

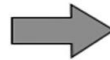
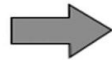
Enjoy UP to 10% off normal Buffet Menu

\*Restaurant Takeout with hassle free on organizing special function with just following 3 simple steps:



1

select Menu



2

Make Payment



3

Pick Up the Order

- \* Food prepare in non-returnable aluminium tray
- \* Fresh and warm on the time pick up
- \* No set up and delivery charges to pay
- \* Eco friendly biodegradable plates, plastic forks & spoons and serviette provided.

Term and conditions:

1) Payment must be made before the pick up date. Payment must be by Cash or credit card.

2) Cancellation

Cancellations must be made in writing 72 hours prior to the pick up.

A penalty of not less than 50% of the order sum will be imposed for cancellations less than 72 hours.

3) Equipment of Hire

No catering equipment is provided under this order. But a comprehensive range of catering equipment is available for hire. The rate and range will be provided by our consultants upon request. We will assist the client in securing additional equipment. If any damages and shortages happen during the hiring, the client will be held responsible to make good and rectify the situation. The client undertakes the responsibility by return the hired equipment in the same condition it was received.

4) Drink

Soft drink : RM3.00 per pax ( limited flow)

Cordial drink : RM2.00 per pax (limited flow)



**Rock Road Seafood Restaurant Sdn Bhd**

lot1229/1230, Jln Batu Kinyang,  
21/2 mile of Rock Road, 93200, Kuching.  
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http://www.rockrd.com e-mail: rockrd@rockrd.com

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No. Pax: \_\_\_\_\_ XRM \_\_\_\_\_ = RM \_\_\_\_\_

+ Others \_\_\_\_\_ RM \_\_\_\_\_

+ \_\_\_\_\_% S.Charge RM \_\_\_\_\_

+ 6% GST RM \_\_\_\_\_

Total : RM \_\_\_\_\_

Deposit: RM \_\_\_\_\_

Balance: RM \_\_\_\_\_

## 1) CHICKEN

A) Deep Fried Boneless Chicken

1a) with Fried onion ring

2a) with Lemon sauce

3a) with Thai style

B) Stew Chicken

1b) with Tomato paste

2b) with Kachama Leaf

3b) with Curry powder and potato

4a) Kurma

5a) with Ginger & Spring Onion

C) Roast Chicken

## 2) FISH

A) Deep Fried Fish Fillets

1a) with Sweet and Sour sauce

2a) with Butter cream sauce

3a) with Sambal sauce

4a) with Black Beans sauce

5a) with Black Pepper Sauce

B) Steam Fish

1b) Cantonese Style (soy sauce)

2b) Asam Sauce

3b) Ginger Paste

## 3) VEGETABLE

a) Mixed Vegetable with C.Nuts

b) Braised Cabbage with Dried Scallops

c) Braised Cabbage with Shredded Chicken

d) Kailan with Oyster Sauce

e) Stew Vegetables with Curry

## 鸡肉类

洋葱炸鸡

柠檬炸鸡

泰式炸鸡

茄汁酱鸡

加将玛鸡

咖喱鸡块

古吗酱鸡

姜葱酱鸡

脆皮炸鸡

## 鱼肉类

酸甜鱼块

粉炸鱼块

亚参炸鱼块

豆土炸鱼块

黑椒炸鱼块

广东蒸鱼

亚参辣鱼

姜蓉蒸鱼

## 蔬菜类

炒什锦菜

干贝白菜

鸡丝白菜

蚝油烩芥兰

咖喱烩什菜

## 4) BEAN CURDS

**Local or Japanese Bean Curd**

a) Dumpling Style (Home made)

b) Braised with black mushroom

c) 'Si-Chuan' Style (Spicy)

## 5) RICE OR NOODLES

**Rice**

a) 'Yong Chow' fried rice

b) Raisin fried rice

c) Thai Style fried rice

d) Steam Fragrant Rice

or

**Noodles / Bee Hoon / Tang Hoon**

a) Shredded Chicken Noodles

b) Cantonese Style Noodles/Bee Hoon

c) Singapore Style (Dry) Noodles/Bee Hoon

d) Thai Style (Dry) Noodles/Bee Hoon

e) Fried Dry Tang Hoon

## 6) ROLLS & SEAFOOD DUMPLING

a) D/F Seafood Meatroll with Sweet Sauce

b) D/F Seafood Dumpling

c) D/F Spring Roll & Samosa(Vegetarian)

## 7) MEAT ITEM

**BEEF / LAMB**

a) Beef Curry with Potato

b) Beef Stew with carrot and black fungus

c) Beef 'Rendang' (Malay Style)

d) Stir-Fried Beef with Black Pepper or Ginger

e) Stew Lamb (mutton) with black fungus

f) Fried Lamb Ribs with French Fries

g) Stew Lamb with Curry Powder & Potato

or

i) Roast Duck

ii) Deep Fried Crispy Chicken Wing

## 豆腐类

本地/日本豆腐

窝贴豆腐

红烧豆腐

四川豆腐

## 饭或面类

**饭类**

杨州炒饭

葡萄炒饭

东洋炒饭

蒸香米饭

**面米粉东粉**

鸡丝面

广东式

星州式(干)

泰式(干)

干炒东粉

## 海鲜卷

甜酱五香卷

炸春卷

甜酱春卷

## 肉类

牛肉/羊肉

咖喱牛肉

土都焖牛肉

干汁咖喱牛肉

黑椒/姜葱炒

腐竹焖羊肉

羊排骨王

咖喱焖羊肉

烤鸭

炸鸡翅膀

## 8) SEAFOOD

**A) PRAWNS**

1a) Butter Prawns Thai Style

2a) Salted Crispy Prawns

3a) Prawns with spicy Asam sauce

4a) Prawns in Hainanese Style + buns

5a) Stir Fried Shrimps with

Salted Egg Paste

or

**B) SQUIDS /CUTTLE FISH**

1b) with dry chili

2b) Hainanese Style and buns

## 9) COLD APPETIZER

a) Cold Dish Varieties

b) "Umai" Seafood

## 10) ROAST ITEM (Optional)

a) Roast Lamb Shoulder

**RM 120.00 P/KG** (SIZE: 2.5KG-3.5KG++)

b) Roast Lamb Leg

**RM 120.00 P/KG** (SIZE: 2.5KG-4.0KG++)

c) Roast Potato

**RM 2.50 (1 PCS)**

## 海鲜类

**虾类**

泰式奶油虾

盐酥虾

亚参炒虾

招牌海南虾

咸旦炒虾仁

**花支/吊片**

宫保式

招牌海南酱式

## 冷盘类

冷拼盘

海鲜凉拌

## 烤肉类

烧烤羊肉

烧烤羊腿

烧烤马铃薯

## PRICE LIST (PER-PAX) AS PER-ABOVE CATEGORY

CATEGORY SELECTION	PRICE PER-PAX (RM)
<b>1 to 7 + fruits</b>	<b>23.00</b>
<b>1 to 8 + fruits</b>	<b>27.00</b>
<b>1 to 9 + fruits</b>	<b>32.00</b>

\*THE PRICE LIST ABOVE IS ONLY VALID FOR THE SELECTION OF 1 ITEM FROM EACH CATEGORIES ACCORDING TO THE NUMBERS SEQUENCE.

\*Above menu is subjected to 6%GST

\* Minimum order : 30 Pax \*Pickup Menu/2018