakulti Sains dan Teknologi Makanan
- Penolong Bendahari, Seksyen Kewangan Fakulti Sains dan Teknologi Makanan
- Penolong Bendahari, Seksyen Pengurusan Hasil







**Lampiran D**

**Ringkasan**

<b><u>Lampiran</u></b>	<b><u>Tajuk</u></b>
<b>Lampiran D1</b>	<b>L'apprenti Café Menu</b>
<b>Lampiran D2</b>	<b>L'apprenti Deli Menu</b>
<b>Lampiran D3</b>	<b>L'apprenti Putra Restaurant Menu</b>
<b>Lampiran D4</b>	<b>Meeting @ Seminar Package Menu</b>



*L'Apprenti* Café Menu

NO	ITEM	PRICE
1	<b>MAIN COURSE</b> Nasi Lemak 2.00 Putra Fried Mee 3.00 Fried Mee Hoon 3.00 Fried Rice 3.00 Home Made Lasagna 4.50 Fettucini Cabonara 4.50 Spagheti Chicken Bolognaise 4.00	
2	<b>SOUP</b> Home Made Mushroom 3.50	
3	<b>SANDWICH</b> Mayo & Smoked Salmon 3.00 Egg Sandwich 2.00 Turkey Ham & Cheese 3.50 Tuna & Onion 3.00 Cheese & Tomato 2.50	
4	<b>SALAD</b> Ceaser Salad 3.50 BBQ Salad 3.50 Feta Cheese & Tomato Salad 3.50	
5	<b>PASTRY &amp; PIZZA</b> Vegetarian Pizza 3.00 Sausage Pizza 3.50 Sardine Bun 1.50 Croissant 2.00 Red Bean Bun 1.50 Sausage Bun 1.50 Muffin 1.50 Tuna Puff 1.50 Sardine Puff 1.50 Chocolate Roll 1.50 Kaya Whirl 1.50 Apple Strudel 1.50 Tandoori Chicken Puff 2.50 Chicken Floss 1.50	
4	<b>CAKE &amp; SWEET</b> Apple Pie 2.50 Fruit Tart 1.50 Cream Puff 2.00	

*L'Apprenti* Café Menu

	Carrot Cake (W)	26.00
	Carrot Cake (S)	2.50
	Tiramisu Cake (W)	40.00
	Tiramisu Cake (S)	4.00
	Blackforest Cake (W)	22.00
	Blackforest Cake (S)	2.50
	Deluxe Cheese Cake (W)	40.00
	Deluxe Cheese Cake (S)	4.00
	Banana Chocolate Cake (W)	40.00
	Banana Chocolate Cake (S)	4.00
	Blueberry Cake (W)	24.00
	Blueberry Cake (S)	2.50
	Triple Chocolate Cake (W)	30.00
	Triple Chocolate Cake (S)	3.00
	Brownies	1.50
	Cream Caramel	2.00
5	<b>BEVERAGES</b>	
	100 Plus	1.50
	Coke	1.50
	Mineral Water	1.00
	Nescafe Late	2.00
	Nescafe Original	2.00
	Nescafe Mocha	2.00
	Dutch Lady Chocolate	1.50
	Dutch Lady Strawberry	1.50
	Dutch Lady Milk	1.50
	Soya	1.00
	Teh Bunga	1.00
	Mango Peel Fresh	1.50
	Orange Peel Fresh	1.50
6	<b>HOT DRINK</b>	
	Nescafe 3 in 1	1.50
	Milo 3 in 1	2.00
	Hot Tea 'O	1.50



*L'Apprenti* Deli Menu

BIL.	ITEM	HARGA (RM)
1	<b>BREAKFAST SET</b> Nasi Lemak (Sambal & Chicken Rendang serve with Orange Juice) Half Boiled Egg & Sausage with Toast serve with Hot Tea'O Crunch Toast (Butter & Jam) serve with Coffee Continental (Bread, Butter, Jam & Fresh Fruit) serve with Hot Tea ' O / Mineral Water Scramble Egg with Sausage serve with Hot Tea'O	7.00 6.00 4.00 5.50 6.00
2	<b>MAIN COURSE</b> Nasi Lemak with Chicken Rendang Roast Chicken with Black Pepper Sauce Mee Curry Wonton Noodles Soup Spaghetti Bolognaise	4.50 9.00 6.00 6.50 7.00
3	<b>SANDWICH</b> Mayo with Smoked Salmon Marinated Chicken Turkey Ham & Cheese Tuna & Onion	3.50 3.50 4.00 3.50
4	<b>SALAD</b> BBQ Chicken Nicoise Mixed Green	4.50 5.00 3.50
5	<b>PASTRIES &amp; PIZZA</b> Vegetarian Pizza (slices) Vegetarian Pizza (whole) Sausage Pizza (slices) Sausage Pizza (whole) Sardine Bun Croissant Red Bean Bun Sausage Bun Muffin (Chocolate, Blueberry) Peaches Twist Tuna Puff Sardine Puff Waffle	3.00 17.00 3.50 20.00 1.50 2.00 1.50 1.80 1.50 2.00 1.50 1.50 3.50

