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2026



CHINESE NEW YEAR BUFFET

Moonlight by Legumes:
A Feast of Luck, Wealth & Reunion

www.legumes.com.my


LEGUMES
CATERED FOR YOU

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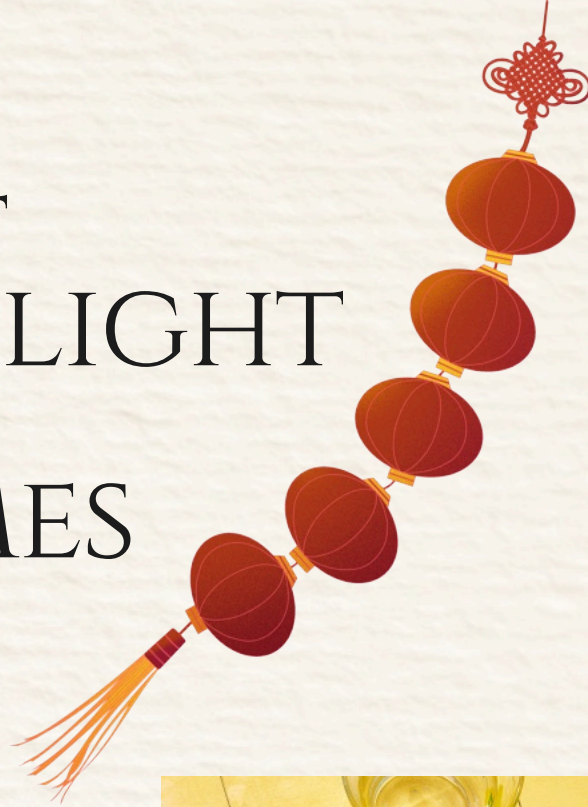
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ABOUT MOONLIGHT BY LEGUMES



TIMELESS FLAVOURS, UNDER THE GLOW OF THE EAST

A soulful journey back to the heart of the Orient, where timeless recipes, vibrant street flavors, and elegant banquet traditions unfold beneath the moonlight. Rooted in our Nanyang heritage and inspired by travels across East Asia, this buffet celebrates the enduring connection between our local tastes and the culinary traditions of the East, brought to life through comforting classics and refined specialties.

THE MOONLIGHT PHILOSOPHY



A GENTLE JOURNEY THROUGH FLAVOUR AND MEMORY.

At Moonlight by Legumes, we believe that food is more than a meal. It is memory, movement, and meaning. Inspired by the quiet grace of the moon and the soft glow of lanterns lighting the streets of East Asia, our buffet is a reflection of balance, nostalgia, and celebration.

We honour the timeless recipes of China, Japan, Korea, Taiwan, and Hong Kong, not by replicating them exactly but by reimagining them through the lens of Nanyang warmth and Malaysian hospitality. Every dish is curated not just for flavour but for feeling — comforting, elegant, and connected to something greater.

Like the moon that unites cultures across the night sky, our philosophy brings people together: around the table, across generations, and through shared taste.

This is our moonlight, gentle, glowing, and always guided by heritage.



MOONLIGHT'S SIGNATURES



LEGUMES ORIENTAL BBQ CHICKEN

Tender chicken glazed in a fragrant house-made Oriental BBQ sauce, caramelised to perfection with a deep, smoky-sweet finish. A bold crowd favourite that embodies East-meets-Nanyang comfort.



LEGUMES SEAFOOD RED RICE

A bold house creation blending wok-tossed red and white rice with egg whites, garlic crisps, and scallion. Featuring seared tiger prawns, scallops, and kailan, this dish delivers deep umami flavours.



MOONLIGHT'S CNY BUFFET 2026

Lunar Celebration, Moonlight Style



GREEN PROSPERITY BUFFET

11 Items | ESG Disposables . A practical, festive buffet, designed for efficient service.



CHEF'S CHOICE

- ✓ Asian Cucumber Salad
- ✓ Japanese Chicken Gyoza
- ✓ Legumes Yangzhou Fried Rice
- ✓ Putian-Style Vermicelli with Peanuts
- ✓ Taiwanese Three Cup Chicken
- ✓ Tangy Sweet & Sour Fish Fillet
- ✓ Typhoon Shelter Fried Prawn
- ✓ Sauteed Mixed Asian Vegetables
- ✓ Sichuan Mapo Tofu
- ✓ Osmanthus Jelly with Wolfberries
- ✓ HK Mini Egg Tarts
- ✓ Prosperity Fruit Punch



