



Moonlight

by Legumes:

Timeless Flavours, Under the Glow of the East



INDEX

Table of Content



01

About Moonlight By Legumes

02

The Moonlight Philosophy

03

Moonlight's Signatures

04 - 05

Package Selections

06 - 07

Premium Experience
Add-Ons

08

Buffet Services Overview

09 - 13

Customised Selections

14 - 17

Booking Process, FAQ &
Some Other Quick Info





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.



Package Selections

Full Buffet Setup min 80 pax



MOONLIGHT BASIC

Crispy Spring Rolls with Sweet Chilli Sauce
Steamed Jasmine Rice
Kung Pao Chicken with Roasted Peanuts
Choy Sum with Oyster Garlic Sauce
Tofu Cubes with Black Bean Sauce
HK Mini Egg Tarts
Iced Lemon Tea

7 Items : RM 35 per pax



MOONLIGHT CLASSIC

Asian Cucumber Salad
Chicken Gyoza
Japanese Garlic Fried Rice (Yakimeshi)
Legumes Longevity Noodles
Taiwanese Three Cup Chicken
Tangy Sweet & Sour Fish Fillet
Braised Cabbage with Shiitake Mushrooms
Tofu Cubes with Thai Basil & Garlic
Grass Jelly & Soy Milk Pudding
Osmanthus Jelly with Wolfberries
Iced Passionfruit Green Tea

10 items | RM46 per pax



MOONLIGHT SIGNATURE

Japanese Wafu Salad with Sesame Soy Dressing
Salt & Pepper Tofu Cubes
Hot & Sour Soup with Tofu & Mushrooms
Legumes Yangzhou Fried Rice
Putian-Style Vermicelli with Peanuts
Legumes Signature Oriental BBQ Chicken
Stir-Fried Fish with Leek & Black Bean Sauce
Cantonese-Style Stir Fried Prawn
Japanese Teriyaki-Glazed Salmon Bites
Sauteed Mixed Asian Vegetables
Japanese Tofu Fritter (Ganmodoki)
Mini Japanese Cheesecake Squares
Mango Sago Pomelo Cup
Lychee & Mint Cooler
Roasted Barley Tea

15 items | RM68 per pax



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



Package Selections

Full Buffet Setup
min 80 pax

MOONLIGHT GRAND GALA

Biang Biang Cold Salad
Crispy Taro Cake Cubes with Sweet Sauce
Classic Miso Soup with Wakame & Tofu
Japanese Garlic Fried Rice (Takimeshi)
Korean Glass Noodles with Vegetables
Japanese Teriyaki Chicken
Black Pepper Fish with Bell Peppers & Onion
Typhoon Shelter Fried Prawns
Sichuan-Style Grilled Lamb Skewers
Mandu Korean Spicy Chicken
Japanese Mixed Vegetables (Yasai Itame)
Sichuan Mapo Tofu
Mini Cream Puff
Yuzu Citrus Panna Cotta in Cups
Mini Yuzu Meringue Tarts
Chrysanthemum Tea
Korean Citron Hot Tea
Moonlight Skewer Grill Station

18 items | RM98 per pax



**MOONLIGHT
LEGUMES**



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



LEGUMES ORIENTAL ROASTED TURKEY

Legumes special marinated Oriental BBQ roast with our popular Oriental gravy.

RM 450

SPECIAL ADD-ONS

MOONLIGHT NOODLE BAR

from RM1200

MOONLIGHT WOK STATION

from RM1500

KOREAN GRILLED WRAP STATION

from RM1200

JAPANESE ONIGIRI STATION

from RM1300

MOONLIGHT SKEWER GRILL STATION

from RM1200

GOLDEN LOTUS BAO STATION

from RM1300

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



SUSHI BOAT PLATTER

A live sushi bar with chefs slicing and assembling assorted maki, inari, and sushi to order. Serves 80 pax.

from RM 1000





PREMIUM EXPERIENCE ADD-ONS



DESSERT ADD-ONS



ARIA 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

CUSTOMISABLES

BIRTHDAY CAKES

Custom design with message/figurines - 6" to 10" from RM 180

CUPCAKES

With logo, initials or theme printing from RM 8 per pcs
Minimum 100 pcs



WEDDING CAKE

Multi-tiered custom cake with florals or décor themes.

from RM800 to RM2000



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

Buffet Services Overview

MOONLIGHT 08



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



Spicy



Signature





Vegetarian

APPETIZERS

- Japanese Potato Salad  
- Asian Cucumber Salad 
- Korean Pickled Radish & Carrot Slaw 
- Japanese Wafu Salad with Sesame Soy Dressing
- Biang Biang Cold Salad  
- Crispy Spring Rolls with Sweet Chilli Sauce
- Chicken Gyoza
- Salt & Pepper Tofu Cubes 
- Taiwanese Popcorn Chicken with Basil
- Crispy Taro Cake Cubes with Sweet Sauce
- Taro Yam Ball (top-up RM2)
- Five-Spice Bean Curd Roll (top-up RM2) 