*L'Apprent* Deli Menu

6	<b>CAKE &amp; SWEET</b> Apple Pie (slices) 4.50 Apple Pie (whole) 35.00 Fruit Tart 1.50 Cream Puff 2.00 Carrot Cake (slices) 4.00 Carrot Cake (whole) - 2kg 52.00 Chocolate Cake (slices) 3.50 Chocolate Cake (whole) - 2kg 44.00 Tiramisu Cake (slices) 5.50 Tiramisu Cake (whole) - 2kg 80.00 Black forest Cake (slices) 3.50 Black forest Cake (whole) - 2kg 44.00 Deluxe Cheese Cake (slices) 5.50 Deluxe Cheese Cake (whole) - 2 kg 80.00 Banana Chocolate Cake (slices) 5.50 Banana Chocolate Cake (whole)- 2 kg 80.00 Blueberry Cake (slices) 4.00 Blueberry Cake (whole) - 2 kg 48.00 Triple Chocolate Cake (slices) 3.50 Triple Chocolate Cake (whole) - 2 kg 60.00	
7	<b>BEVERAGES</b> <u>COLD DRINK</u> 100 Plus 1.80 Coke 1.80 Ice Lemon Tea 2.50 Mango Juice 3.00 Orange Juice 3.00 Lime Juice 3.00 Mineral Water 1.50  <u>COLD COFFEE</u> Iced Coffee 'O' 5.00 Iced Cappuccino 6.50 Iced Caffé Latte 6.00 Iced Caffé Mocha 7.00 Iced Caffé Vanilla 6.50	
8	<u>HOT DRINKS</u> Americano 4.00 Cappuccino 5.00 Caffé Latte 6.00 Caffé Mocha 6.50 Caffé Vanilla 6.00	

*L'Apprenti* Deli Menu

9	ICE BLENDED Wild Mocha Chocolate Vanilla Strawberry Mango	6.50 7.00 6.50 6.50 6.50
10	FLOAT Strawberry Float Soda Float Vanilla Float Chocolate	4.50 4.50 4.50 4.50



STARTERS		
1	<p><b>STARTERS</b> Deep-fried Marinated Boneless Chicken Wing with Lime, Yoghurt and Honey serve with Red Cabbage Slow</p> <p>Prawn and Young Mango Salad rolled in Rice Paper serve with Tamarind and Chili Dressing</p> <p>Smoke Salmon roses serve with Papaya Orange caramelized Dressing and tossed Garden Salad</p> <p>Sauté mix Seafood with Garlic, Basil, crushed Black Pepper add in thermidor gravy serve with pickle Tomato Cherry and Pesto Pasta</p>	<p>7.50</p> <p>7.00</p> <p>8.00</p> <p>7.50</p>
2	<p><b>SOUP</b> Grill Scallop and Laksa Broth</p> <p>Mushroom Cappuccino</p> <p>Malaysian Soto garnished with mince Chicken Bergedil</p> <p>Spicy and Sour seafood with Lemongrass infuse serve with Mint Spring Roll</p>	<p>6.50</p> <p>7.00</p> <p>5.00</p> <p>5.00</p>
3	<p><b>SALAD</b> Caesar Salad served with marinated grill Chicken skewer</p> <p>Tomato and Mix Green Salad with Deep-Fried Breaded Mussels</p>	<p>6.50</p> <p>7.00</p>
4	<p><b>PASTA</b> Spaghetti with Chicken Bolognese topped with grated Parmesan cheese</p> <p>Mixed Seafood Spaghetti Sambal with Tomato sauce and Garlic</p> <p>Sautee Fettuccini with Mushroom, slice cured Turkey and White Cream sauce</p> <p>Baked L'apprenti Chicken Lasagna with Tomato Basil Sauce</p>	<p>9.00</p> <p>10.00</p> <p>12.00</p> <p>12.00</p>

*L'Apprenti*@Putra Restaurant Menu

	Spaghetti Cabonara garnished with deep-fried slice Crispy Chicken and Grated Parmesan	10.00
	Saute Angel Hair Pesto with Pine Nuts and Garlic Bread	8.00
5	<b>MAIN COURSE</b>	
	Cod Fish cooked with Basil, Garlic in the Oven served on Light Cream Coconut Mashed Potato, Asparagus Sambal and pickle slice Zucchini	30.00
	Braise Fillet of Salmon with Shallot comfit serve with Saffron sauce and Herb's Risotto	28.00
	Crispy Pan-fried Sea Bass served with Ginger Flower oily and French Fries	22.00
	Grilled Tenderloin of Beef serve with sautéed seasonal Mix Vegetables, Maxim Potato and Sarawak Black Peppercorn Sauce	35.00
	Roasted Rack of Lamb with Herb & Dijon Mustard Crust, Gratin Potato and sauté Tomato Cherry pickle with Herb's Rosemary Sauce	38.00
	Smoked & Grill B.B.Q Beef Rib with homemade B.B.Q sauce served with Garlic Mashed Potato and Red Cabbage Slaw	40.00
	Grilled marinated Chicken Breast with Ginger and Galangal serve with gratin Potato, sauté Mix Seasonal Vegetables and Mushroom Sauce	20.00
6	<b>DESERT</b>	
	<i>L'Apprenti</i> Cheese Cake with Strawberry Compote	6.50
	Cinnamon and Peach Cream Brule with Mango Caulis	7.50
	Chocolate Cake with Vanilla Ice -Cream	7.00
	Chill Tiramisu in the Glass with Chocolate Fondue	7.50
	Apple Pie a-la-mode	6.00
	Fresh Mix Cut Fruits	5.00