No. of Pax	50 - 99	100 - 199	200+
Per Pax	RM 60	RM 55	RM 50



HERITAGE REUNION BUFFET

16 Items | Premium Cutleries . A spread with festive classics and signature CNY Dish

CHEF'S CHOICE

- ✓ Biang Biang Cold Salad
- ✓ Crispy Spring Rolls w/ Sweet Chilli Sauce
- ✓ Five-Spice Bean Curd Roll
- ✓ Classic Hot&Sour Soup with Chicken
- ✓ Japanese Garlic Fried Rice
- ✓ Legumes Longevity Noodles
- ✓ Legumes Signature Oriental BBQ Chicken
- ✓ Cantonese Stir-Fried Ginger Fish Fillet
- ✓ Salted Egg Prawn
- ✓ Golden Yam Ring Basket with Stir-Fried Treasure
- ✓ Broccoli with Braised Shiitake Mushrooms
- ✓ Tofu Cubes with Black Bean Sauce
- ✓ Mango Sage Pomelo Cup
- ✓ Mini Japanese Cheesecake Squares
- ✓ Assorted Mochi Bites
- ✓ Roasted Barley Tea



No. of Pax	50 - 99	100 - 199	200+
Per Pax	RM 78	RM 73	RM 68



MOONLIGHT'S NIGHT MARKET EXPERIENCE

CNY 2026 | Buffet + 2 Live Station | Malaysian x Chinese Hawker Vibe



MARKET TABLE MENU 14 Items

CHEF'S CHOICE

- / Japanese Wafu Salad
- / Crispy Shrimp Roll
- / Legumes Seafood Red Rice
- / Steamed Jasmine Rice
- / Kung Pao Chicken with Cashew Nuts
- / Cantonese Stir Fry Ginger Fish Fillet
- / Salted Egg Prawn
- / Sauteed Lotus Root & Vegetables
- / Braised Japanese Tofu with Mushrooms
- / Grass Jelly & Soy Milk Puding
- / Osmanthus Jelly with Wolfberries
- / Mini Japanese Cream Puff
- / Cold Brew Oolong Tea
- / Lychee Lemonade Cooler

LIVE STATIONS 2 live stations with station chef + service crew.

WOK STATION

Live wok-tossed noodles/rice served hot

DIMSUM BAR

Grab-and-go dimsum bites served from bamboo baskets.

No. of Pax	50 - 99	100 - 199	200+
Per Pax	RM 110	RM 105	RM 98

MANPOWER & SERVICE NOTES

- Each live station comes with 1 station chef + 1 service crew
- Setup time: 45 minutes before service • Service duration: Up to 3 hours
- Venue needs table space + power/gas access for stations.





PREMIUM EXPERIENCE ADD-ONS



LIVE STATIONS

MOONLIGHT NOODLE BAR RM1200

Hot bowls/cups with toppings (Curry, Assam Laksa, Kedah Laksa or Clear Soup) serves 80 pax



MOONLIGHT WOK STATION RM1200

Live wok-hei noodles/rice to order. Serves 80 pax



MOONLIGHT SKEWER GRILL STATION RM1200

BBQ skewers grilled live (smoky night market favourites) serves 80 pax

MOONLIGHT DIMSUM BAR RM1200

Grab-and-go dimsum bites. Serves 80 pax



SUSHI BOAT PLATTER RM1200

A sushi boat with grab-and-go assorted maki, inari, and sushi to order. Serves 80 pax.



POPIAH & FRUIT ROJAK RM1200

Live Mixing, Fold and Serve. Fresh and interactive. Serves 80 pax

NOTE:

You can swap any live stations from the Moonlight's Night Market Experience package.





PREMIUM EXPERIENCE ADD-ONS



CHICKEN SATAY
100 Sticks | RM200
500 Sticks | RM950
1000 Sticks | RM1800



ROASTED WHOLE LAMB
Marinated and slow-roasted, carved on site with mint sauce.

RM 1888



LEGUMES ORIENTAL ROASTED TURKEY
Legumes special marinated Oriental BBQ roast w/ popular Oriental gravy.

RM 450

BEEF SATAY
100 Sticks | RM250
500 Sticks | RM1200
1000 Sticks | RM2300

DESSERT ADD-ONS



MOONLIGHT GELATO DELIGHT BAR

Gelato with 3-5 flavours, cones/cups, toppings bar. Serves 100 pax

from RM 1500



TAIWAN SHAVED ICE

Build your own icy treat with traditional toppings. Serves 100 pax.

from RM 950



FRUIT PLATTER

Assorted Fruits Platter Serves 50 pax

from RM 250



CUSTOMISED FRUIT PLATTER

Multi-tiered fruit platter with florals or décor themes.

from RM800 to RM2000



WELCOME MOCKTAILS

Customisable flavours and colours. from 100 glasses.

from RM 1000



MOONLIGHT 07



CNY SPECIAL ADD ON

SMOKED SALMON YEE SANG

Norwegian Smoked Salmon (imported grade) salad with house special sauce & condiments.

