



LEGUMES

CATERED FOR YOU

ARIA RAMADAN & RAYA BUFFET 2026

Elevated Iftar. Designed for Togetherness.

From Malay warmth to Peranakan richness, Thai precision
and Vietnamese freshness.

A ASEAN spread built for sharing.



Halal Certified • ISO22000 / HACCP / Food GMP Kitchen

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THE ARIA PHILOSOPHY



The ARIA Philosophy: Culinary Harmony & Elevated Elegance

AUTHENTICITY REIMAGINED

We honor the soul of ASEAN cuisine while introducing bold interpretations that push culinary boundaries.

REFINED INGREDIENTS & TECHNIQUES

Every dish is crafted with carefully sourced, high-quality halal ingredients, prepared with precision and artistry.

IMMERSIVE DINING EXPERIENCE

Whether through thoughtfully curated menus or engaging chef live stations, we create moments of culinary delight.



ARIA SIGNATURE



A dish that tastes like home, and a time-honoured classic from Malaysian family kitchens which is rich, soulful, and deeply comforting.

Tender cuts of mutton are slow-simmered for hours in a heady blend of hand-pounded spices, coconut milk, cinnamon, star anise, and lemongrass, creating a curry that is as warming as it is memorable. Every bite carries the essence of gatherings, feasts, and stories passed down through generations.

This is not just a curry, it's a tribute to Malaysian culinary heritage, crafted with patience and heart.

MALAYSIA GULAI KAMBING (SPICED MUTTON CURRY)



PACKAGE SELECTION

MIN. 80 PAX

ARIA BAZAAR NIGHT EXPERIENCE

Your venue becomes an Iftar Bazaar. Interactive, aromatic, unforgettable.

Recommended Menu

- Vietnamese Green Mango Salad
- Mini Cucur Udang
- Malaysian Sup Ekor
- Steamed Jasmine Rice
- Nasi Ulam Nyonya
- Ayam Kuzi
- Thai Green Curry Fish Fillet
- Butter Cereal Prawns
- Malaysian Gulai Kambing (Signature)
- Nyonya Pineapple Prawn Curry
- Stir-Fried Mixed Vegetables
- Thai Sweet Chilli Tofu
- Cendol Shooter, Gula Melaka & Coconut
- Mini Pandan Swiss Roll
- Teh Tarik
- Markisa Passion Fruit Cooler

Live Stations

- Aria Satay Station — chicken skewers + peanut sauce + nasi impit
- Nusantara Ice Bar — cendol / ice kacang style shaved ice with classic toppings

What's included
16 curated buffet items
2 live stations with station chef + service crew
Premium labels + elevated buffet styling accents

No. of Pax	80 - 99	100 - 199	200+
Per Pax	RM 110	RM 105	RM 98

CHEFS RECOMMENDATION



Customise Your Menu: Swap any dish within the same category using our Customised Selections Menu below.

PACKAGE SELECTION

MIN. 80 PAX

WARISAN RAYA MENU

16 Items | Premium Cutleries

Most Booked • Best Value for Corporate Iftar & Raya Open House

Recommended Menu

- Poppiah Bersira
- Nyonya Achar Awak
- Thai Coconut Chicken Soup (Tom Kha)
- Butterfly Pea Rice
- Nyonya Mee Siam
- Ayam Percik with Tamarind Jus
- Malaysian Ikan Assam Pedas
- Udang Masak Lemak
- Malaysian Gulai Kambing
- Thai Stir-Fried Baby Kailan
- Peranakan Sambal Tauhu Goreng
- Pulut Hitam Panna Cotta
- Mini Pandan Swiss Roll
- Tropical Fruit Tartlets
- Pandan Lemongrass Infusion
- Teh Tarik



No. of Pax	80 - 99	100 - 199	200+
Per Pax	RM 78	RM 73	RM 68

CHEFS RECOMMENDATION



Customise Your Menu: Swap any dish within the same category using our Customised Selections Menu below.

PACKAGE SELECTION

MIN. 80 PAX

ARIA BERKAT IFTAR MENU

11 Items | ESG Disposables

A practical, premium iftar spread designed for efficient service.