7	<b>BEVERAGE</b>	
	<b><u>JUICE</u></b>	
	Orange	6.50
	Lime	5.50
	Mango	6.00
	Guava	6.00
	Pineapple	6.00
	Star fruit	6.50
	Watermelon	6.00
	<b><u>HOT DRINKS</u></b>	
	Americano	4.50
	Caffe Mocha	6.50
	Caffe Vanilla	6.00
	Cappuccino	5.50
	Caffe Late	5.50
	Hot Tea	2.50
	Hot Lemon Tea	3.50
	Honey Lemon Tea	4.50
	<b><u>ICED COFFEE</u></b>	
	Iced Coffee	5.00
	Iced Cappuccino	6.00
	Iced Cafe Mocha	6.50
	Iced Caffe Vanilla	6.00
Iced Caffe Latte	6.00	
<b><u>SOUR DRINKS</u></b>		
Mint Soda Cooler	5.00	
Sour Calamansi	6.00	
Lemon Twist Coke	4.50	
<b><u>MOCKTAIL</u></b>		
Sweet Pineapple Delight	7.00	
Fruit Punch	7.50	
Citrus Paradise	7.00	
Mineral water	1.80	
<b><u>CARBONATED DRINKS</u></b>		
Coke	2.00	
100 plus	2.00	





**Lampiran D4**

**MEETING PACKAGES**

**CHART**

**Minimum 20 people for a meeting package**

ITEM	TIME	COFFEE BREAK	LUNCH	PRICE (RM)	REFERENCE
Full day seminar	9.00 am – 5.00 pm	2 x coffee break	1 x lunch	80.00	Lampiran D4.1(a)
Full day seminar	9.00 am – 5.00 pm	2 x coffee break	1 x lunch	70.00	Lampiran D4.1(a)
Half day seminar	9.00 am – 1.00 pm	1 x coffee break	1 x lunch	65.00	Lampiran D4.1(a)
Half day seminar	9.00 am – 1.00 pm	1 x coffee break	1 x lunch	55.00	Lampiran D4.1(a)
Full day seminar without lunch	9.00 am – 5.00 pm	2 x coffee break	-	30.00	Lampiran D4.2(a)
Half day seminar without lunch	9.00 am – 1.00 pm	1 x coffee break	-	15.00	Lampiran D4.2(a)

MEETING PACKAGE LUNCH MENU	SET	RUJUK LAMPIRAN A (RM50)	RUJUK LAMPIRAN B (RM40)
Chinese Set Menu	Set 1, 2, 3, 4, 5	Lampiran D4.4(a) – D4.6(a)	Lampiran D4.4(b) – D4.6(b)
Malay Set Menu	Set 1, 2, 3, 4, 5	Lampiran D4.7(a) – D4.11(a)	Lampiran D4.7(b) – D4.11(b)
Muhibbah Set Menu	Set 1, 2, 3	Lampiran D4.12(a) – D4.13(a)	Lampiran D4.12(b) – D4.13(b)
Western Set Menu	Set 1, 2, 3, 4, 5	Lampiran D4.14(a) – D4.18(a)	Lampiran D4.14(b) – D4.18(b)
International Buffet Menu	Set 1, 2, 3, 4, 5	Lampiran D4.19(a) – D4.23(a)	Lampiran D4.19(b) – D4.23(b)
Coffee Break Menu	Savouries, Asian, Sweet	Lampiran D4.24(a) – D4.26(a)	-





**MEETING PACKAGES**

**BREAKDOWN**

**Seminar Package 1 at RM 70.00 or RM 80.00 per person**

- Includes** : AM and PM coffee breaks with 3 snacks
- Set Lunch (Western, Chinese, Malay, Muhibbah or International Buffet)
- Complimentary use of meeting room and facilities
- Complimentary use of overhead projector or slide projector with screen
- Pencils and note pads
- Mints and Ice Water
- Time** : 9.00 am to 5.00 pm

**Seminar Package 2 at RM 55.00 or RM 65.00 per person**

- Includes** : AM or PM coffee breaks with 3 snacks
- Set Lunch (Western, Chinese, Malay, Muhibbah or International Buffet)
- Complimentary use of meeting room and facilities
- Complimentary use of overhead projector or slide projector with screen
- Pencils and note pads
- Mints and Ice Water
- Time** : 9.00 am to 1.00 pm or 1.00 pm to 5.00 pm



**MEETING PACKAGES**

**BREAKDOWN**

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**Seminar Package 3 at RM 60.00 per person**

- Includes** : AM and PM coffee breaks with 3 snacks  
Complimentary use of meeting room and facilities  
Complimentary use of overhead projector or slide projector with screen  
Pencils and note pads  
Mints and Ice Water
- Time** : 9.00 am to 5.00 pm