RM128 per set
RM118 (5 sets and above)



FRUIT YEE SANG

Traditional Yee Sang with a Twist. Served with Mango, Mandarin Oranges and other fresh fruit and Vegetables

RM158 per set



LONG YEE SANG

Long table Yee Sang with Smoked Salmon/Mango Slice

RM 999 6 feet
RM1288 9 feet
RM1988 18 feet

BUFFET SERVICES OVERVIEW

MOONLIGHT 09



Here's what you can expect when you book our full-service catering

At Moonlight by Legumes, we believe that exceptional food should be matched with seamless service. Here's what you can expect when you book a full buffet with us:



01. BUFFET TABLE SETUP

Linen-covered tables arranged with chafing dishes, food warmers and risers for a clean and elevated display.

03. UTENSILS

Stainless-Steel utensils, melamine plates, napkins and serving utensils are included. Upgrade option available for Porcelain Plates.

05. FOOD PORTIONING BY GUEST COUNT

Dishes are prepared and portioned based on your final confirmed pax and selected menu items. A light buffer is included but we do not offer top-ups beyond the agreed count.

02. FOOD LABELLING & ARRANGEMENT

Menu Cards for every dish and strategic placement for smooth guest flow.

04. PROFESSIONAL HANDLERS

Our team arrives at least 45 minutes before event to complete setup and ensure food is served on time. After service, our team will clear all the equipments. Mandatory, server rates refer to chart in page 17.

06. SERVICE DURATION - UP TO 3 HOURS

Buffet setup will remain in place and managed for up to 3 hours after serving time, or until all foods is finished.

Optional Add-Ons

(Available upon request, additional charges apply)
Buffet styling enhancements: floral arrangements and rentals
Premium dinnerware rental: porcelain plates, cutlery, glassware
Canopy, tables & chair rental (via event partners)
Extended service hours (beyond 3 hours)

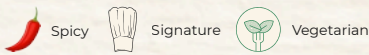


Prefer to personalise your menu?

If you'd like to swap any dish from our chef's curated package, feel free to refer to our Customised Selections Menu below. You may substitute dishes within the same category to better suit your preferences.



CUSTOMISED SELECTIONS



APPETIZERS

- Asian Cucumber Salad
- Vietnamese Yam Spring Rolls
- Japanese Wafu Salad w/ Sesame Soy Dressing
- Biang Biang Cold Salad
- Crispy Spring Rolls w/ Sweet Chilli Sauce
- Japanese Chicken Gyoza w/ Soy-Ginger Dip
- Typhoon Shelter Tofu Cubes (top-up RM2)
- Taro Yam Ball (top-up RM2)
- Five-Spice Bean Curd Roll (top-up RM2)
- Crispy Shrimp Rolls. (top-up RM2) w/ Mayo



SOUP

- Classic Hot & Sour Soup with Chicken
- Eight Treasure Vegetable Soup
- Kimchi Tofu Soup
- Classic Miso Soup with Wakame & Tofu
- Sichuan Seafood Hot Sour Soup (top-up RM2)
- Lotus Root & Peanut Herbal Soup (top-up RM2)



CARBOHYDRATES

RICE

- Japanese Garlic Fried Rice (Yakimeshi)
- Steamed Jasmine Rice
- Korean Kimchi Fried Rice (Bokkeumbap)
- Legumes Yangzhou Fried Rice
- Lotus Leaf Rice with Mushroom (top-up RM2)
- Legumes Seafood Red Rice (top-up RM2)

NOODLES

- Putian-Style Vermicelli with Peanuts
- Japanese Stir-Fried Udon (Yakiudon)
- Korean Glass Noodles with Vegetables (Japchae)
- Legumes Longevity Noodles
- Mushroom Wafu Spaghetti (top-up RM2)
- Mala Aglio-Olio Capellini (top-up RM2)



