



AGNEYA
forged in fire

CATERING

RESTAURANT . FUNCTIONS . CATERING

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AGNEYA “FORGED IN FIRE”

Outside Catering

Agneya offers a broad variety of food and beverage options with services that can be as large or small as your event requires.

Our flexible menu packages cater for small to larger group events, starting from 30 people.

We can accommodate special request and individual needs using the finest quality ingredients to create foods that are second to none, at value for money prices.

M E N U



BUFFET MENU A

Starter

- LUMPIA GORENG**, fried spring rolls filled with minced chicken shredded vegetables
- BAKWAN SAYUR GORENG**, crisp mixed shredded vegetable fritters
- SIGNATURE GADO - GADO**, market offering of steamed and charred vegetables, all folded in roasted peanut sauce
- ASINAN CAMPUR**, shredded vegetables and young fruit salad in red chili dressing

Soup

- BRUINE BONEN SOEP**, hearty vegetable soup with red beans

Main Selection

- IKAN GORENG ACAR KUNING**, crispy deep-fried boneless fish fillet in pickled vegetables and turmeric sauce
- AYAM GORENG LENGKUAS**, crispy deep-fried chicken with toasted shredded galangal
- ASAM - ASAM SAPI BELIMBING WULUH**, braised beef with young starfruit, green tomatoes, chilis
- TAHU SAOS SEAFOOD**, wok fried bean curd with assorted seafood
- TUMIS KACANG TEMPE**, wok fried bean cake, with tamarind, chili, soy sauce
- NASI GORENG KAMPUNG**, stir-fried rice with meatball, egg, chili and spices
- NASI PUTIH & NASI MERAH**, steamed white rice & red rice
- KERUPUK & EMPING**, deep fried shrimp crackers & melinjo bean crackers
- SAMBAL BALADO & SAMBAL IJO**, red and green chili
- ACAR CAMPUR**, house mix of pickled vegetables and fruits

Dessert

- COLENAK**, fermented cassava root and caramelized coconut, jackfruit in palm sugar
- JAJANAN PASAR**, mix of market munchies
- LAPIS SURABAYA**, indonesian layer cake
- BUAH - BUAHAN SEGAR**, seasonal sliced and whole tropical fruit presentation
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BUFFET MENU B

Starter

- LUMPIA GORENG**, fried spring rolls filled with minced chicken shredded vegetables
- BAKWAN SAYUR GORENG**, crisp mixed shredded vegetable fritter
- TAHU GORENG ISI UDANG**, battered and fried bean curd, filled with shrimp and shredded vegetables
- SIGNATURE GADO - GADO**, market offering of steamed and charred vegetables, all folded in roasted peanut sauce
- ASINAN CAMPUR**, shredded vegetables and young fruit salad in red chili dressing

Soup

- SOTO AYAM**, wholesome chicken turmeric soup with shredded chicken, tomato, egg and rice vermicelli

Main Selection

- IKAN GORENG SAOS PADANG**, crispy deep-fried boneless fish fillet in signature hot and spicity tomato sauce
- PEPES IKAN, SAOS KEMANGI**, steamed fish fillet in banana leaf, with turmeric spice mix and sweet basil
- KARI AYAM DAUN SINGKONG**, light curry braised chicken with young cassava leaves
- SAMBAL GORENG DAGING**, wok fried beef and potato in chili and spice mix
- TUMIS KANGKUNG, BUNGA DAN DAUN PEPAYA**, stir fried water spinach, papaya blossoms and young leaves
- TAHU CAH JAMUR AYAM**, wok fried bean curd with minced chicken and mushrooms
- SOUN GORENG, JAMUR KUPING**, stir-fried glass noodle with ear mushrooms and shredded vegetables
- NASI GORENG KAMPUNG**, stir-fried rice with meatball, egg, chili and spices
- NASI PUTIH & NASI MERAH**, steamed white rice & red rice
- KERUPUK & EMPING**, deep fried shrimp crackers & melinjo bean crackers
- SAMBAL BALADO & SAMBAL IJO**, red and green chili
- ACAR CAMPUR**, house mix of pickled vegetables and fruits