**Seminar Package 4 at RM 15.00 per person**

- Includes** : AM or PM coffee breaks with 3 snacks  
Complimentary use of meeting room and facilities  
Complimentary use of overhead projector or slide projector with screen  
Pencils and note pads  
Mints and Ice Water
- Time** : 9.00 am to 1.00 pm or 1.00 pm to 5.00 pm

*L'Apprenti* Meeting@Seminar Package Menu  
Lunch for RM 50.00 per pax



**MEETING PACKAGES**

**CHINESE SET MENUS**

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**MENU 1**

**Crabmeat and Corn Soup**

**Roasted Pei-Pa Chicken**

**Deep Fried Sweet and Sour Sea bass**

**Stir - Fried Mustard Plant with Crabmeat Sauce**

**Stir - Fried Crisp Sprouts with Mince Garlic**

**Chinese Fried Rice**

**Sliced Fresh Fruits**

**Chinese Tea**

**MENU 2**

**Winter Melon Soup**

**Stir-Fried Bean Curd Layers with Fish Fillet**

**Pan Fried Squids "Kung Po" Style**

**Chinese Mushroom Omelets**

**Steamed Chicken in Garlic Soya Sauce**

**Chinese Fried Rice**

**Cold Lin Chi Kang**

**Chinese Tea**



**MEETING PACKAGES**

**CHINESE SET MENU**

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**MENU 3**

**Chicken and Fried Bean Curd Soup**

**Kai Lan with Oyster Sauce**

**Vegetarian Pei Pah Layer Bean curd Skin**

**Sweet and Sour Grouper Fish**

**Stir - Fried Asparagus with Prawn Paste**

**Chinese Fried Rice**

**Sliced Fresh Fruits**

**Chinese Tea**

**MENU 4**

**Sweet and Sour Szechuan Soup**

**Crispy Roasted Chicken garnished with Prawn Crackers**

**Stir-Fried Squid with Celery**

**Braised Soft Bean Curd with Salted Fish**

**Poached Chinese cabbage with Oyster Chili Sauce**

**Chinese Fried Rice**

**Chilled Longan and Almond Bean curd**

**Chinese Tea**



**MEETING PACKAGES**

**CHINESE SET MENU**

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**MENU 5**

**Cream Corn Sago with Shredded Chicken Soup**

**Braised Duck with Ginger and Orange Sauce**

**Pan-Fried Kai Lan with Beef**

**Stir-Fried Sweet Beans with Squids**

**Chinese Mixed Vegetables**

**Chinese Fried Rice**

**Chilled Sago and Honey Dew in Coconut Cream**

**Chinese Tea**





**MEETING PACKAGES**

**MALAY SET MENUS**

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**MENU 1**

**Jawa Soto Ayam**

**Sotong Segar masak Kicap dan di hias dengan Cili Hijau**

**Kari Ayam berempah Pekat dengan Santan bersama Ubi Kentang**

**Daging Lembu di masak Rendang Minang**

**Ikan Sembilang masak Lemak Chili Padi**

**Terung Panjang berlada**

**Nasi Putih**

**Buah-Buahan Tempatan**

**Kopi atau Teh**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MALAY SET MENUS**

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**MENU 2**

Sup Sayur-sayuran di masak bersama Sao Hoon dan Kulit Tao Hoon

Sotong Sumbat di kukus secara Kelantan bersama Kuah Kacang

Daging Kambing di masak dengan Kuah Dhall dan Bendi

Ayam Panggang Perchik dengan Madu

Ikan Bakar Air Assam

Jelatah Segar

Nasi Putih

Pandan Sago Gula Melaka

Kopi atau Teh



**MEETING PACKAGES**

**MALAY SET MENUS**

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**MENU 3**

Sup Bebola Ikan dan Udang di masak dengan Serai dan Chili bersama Santan

Ayam Goreng Berempah secara Kampong di hias dengan Bawang

Sambal Tumis Sotong Kembang bersama Petai

Kerisik Kelapa Pajeri Nenas Sarawak

Goreng Ikan Garing di hidang bersama Salad buah Mangga Muda

Achar Rampai

Nasi Tomato dan Kismis

Sesejuk Cendol bersama Santan Muda

Kopi atau Teh

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MALAY SET MENUS**

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**MENU 4**

- Sup Daging Ayam di masak bersama Assam, Tomato dan Daun Ketumbar
- Daging Lembu Salai masak Semur Johor di hias dengan Cili Merah
- Assam Pedas Ikan Pari Segar bersama Daun Kesom
- Ayam Dara Goreng di tumis dengan Belachan Putih dan Belimbing Muda
- Tauhu Bakar di sumbat dengan Taugeh dan Udang Kering bersama Sos Masam Manis
- Sayur Campor Goreng Kunyit
- Nasi Putih
- Manisan Tapai bersama Durian Ice Cream
- Kopi atau Teh

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MALAY SET MENUS**

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**MENU 5**

Sup Tulang Rawan dengan Ubi Kentang dan Herba  
Opor Ayam bertahukan Bawang Goreng dan daun Pudina  
Sotong Goreng Celup bersama Daun Kari dan Chili Sos  
Kuzi Kambing di masak dengan Kacang Kuda dan Kunyit  
Sambal Tumis Kacang Panjang dan Ikan Pemasam  
Sayur Campor Lodeh dan Santan  
Nasi Putih  
Ice Kacang bersama Buah-Buahan Cocktail dan Jagung  
Kopi atau Teh