Recommended Menu

- Indonesian Perkedel Kentang
- Thai Kerabu Suhun
- Steamed Jasmine Rice
- Singapore Rice Vermicelli
- Malaysian Ayam Masak Merah
- Malaysian Curry Fish
- Sayur Lodeh
- Vietnamese Lemongrass Tofu
- Pandan Floral Jelly
- Gula Melaka Butter Cake
- Air Sirap Bandung

No. of Pax	80 - 99	100 - 199	200+
Per Pax	RM 60	RM 55	RM 49

"Upgrade Berkat to Premium Hosting" +RM18/pax
Premium cutleries + elevated buffet labels + upgraded styling accents.

CHEFS RECOMMENDATION



Customise Your Menu: Swap any dish within the same category using our Customised Selections Menu below.

PREMIUM EXPERIENCE ADD-ONS



TOMAHAWK WAGYU STEAK

RM 988

Bone-in Wagyu slow-roasted.
Served with Steak Jus & Herb Garnish



ROASTED WHOLE LAMB

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

RM 1888



SEAFOOD BOAT PLATTER

An impressive live display of charcoal-grilled whole fish, tiger prawns, squid, and mussels, finished with sambals, lime, and aromatic herbs. Serves 80 pax.

RM 1800

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

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

Satays served with Peanut Sauce and Condiments

LIVE STATIONS

ARIA SOUP NOODLE BAR RM1200

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

STIR FRY NOODLE STATION RM1200

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

ROTI JALA & GULAI AYAM RM 1200

Live roti jala made to order. Serves 80 pax

NOTE:

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



PREMIUM EXPERIENCE ADD-ONS



DESSERT ADD-ONS.



ARIA GELATO DELIGHT BAR

Gelato with 3 flavours, cups, toppings bar. Serves 100 pax

RM 1500



Nusantara Ice Bar

Ice Kacang or Cendol, served with traditional toppings. 100 pax

RM 950



Fruit Platter

Tropical Fruit Platter. Serves 80 pax

RM 250



CUSTOMISED FRUIT PLATTER

from RM800 to RM2000

Multi-tiered fruit platter with florals or décor themes.



Nyonya Kuih Platter

Mixture of Nyonya Kuih
100 pax

RM 350



WELCOME MOCKTAILS.

Customisable flavours and colours. from 100 glasses.
from RM 1000

BUFFET SERVICES OVERVIEW



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

At Aria 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

Spicy Signature Vegetarian

APPETIZERS

- Thai Kerabu Suhun
- Nyonya Achar Awak
- Vietnamese Green Mango Salad
- Thai Tod Mun Pla (Mini Fish Cakes)
- Malaysia Traditional Curry Puff
- Vietnamese Yam Spring Roll
- Thai Spiced Corn Fritters
- Popiah Bersira
- Indonesian Perkedel Kentang
- Malaysian Cucur Udang
- top up RM2 per pax
- Peranakan Nyonya Prawn Salad
- top up RM2 per pax



Vietnamese Green Mango Salad



Thai Mod Mun Pla

SOUPS

- Malaysian ABC Soup
- Spiced Pumpkin & Lemongrass Soup
- Malaysian Lontong Sayur
- Indonesian Soto Ayam
- Thai Coconut Chicken Soup
- Pho-Spiced Roasted Tomato Soup
- Nyonya Itik Tim
- top up RM2 per pax
- Thai Tom Yum Goong
- top up RM2 per pax
- Malaysian Sup Ekor
- top up RM3 per pax



Malaysian Sup Ekor



Butterfly Pea Rice

CARBOHYDRATES

- Indonesian Nasi Goreng Kampung
- Filipino Sinangag (Garlic Fried Rice)
- Hainanese Chicken Rice
- Thai Pineapple Fried Rice
- Steamed Jasmine Rice
- Butterfly Pea Rice
- Nasi Hujan Panas
- Nasi Ulam Nyonya
- Lemongrass Pandan Rice
- Singapore Rice Vermicelli
- Nyonya Mee Siam
- Peranakan Nyonya Mee