SOUP

- Hot & Sour Soup with Tofu & Mushrooms 
- Sweet Corn Egg Drop Soup
- Winter Melon Soup with Black Fungus 
- Taiwanese Four-God Soup 
- Kimchi Tofu Soup 
- Classic Miso Soup with Wakame & Tofu
- Wild Mushroom & Tofu Soup 
- Old-Fashioned ABC Soup
- Creamy Corn & Chicken Soup
- Korean Ginseng Chicken Soup (top-up RM2)
- Boiled Chicken Herbal Soup (top-up RM2) 
- Taiwanese Beef Broth Soup (top-up RM4)



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 Spaghetti (top-up RM2) 



Customised Selections



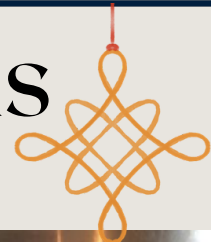
Spicy



Signature



Vegetarian







POULTRY

- Korean Gochujang Fried Chicken  
- Japanese Chicken Katsu with Japanese Curry  
- Cantonese Soy Sauce Chicken
- Taiwanese Three Cup Chicken
- Hong Kong Lemon Chicken
- Kung Pao Chicken with Roasted Peanuts
- 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 (top-up RM3)



SEAFOODS

- Black Pepper Fish with Bell Peppers & Onions
- 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 
- Crispy Salt & Pepper Squid
- Korean Spicy Squid (Ojingeo Jorim) 
- Salted Egg Prawns (top-up RM2) 
- Golden Tempura Prawns (top-up RM2) 
- Teriyaki Mackerel (Saba Teriyaki) (top-up RM4)



Customised Selections



Spicy







Signature



Vegetarian



PREMIUM MAINS

- Cantonese-Style Braised Beef with Radish
- Japanese Beef Curry with Carrot & Potato 
- Korean Bulgogi Beef Strips 
- Taiwanese Braised Lamb Shank with Sha Cha
- Chinese Claypot Oxtail Stew with Mushrooms
- Japanese Teriyaki-Glazed Salmon Bites 
- Sichuan-Style Grilled Lamb Skewers 
- Korean Braised Short Ribs (Galbi Jjim)
- Sichuan-Style Braised Beef Slices
- 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) 
- Choy Sum with Oyster Garlic Sauce
- 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

- Braised Egg Tofu with Mushrooms & Peas
- Sichuan Mapo Tofu  
- Japanese Dashimaki Tamago (Rolled Eggs)
- 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 Selection



CHEF LIVE STATIONS



MOONLIGHT SKEWER GRILL STATION

Aromatic and smoky, this station features rotating skewers like Sichuan lamb, yakitori chicken, and Korean beef grilled live for an irresistible charred finish.

MOONLIGHT WOK STATION

Noodles tossed to order in bold sauces such as mala, black pepper, or teriyaki. Fast, fiery, and packed with wok hei flavour.

KOREAN GRILLED WRAP STATION

Guests build their own Korean-inspired wraps with a choice of grilled bulgogi beef, spicy chicken, or tofu, served with rice, lettuce, and traditional toppings.

MOONLIGHT DIMSUM BAR

Steamed favourites like siu mai, har gao, and bao served from traditional bamboo baskets. A refined take on the classic brunch.

MOONLIGHT SAVOURY PANCAKE STATION

Golden mini pancakes cooked live on the griddle. Guests choose between okonomiyaki or spicy kimchi jeon, topped with classic sauces.

MOONLIGHT NOODLE BAR

Customisable bowls of ramen, udon, or rice noodles with flavourful East Asian broths and traditional toppings. Comfort in every scoop.

JAPANESE ONIGIRI STATION

Freshly moulded rice triangles filled with savoury options and wrapped in crisp seaweed. Humble, nostalgic, and deeply satisfying.

GOLDEN LOTUS BAO SLIDERS

Deep-fried lotus buns filled with Legumes Signature Oriental BBQ Chicken, Karaage, or Bulgogi. Juicy, flavourful, and perfect for one-handed enjoyment.



Customised Selections



Spicy



Signature



Vegetarian

CANAPES



- Mini Chicken Katsu Sliders
- Chinese Five-Spice Duck Crepe Roll
- Taiwanese Popcorn Chicken Skewers
- Smoked Salmon & Cucumber with Yuzu Mayo



BEVERAGES

- Iced Lemon Tea
- Lychee & Mint Cooler
- Winter Melon Tea
- 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



- Crispy Prawn Wonton Cups with Chili Aioli
- Mixed Sushi Tray (Maki & Inari)
- Mandu Korean Spicy Chicken 
- Korean Kimchi Pancake Bites 

DESSERTS

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



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, lunches, 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.