**MEETING PACKAGES**

**MUHIBBAH SET MENUS**

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**MENU 3**

**Hot and Cold Combination Platter**

**Crabmeat and Beancurd Soup**

**Chinese Wok Fried Squids with Dried Chili and Cashew Nuts**

**Tandoori Oven Baked Chicken**

**Stir-Fried Asparagus Belachan**

**Chinese Fried Rice**

**Sago Gula Melaka**

**Chinese Tea**

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

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**MENU 1**

**Cream of Mushroom Soup**

**& & &**

**Pan Fried marinated Sea bass with Almond Crusted**

**Boiled Parsley Potato**

**Sauté Organic Fresh Vegetables**

**Lemon Basil Butter Sauce**

**& & &**

**Cream Brulee garnished with Strawberry and Vanilla sauce**

**& & &**

**Coffee or Tea**





**MEETING PACKAGES**

**WESTERN SET MENUS**

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**MENU 2**

**Prawn Cocktail with Mango cube on Mixed Salad**

**& & &**

**Grilled Lamb Chopped marinated with Black Pepper and Garlic**

**Country Roast Potato**

**Parsley Glazed Carrot Orange Vichy**

**Mint Jelly sauce**

**& & &**

**Cream Caramel with Vanilla Ice Cream**

**& & &**

**Coffee or Tea**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

---

**MENU 3**

**Tomato and Basil Soup serve with Garlic Crouton**

**& & &**

**Roast Beef Strip loin with Mustard and Oregano**

**Oven Baked Gratin Potato**

**Sauté Garden Mix Vegetables**

**Homemade Trio Mushroom Sauce**

**& & &**

**Strawberry Mousse topped with Chocolate Fondant**

**& & &**

**Coffee or Tea**



**MEETING PACKAGES**

**WESTERN SET MENUS**

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**MENU 4**

**Mixed Shrimp and Clam Chowder**

**& & &**

**Grilled Chicken Breast stuffed with Peanut Butter and Turkey ham**

**Duchess Potato with Parsley Flake**

**Almond Broccoli and Carrot Stick**

**Calvados cream Sauce**

**& & &**

**Apple Strudel with Vanilla Ice Cream**

**Raspberry Caulis**

**& & &**

**Coffee or Tea**

*L'Apprenti Meeting@Seminar Package Menu*



**MEETING PACKAGES**

**WESTERN SET MENUS**

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**MENU 5**

**French Onion Soup serves with Cheese Crouton**

**& & &**

**Baked Mixed Seafood Pie in Puff Pastry**

**Herbs and Mint Leaf Cold Potato Salad**

**Sauté Garden Mixed Vegetables**

**Orange Vinaigrette Cream Sauce**

**& & &**

**Fresh Tropical Fruits Platter with Watermelon Sorbet**

**& & &**

**Coffee or Tea**



## MEETING PACKAGES

## INTERNATIONAL BUFFET MENUS

## MENU 1

Carrot, Nut and Raisin Salad, Pasta and Tuna Fish Salad

Cucumber and Minted Yogurt Salad, Mixed Greens

Kerabu Mangga Muda

& & &

Cream of Mushroom Soup

& & &

Grilled Mixed Lamb Skewer with Onion and Pepper

Wok Fried Black Pepper Beef with Ginger and Oyster Sauce

Oven Baked John Dory with Parsley Butter

Chicken and Potato Curry with Okra

Mixed Vegetables, Vegetarian Fried Meehoon Siam

Steamed White Rice

& & &

Cream Puff with Sweetened Peanut Cream, Assorted Malaysian Pastries

Fresh Tropical Fruits, Chilled Longan with Almond Bean curd

& & &

Coffee or Tea

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

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**MENU 2**