CUSTOMISED SELECTIONS



Thai Green Curry Chicken

SEAFOOD

- Balinese Grilled Fish Fillet
- Cambodian Fish Amok
- Malaysian Ikan Assam Pedas
- Thai Green Curry Fish Fillet
- Vietnam Turmeric Dill Fish
- Malaysian Curry Fish
- Three-Flavor Fish (Pla Sam Rot)
- Nyonya Pineapple Prawn Curry
- Udang Masak Lemak
- Filipino Sinigang na Hipon
- Butter Cereal Prawn
- Thai Pumpkin Prawn Curry
- Thai Shrimp and Glass Noodles
- Indonesian Sambal Cumi (Squid)
- Thai Mango Chilli Prawn



POULTRY

- Ayam Penyet with Sambal Balado
- Malaysia Ayam Masak Merah
- Thai Gai Yang BBQ Grilled Chicken
- Nyonya Kapitan Curry Chicken
- Ayam Kuzi
- Ayam Percik with Tamarind Jus
- Singapore Salted Egg Chicken
- Hainanese Chicken with Ginger-Scallion
- Ayam Bakar Taliwang
- Thai Green Curry Chicken
- Malaysian Ayam Berempah
- Rendang Ayam
- Balinese Bebek Betutu
- top up RM2 per pax



Malaysian Ayam Masak Merah



Cambodian Fish Amok



Indonesian Sambal Cumi





CUSTOMISED SELECTIONS

PREMIUM & SPECIALTY

- Indonesian Beef Rendang
- Malaysian Gulai Kambing
- Singaporean Black Pepper Beef
- Filipino Spiced Tomato Braised Mutton
- Nyonya Pongteh Beef
- Thai Massaman Lamb Stew
- Vietnamese Bo Kho (Beef Stew)
- Nyonya Sambal Udang Petai
- top up RM2 per pax



Nyonya Sambal Udang Petai



Spicy



Signature



Vegetarian

VEGETABLES

- Stir-Fried Mixed Vegetables with Garlic
- Stir-Fried Kangkung with Dried Shrimp
- Sayur Lodeh
- Stir-Fried Cabbage with Turmeric
- Thai Stir-Fried Baby Kailan
- Long Beans with Taucu & Lemongrass
- Nyonya Char Chap Chye
- Thai Eggplant Stir-Fried with Basil
- Kerabu Kacang Botol
- Balinese Bean Salad

TOFU & EGG

- Thai Basil Tofu Stir-Fry
- Nyonya Braised Tofu with Mushrooms
- Vietnamese Fried Tofu with Lemongrass
- Peranakan Sambal Tauhu Goreng
- Thai Sweet Chilli Tofu
- Thai Steamed Egg with Minced Chicken
- Indonesian Tahu Telur
- Malaysia Sambal Telur
- Stir-Fry Pumpkin with Dried Shrimps



Indonesian Beef Rendang



Sayur Lodeh



Singapore Black Pepper Beef

CUSTOMISED SELECTIONS



Spicy



Signature



Vegetarian



ARIA



Cendol Shooter



Assorted Nyonya Kuih



Pandan Lemongrass Infusion



Pulut Hitam Panna Cotta



Beverages

DESSERTS

- ☐ Assorted Nyonya Kuih  
- ☐ Tropical Fruit Tartlets  
- ☐ Pulut Hitam Panna Cotta 
- ☐ Mango Coconut Pudding
- ☐ Pandan Gula Melaka Floral Jelly 
- ☐ Vietnamese Coffee Jelly 
- ☐ Filipino Leche Flan in Cup
- ☐ Pineapple Tartlets
- ☐ Thai Tea Panna Cotta
- ☐ Cendol Shooter 
- ☐ Mini Pandan Swiss Roll 
- ☐ Gula Melaka Butter Cake



BEVERAGES

- ☐ Teh Tarik
- ☐ Thai Iced Tea
- ☐ Thai Iced Green Tea 
- ☐ Indonesian Teh Botol Style Sweet Tea
- ☐ Filipino Calamansi Lime Cooler 
- ☐ Pandan Lemongrass Infusion 
- ☐ Markisa Passion Fruit Cooler 
- ☐ Air Sirap Bandung
- ☐ Malaysian Chrysanthemum Tea
- ☐ Malaysian Kopi Ais Cold Brew
- ☐ Vietnamese Iced Coffee

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.

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.

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.



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 50% 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.