CUSTOMISED SELECTIONS



Spicy



Signature



Vegetarian









POULTRY

- Korean Gochujang Fried Chicken  
- Japanese Chicken Katsu with Japanese Curry  
- Nyonya Kapitan Chicken
- Taiwanese Three Cup Chicken
- Hong Kong Lemon Chicken
- Kung Pao Chicken with Cashew Nuts
- Japanese Teriyaki Chicken
- Legumes Signature Oriental BBQ Chicken 
- Korean Spicy Stir-Fried Chicken (Dakgalbi) 
- Korean Soy Garlic Chicken
- Szechuan Mala Chicken Cubes (top-up RM2) 
- Cantonese Roast Duck Breast (top-up RM3) 



SEAFOODS

- Thai Sweet Chilli Fish Fillet
- Japanese Miso Glazed Baked Fish
- Tangy Sweet & Sour Fish Fillet 
- Stir-Fried Fish with Leek & Black Bean Sauce
- Cantonese Stir-Fried Ginger Fish Fillet
- Typhoon Shelter Fried Prawns 
- Cantonese-Style Stir Fried Prawn 
- Kam Heong Mussels with Curry Leaves
- Korean Spicy Squid (Ojingeo Jorim) 
- Salted Egg Prawns (top-up RM2) 
- Golden Tempura Prawns (top-up RM2) 
- Teriyaki Mackarel (Saba Teriyaki) (top-up RM4)



CUSTOMISED SELECTIONS



Spicy



Signature



Vegetarian

PREMIUM MAINS

- Cantonese-Style Braised Beef with Radish

- Golden Yam Ring Basket w/ Stir Fried Treasure

- Taiwanese Braised Lamb Shank with Sha Cha

- Japanese Teriyaki-Glazed Salmon Bites 

- Sichuan-Style Grilled Lamb Skewers


- Korean Braised Short Ribs (Galbi Jjim) 


- Mongolian-Style Lamb Fry





VEGETABLES

- Stir-Fried Baby Bok Choy with Garlic Soy

- Sautéed Lotus Root & Vegetables 

- Sautéed Mixed Asian Vegetables 

- Japanese Mixed Vegetables (Yasai Itame) 


- Broccoli with Braised Shiitake Mushrooms 

- Braised Cabbage with Shiitake Mushrooms

- Sichuan Stir-Fried String Beans

- Stir Fried Pumpkins with Scallions



- Japanese Miso Glazed Eggplant (Nasu Dengaku)

- Stir-Fried Snow Peas with Fungus Mushroom 



SIDES

- Assorted Stir-Fried Mushrooms with Garlic


- Sichuan Mapo Tofu  

- Braised Japanese Tofu with Mushrooms

- Korean Braised Tofu (Dubujorim)

- Tofu Cubes with Thai Basil & Garlic

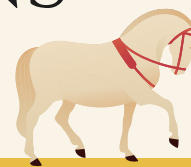
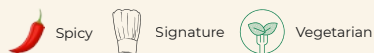
- Japanese Tofu Fritter (Ganmodoki) 

- Tofu Cubes with Black Bean Sauce 

- Eggplant & Tofu with Bell Pepper & Onions



CUSTOMISED SELECTIONS



BEVERAGES

- Iced Lemon Tea
- Lychee Lemonade Cooler
- Prosperity Fruit Punch
- Chrysanthemum Tea
- Cold Brew Oolong Tea 
- Yuzu & Honey Refresher
- Ice Green Tea Latte
- Iced Passionfruit Green Tea 
- Cold Brew Jasmine Tea 
- Roasted Barley Tea (Mugicha)
- Korean Citron Hot Tea
- Hot Brewed Coffee

DESSERTS

- Assorted Mochi Bites 
- HK Mini Egg Tarts
- Mini Japanese Cheesecake Squares 
- Mango Sago Pomelo Cup  
- Grass Jelly & Soy Milk Pudding
- Mini Japanese Cream Puffs
- Mini Pineapple Tarts
- Mini Yuzu Meringue Tarts 
- Osmanthus Jelly with Wolfberries 
- Yuzu Citrus Panna Cotta in Cups 
- Mini Matcha Swiss Rolls 
- Rabbit Steamed Buns



Booking Process



HERE'S HOW TO SECURE YOUR CATERING WITH EASE

01. ENQUIRE AND CONSULTATION

Reach out to us via WhatsApp, email, or our website with your event details (date, venue, number of guests, and preferred menu style). Our team will assist with menu recommendations, package selection, and any custom requests.

03. BOOKING CONFIRMATION

A 50% deposit is required to confirm your event. Upon receipt, your event date, menu selections, and kitchen schedule will be secured. Balance payment is due 3 working days before the event.