**Tomato and Basil Salad, Sweet Corn and Pepper Salad**

**Bavarian and Potato Salad, Mixed Greens**

**Kerabu Pucuk Paku**

**& & &**

**Malay Chicken Soup with Baby Potato**

**& & &**

**Sautee Beef Stroganoff with Paprika and Pasta**

**Deep-Fried Whole Sea bass with Sweet and Sour Sauce**

**Sauté Rissolle Potato with Onion and Garlic**

**Braised Chicken with Young Ginger Chinese Style**

**Kobis Masak Lemak Chili Padi, Mee Mamak**

**Steamed White Rice**

**& & &**

**Cream Caramel, Assorted Malaysian Pastries**

**Fresh Tropical Fruits, Bubur Kacang Merah**

**& & &**

**Coffee or Tea**



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

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**MENU 3**

**Chicken and Peas Salad, Celery with Apple and Raisin Salad**

**Mixed Coleslaw, Mixed Greens**

**Kerabu Tauge dan Ikan Masin**

**& & &**

**Szechuan Hot and Sour Soup**

**& & &**

**Spaghetti with Chicken Bolognese**

**Ikan Masak Assam Pedas dengan Ubi Keladi**

**Roast Chicken Greek Style with Olive Kalamata**

**Sambal Tumis Daging dengan Bawang Besar dan Kentang**

**Loo Hon Chye**

**Nasi Minyak**

**& & &**

**Cheese Cake, Assorted Malaysian Pastries**

**Fresh Tropical Fruits, Penganis Keledek, Sweet Corn Jelly**

**& & &**

**Coffee or Tea**

*L'Apprenti* Meeting@Seminar Package Menu



MEETING PACKAGES

INTERNATIONAL BUFFET MENUS

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MENU 4

Salad Nicoise with Egg and Celery, Young Mango and Shrimp Salad

Mixed Greens

Ulam-Ulam and Sambal Belachan

& & &

Spicy Tomato and Mussels Soup

& & &

Grill Fish Malay style served with Tamarind Sauce

Oven Baked Marinated Tandoori Chicken with Cucumber Raita

Stuffed Squid with Fish Farce and Dill Butter Sauce

Gratinated Broccoli and Carrot Vichy

Steam White Rice

& & &

Carrot Cake, Assorted Malaysian Pastries

Fresh Tropical Fruits, Pengat Pisang

& & &

Coffee or Tea





**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

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**MENU 5**

**Pineapple and Cucumber Achar, Kerabu Pucuk Paku**

**Mixed Seafood Cocktail in the Glass, Mixed Salad in the Bowl**

**& & &**

**Oxtail Soup**

**& & &**

**Laksa Johor with Traditional Garnishes**

**Steam Whole Seabass Chinese Style with Garlic Sauce**

**Whole Roast Chicken with Black pepper Sauce garnished with Baked Potato**

**Gratinated Broccoli and Carrot Vichy**

**Pineapple Fried Rice**

**& & &**

**Chocolate Cake, Assorted Malaysian Pastries**

**Fresh Tropical Fruits**

**& & &**

**Coffee or Tea**

*Lafrentis* Meeting@Seminar Package Menu  
Coffee Breaks for RM 15.00 per pax



## MEETING PACKAGES

### COFFEE AND TEA BREAK MENUS

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#### SAVORIES

##### Curry Puff

Vegetables Popiah, Mushroom Vou-au-Vant, Assorted Finger Sandwiches, Steam Pau  
 Chicken Vou-au-Vant, Open Face Sandwiches, Vegetables Quiche, Tuna Puff  
 Sausage Puff, Mushroom Vou-au-Vant, Mini Quiches, Vegetables Samosa,  
 Chicken Boxing, Mini Pizzas, Roti Jala & Chicken Curry, Sausage, Rolls  
 Sardine Puff, Mini Spring Roll, Fried Won Ton, Mini Murtabak  
 Squid Balls, Mushroom Strudels

#### SWEETS

##### Assorted Malay Kueh

Banana Cake, Swiss Rolls, Carrot Cake, Tiramisu in the Cup, Black Forest Cake Slice  
 Fruit Platter, Chocolate Éclair, Mini Brownies, Orange Cream Puff, Mini Cheese Cake  
 Chocolate Tart, Coffee Cake, Apple & Banana Crumble, Chocolate Fudge Slice  
 Mango Mousse, Banana Fritters, White Dark Orange Mousse  
 Layer Cake, Chocolate Cake, Waffle and Syrup, Pengat Pisang,  
 Bubur Kacang, Pengat Durian, Fruit Tart, Blueberry Muffins  
 Danish Pastries, Chocolate Croissant

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**COFFEE AND TEA BREAK MENUS**

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**ASIAN**

**Fried Meehoon**

**Steam Assorted Dim Sum, Mee Mamak, Roti Canai, Nasi Lemak, Fried Kway Teow**

**Mini Chicken Teriyaki, Pandan Chicken, Oyster Roll, Thai Fish Cake**

**Chinese Porridge, Kampong Fried Rice, Wan Tan Mee, Chicken Boxing**

**Roti Jala with Chicken Curry**

**Goreng Pisang, Goreng Ubi Keledek**

**Laksa, Curry Mee**

**Coffee or Tea served with your choice of any the following 3 individual items**



**MEETING PACKAGES**

**CHINESE SET MENUS**

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**MENU 1**

**Crabmeat and Corn Soup**

**Roasted Pei-Pa Chicken**

**Deep Fried Sweet and Sour Sea bass**

**Stir - Fried Mustard Plant with Crabmeat Sauce**

**Chinese Fried Rice**

**Sliced Fresh Fruits**

**Chinese Tea**

**MENU 2**

**Winter Melon Soup**

**Stir-Fried Bean Curd Layers with Fish Fillet**

**Pan Fried Squids "Kung Po" Style**

**Steamed Chicken in Garlic Soya Sauce**

**Chinese Fried Rice**

**Cold Lin Chi Kang**

**Chinese Tea**



**MEETING PACKAGES**

**CHINESE SET MENU**

---

**MENU 3**

**Chicken and Fried Bean Curd Soup**

**Kai Lan with Oyster Sauce**

**Sweet and Sour Grouper Fish**

**Stir - Fried Asparagus with Prawn Paste**

**Chinese Fried Rice**

**Sliced Fresh Fruits**

**Chinese Tea**

**MENU 4**

**Sweet and Sour Szechuan Soup**

**Crispy Roasted Chicken garnished with Prawn Crackers**

**Stir-Fried Squid with Celery**

**Braised Soft Bean Curd with Salted Fish**

**Chinese Fried Rice**

**Chilled Longan and Almond Bean curd**

**Chinese Tea**



**MEETING PACKAGES**

**CHINESE SET MENU**

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**MENU 5**

**Cream Corn Sago with Shredded Chicken Soup**

**Braised Duck with Ginger and Orange Sauce**

**Stir-Fried Sweet Beans with Squids**

**Chinese Mixed Vegetables**

**Chinese Fried Rice**

**Chilled Sago and Honey Dew in Coconut Cream**

**Chinese Tea**

*Support Meeting@Seminar Package Menu*



**MEETING PACKAGES**

**MALAY SET MENUS**

---

**MENU 1**

**Jawa Soto Ayam**

**Sotong Segar masak Kicap dan di hias dengan Cili Hijau**

**Kari Ayam berempah Pekat dengan Santan bersama Ubi Kentang**

**Ikan Sembilang masak Lemak Chili Padi**

**Terung Panjang berlada**

**Nasi Putih**

**Buah-Buahan Tempatan**

**Kopi atau Teh**





**MEETING PACKAGES**

**MALAY SET MENUS**

---

**MENU 2**

**Sup Sayur-sayuran di masak bersama Sao Hoon dan Kulit Tao Hoon**

**Sotong Sumbat di kukus secara Kelantan bersama Kuah Kacang**

**Ayam Panggang Perchik dengan Madu**

**Ikan Bakar Air Assam**

**Jelatah Segar**

**Nasi Putih**

**Pandan Sago Gula Melaka**

**Kopi atau Teh**

*L'apprenti Meeting@Seminar Package Menu*



**MEETING PACKAGES**

**MALAY SET MENUS**

---

**MENU 3**

**Sup Bebola Ikan dan Udang di masak dengan Serai dan Chili bersama Santan**

**Ayam Goreng Berempah secara Kampong di hias dengan Bawang**

**Sambal Tumis Sotong Kembang bersama Petai**

**Kerisik Kelapa Pajeri Nenas Sarawak**

**Achar Rampai**

**Nasi Tomato dan Kismis**

**Sesejuk Cendol bersama Santan Muda**

**Kopi atau Teh**



**MEETING PACKAGES**

**MALAY SET MENUS**

---

**MENU 4**

**Sup Daging Ayam di masak bersama Assam, Tomato dan Daun Ketumbar**

**Assam Pedas Ikan Pari Segar bersama Daun Kesom**

**Ayam Dara Goreng di tumis dengan Belachan Puith dan Belimbing Muda**

**Tauhu Bakar di sumbat dengan Taugeh dan Udang Kering bersama Sos Masam Manis**

**Sayur Campor Goreng Kunyit**

**Nasi Putih**

**Manisan Tapai bersama Durian Ice Cream**

**Kopi atau Teh**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MALAY SET MENUS**

---

**MENU 5**

Sup Tulang Rawan dengan Ubi Kentang dan Herba  
Opor Ayam bertahukan Bawang Goreng dan daun Pudina  
Sotong Goreng Celup bersama Daun Kari dan Chili Sos  
Sambal Tumis Kacang Panjang dan Ikan Pekasam  
Sayur Campor Lodeh dan Santan  
Nasi Putih  
Ice Kacang bersama Buah-Buahan Cocktail dan Jagung  
Kopi atau Teh