02. MENU CONFIRMATION & QUOTATION

Once we understand your needs, we'll prepare a customised quotation. You may select dishes from our curated menu or explore optional add-ons such as live stations, celebration cakes, or premium mains.

04. EVENT COORDINATION & FINAL DETAILS

We'll check in 5-7 days before the event to finalise logistics (e.g. delivery time, setup requirements, access details). Our team will also confirm final pax count, dietary needs, and contact person on site.

05. EVENT-DAY EXECUTION

Whether it's a drop-off mini buffet or a full-service live station event, our team will deliver on time, set up professionally, and ensure a smooth guest experience from start to finish.

Need Help Planning?

Not sure where to start? Our catering team is happy to advise on flow, layout, and menu pacing, so your event runs beautifully.





FAQ.

01. HOW DO I SELECT THE RIGHT BUFFET PACKAGE?

Our buffet packages are designed to suit a variety of occasions, from casual events to grand celebrations. Each tier includes a balanced mix of appetisers, mains, sides, and desserts. You're welcome to choose dishes within each category based on your preferences and guest profile.

02. CAN I CUSTOMISE THE MENU?

Yes. We offer flexibility within each package. You may personalise your dish selections and enhance your menu with add-ons such as premium roasts, chef live stations, or celebration cakes.

03. WHAT'S THE MINIMUM NUMBER OF GUESTS REQUIRED?

Full Buffet Catering, Minimum 80 guests

04. HOW EARLY SHOULD I CONFIRM MY BOOKING?

We recommend booking at least 7 working days in advance. For weddings, launches, or large-scale events, earlier confirmation allows us to plan and serve you better.

05. DO YOU CATER FOR WEDDINGS OR CORPORATE EVENTS?

Absolutely. Aspen is ideal for milestone occasions such as weddings, product launches, appreciation dinners, and executive gatherings. We're happy to work with your planner or manage the catering experience directly.

06. DO YOU CATER TO DIETARY RESTRICTIONS?

We do. Our menus are Halal-certified. Vegetarian options and non-spicy adjustments are available. For specific allergies or dietary needs, please let us know when placing your order.



FAQ. (continued)

07. IS BUFFET SETUP INCLUDED?

Yes. Our full-service buffets include:

- Standard buffet setup with warmers, heating lamps, and food tags
- Disposable ware for guest convenience
- Upgraded presentation styling and serving staff are available upon request.

08. CAN I ADD A CELEBRATION CAKE TO THE ORDER?

Yes. We offer custom-designed birthday and wedding cakes, cupcakes, and dessert displays. A Cake Cutting & Display Set is also available for ease and presentation.

09. IS DELIVERY/TRANSPORTATION INCLUDED?

Delivery is not included in the package price. It will be quoted based on your event location and catering type. Please inform us of your venue details when enquiring.

10. WHAT IS YOUR PAYMENT AND CANCELLATION

POLICY?

A 30% deposit is required to confirm your booking

- Balance is due 3 working days before the event
- Cancellations within 72 hours are non-refundable, though rescheduling may be arranged based on availability

11. HOW DO I PLACE AN ORDER?

You can contact our team directly via WhatsApp, email, or our website. We'll guide you through your selections, confirm availability, and ensure a smooth catering experience from start to finish.

Some other *quick* info.



✓ **Food Tasting**

We welcome pre-event tastings for select menu items. Tastings are chargeable and by appointment only. Full menu or dish previews can also be arranged for large-scale bookings.

✓ **How many guest should I order for?**

We recommend ordering based on your actual confirmed guest count. Our buffet portions include a small buffer for each category.

✓ **Service staff to assist with buffet line or guest service**

Our staff cost is mandatory at **RM 150** per person. Buffet helper is required for monitoring and cleaning. Below is the staffing guidelines.

No. of Guest (Pax)	Buffet Helper
80	2
100	3
150	4
200	6
250	8
300	10

✓ **Delivery Charge**

LOCATION	PRICE
Shah Alam/Subang Jaya/USJ/Sunway/Kelana Jaya	RM 80
Klang/Petaling Jaya/Damansara/Bukit Jalil/Sri Petaling	RM 100
Outside KL City Center (eg. Cheras/Kepong/Ampang)	RM 150
KL City Center	RM 200
Other Areas	Ask for quote

✓ **Can I Bring My Own Food to the Event?**

We understand you may wish to include a family favourite or cultural dish. If so, an additional charge applies for:

- Use of our buffet furniture
- Handling, labeling, and presenting your own food separately

This ensures safety, hygiene, and a seamless guest experience.