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MUHIBBAH SET MENUS**

---

**MENU 1**

**Hot and Cold Combination**

**Sup Tulang Lembu dan Potato Berempah**

**Deep-Fried Marinated Spring Chicken and Curry Spices**

**Steam Whole Seabass Fish wih Ginger and Garlic Sauce**

**Steamed White Rice**

**Chinese Tea**

**MENU 2**

**Hot and Cold Combination**

**Sup Ikan dan Sayur bersama Tomato dan Serai**

**Ayam Kari bersama Kentang dan Bendi di tambah dengan Yogurt**

**Egg Foo Yong and Mushroom with Crabmeat**

**Steamed White Rice**

**Chilled Longan with Almond Beancurd**

**Chinese Tea**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**MUHIBBAH SET MENUS**

---

**MENU 3**

**Hot and Cold Combination Platter**

**Chinese Wok Fried Squids with Dried Chili and Cashew Nuts**

**Tandoori Oven Baked Chicken**

**Stir-Fried Asparagus Belachan**

**Chinese Fried Rice**

**Sago Gula Melaka**

**Chinese Tea**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

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**MENU 1**

**Mix Vegetables Minestrone Soup**

**& & &**

**Pan Fried marinated John Dory fish with Almond Crusted**

**Boiled Parsley Potato**

**Sauté Organic Fresh Vegetables**

**Lemon Basil Butter Sauce**

**& & &**

**Cream Brulee garnished with Strawberry and Vanilla sauce**

**& & &**

**Coffee or Tea**

*L'apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

---

**MENU 2**

**Crabmeat Cocktail with Papaya cube on Mixed Salad**

**& & &**

**Grilled Chicken Chopped marinated with Black Pepper and Garlic**

**Country Roast Potato**

**Parsley Glazed Carrot Orange Vichy**

**Mint Jelly sauce**

**& & &**

**Cream Caramel with Vanilla Ice Cream**

**& & &**

**Coffee or Tea**



*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

---

**MENU 3**

**Cream of Chicken and Basil Soup serve with Garlic Crouton**

**& & &**

**Beef Goulash with Mustard and Oregano**

**Oven Baked Gratin Potato**

**Sauté Garden Mix Vegetables**

**Homemade Trio Mushroom Sauce**

**& & &**

**Strawberry Mousse topped with Chocolate Fondant**

**& & &**

**Coffee or Tea**

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

---

**MENU 4**

**Mixed Mussels and Clam Chowder**

**& & &**

**Roasted Chicken stuffed with Mirepoix and Turkey ham**

**Duchess Potato with Parsley Flake**

**Almond Broccoli and Carrot Stick**

**Calvados cream Sauce**

**& & &**

**Apple Strudel with Vanilla Ice Cream**

**Raspberry Caulis**

**& & &**

**Coffee or Tea**

*L'Espresso* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**WESTERN SET MENUS**

---

**MENU 5**

**Pasta and Chicken Broth serves with Cheese Crouton**

**& & &**

**Sautee Mix Seafood in Vol au Vont**

**Herbs and Mint Leaf Cold Potato Salad**

**Sauté Garden Mixed Vegetables**

**Orange Vinaigrette Cream Sauce**

**& & &**

**Fresh Tropical Fruits Platter with Watermelon Sorbet**

**& & &**

**Coffee or Tea**

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

---

**MENU 1**

**Carrot, Nut and Raisin Salad, Pasta and Tuna Fish Salad**

**Cucumber and Minted Yogurt Salad, Mixed Greens**

**& & &**

**Cream of Mushroom Soup**

**& & &**

**Grilled Mixed Lamb Skewer with Onion and Pepper**

**Oven Baked John Dory with Parsley Butter**

**Chicken and Potato Curry with Okra**

**Mixed Vegetables, Vegetarian Fried Meehoon Siam**

**Steamed White Rice**

**& & &**

**Cream Puff with Sweetened Peanut Cream, Assorted Malaysian Pastries**

**Fresh Tropical Fruits**

**& & &**

**Coffee or Tea**



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

---

**MENU 2**

**Tomato and Basil Salad, Sweet Corn and Pepper Salad**

**Bavarian and Potato Salad, Mixed Greens**

**& & &**

**Malay Chicken Soup with Baby Potato**

**& & &**

**Sautee Beef Stroganoff with Paprika and Pasta**

**Sauté Rissole Potato with Onion and Garlic**

**Braised Chicken with Young Ginger Chinese Style**

**Kobis Masak Lemak Chili Padi, Mee Mamak**

**Steamed White Rice**

**& & &**

**Cream Caramel, Assorted Malaysian Pastries**

**Fresh Tropical Fruits**

**& & &**

**Coffee or Tea**

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**  
**INTERNATIONAL BUFFET MENUS**

---

**MENU 3**

**Chicken and Peas Salad, Celery with Apple and Raisin Salad**

**Mixed Coleslaw, Mixed Greens**

**& & &**

**Szechuan Hot and Sour Soup**

**& & &**

**Spaghetti with Chicken Bolognese**

**Ikan Masak Assam Pedas dengan Ubi Keladi**

**Roast Chicken Greek Style with Olive Kalamata**

**Loo Hon Chye**

**Nasi Minyak**

**& & &**

**Cheese Cake, Assorted Malaysian Pastries**

**Fresh Tropical Fruits, Pengat Keledek**

**& & &**

**Coffee or Tea**



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

---

**MENU 4**

**Salad Nicoise with Egg and Celery, Young Mango and Shrimp Salad**

**Mixed Greens**

**Ulam-Ulam and Sambal Belachan**

**& & &**

**Spicy Tomato and Mussels Soup**

**& & &**

**Grill Fish Malay style served with Tamarind Sauce**

**Oven Baked Marinated Tandoori Chicken with Cucumber Raita**

**Stuffed Squid with Fish Farce and Dill Butter Sauce**

**Gratinated Broccoli and Carrot Vichy**

**Steam White Rice**

**& & &**

**Carrot Cake, Assorted Malaysian Pastries**

**Fresh Tropical Fruits, Pengat Pisang**

**& & &**

**Coffee or Tea**

*L'Apprenti* Meeting@Seminar Package Menu



**MEETING PACKAGES**

**INTERNATIONAL BUFFET MENUS**

---

**MENU 5**

**Pineapple and Cucumber Achar, Kerabu Pucuk Paku**

**Mixed Seafood Cocktail in the Glass, Mixed Salad in the Bowl**

**& & &**

**Oxtail Soup**

**& & &**

**Laksa Johor with Traditional Garnishes**

**Steam Whole Seabass Chinese Style with Garlic Sauce**

**Whole Roast Chicken with Black pepper Sauce garnished with Baked Potato**

**Gratinated Broccoli and Carrot Vichy**

**Pineapple Fried Rice**

**& & &**

**Chocolate Cake, Assorted Malaysian Pastries**

**Fresh Tropical Fruits**

**& & &**

**Coffee or Tea**