Dessert

- COLENAK**, fermented cassava root and caramelized coconut, jackfruit in palm sugar
- JAJANAN PASAR**, mix of market munchies
- LAPIS SURABAYA**, indonesian layer cake
- BUAH - BUAHAN SEGAR**, seasonal sliced and whole tropical fruit presentation
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BUFFET MENU C

Starters

- LUMPIA GORENG**, fried spring rolls filled with minced chicken shredded vegetables
- BAKWAN SAYUR GORENG**, crisp mixed shredded vegetable fritter
- RISOLES AYAM**, breaded and fried crepes with minced chicken, shredded vegetables, boiled egg, glass noodle
- TAHU GORENG ISI UDANG**, battered and fried bean curd, filled with shrimp and shredded vegetables
- SIGNATURE GADO - GADO**, market offering of steamed and charred vegetables, all folded in roasted peanut sauce
- ASINAN CAMPUR**, shredded vegetables and young fruit salad in red chili dressing

Soup

- GARANG ASAM SAPI**, sliced beef in fragrant sour broth with young starfruit, tomatoes, chili and plenty herbs

Main Selection

- IKAN GORENG BUMBU RUJAK**, crispy deep-fried boneless fish fillet in tamarind palm sugar dressing, shredded fruits
- TEMPE UDANG BALADO**, wok fried bean cake and shrimp in hot and spicy sauce
- OPOR AYAM, KENTANG, TELOR**, coconut braised chicken on the bone with egg
- SEMUR SAPI KENTANG**, slow braised beef with fingerling potatoes
- TONGSENG KAMBING**, tender lamb light curry with white cabbage, chili
- TUMIS SAYUR CAMPUR, AYAM CINCANG**, stir-fried garden vegetables with minced chicken
- KEMBANG TAHU ISI UDANG**, braised bean curd skin filled with shrimp
- BAKMIE GORENG AYAM**, stir-fried egg noodle with shredded chicken, chicken liver, gizzards, vegetables and egg
- NASI GORENG KAMPUNG**, stir-fried rice with meatball, egg, chili and spices
- NASI PUTIH & NASI MERAH**, steamed white rice & red rice
- KERUPUK & EMPING**, deep fried shrimp crackers & melinjo bean crackers
- SAMBAL BALADO & SAMBAL IJO**, red and green chili
- ACAR CAMPUR**, house mix of pickled vegetables and fruits

Dessert

- COLENAK**, fermented cassava root and caramelized coconut, jackfruit in palm sugar
- JAJANAN PASAR**, mix of market munchies
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ADDITIONAL STATIONS

BEEF BRISKET RENDANG

*house specialty of 8 hours roasted Australian beef brisket
coated in rendang spices with coconut, ginger, galangal, candle nut, red chili
(min. 50 ppl)*

KAKI KAMBING PANGGANG

*slow roasted lamb leg on the bone
basted with sweet soy, coriander, turmeric, galangal, ginger, chilies and garlic*

AYAM BETUTU

*whole roasted chicken on coconut and wood embers
in turmeric spice blend
/ ekor*

BEBEK BETUTU

*whole roasted duckling on coconut and wood embers
in turmeric spice blend
/ ekor*

KAMBING GULING

*spit roasted whole lamb
seasoned with coriander, chili, garlic and soy sauce
+marketprice*

DETAILS	
MIN. SPEND	PLEASE CONTACT OUR SALES TEAM
ADDITIONAL CHARGE	CATERING FEE
	TRANSPORATION & EQUIPMENT
SERVING TYPE	BUFFET STYLE
TIME OF EVENT	LUNCH: FROM 11.00 - 15.00
	DINNER: FROM 18.00 - 22.00

PAYMENT

- All prices stated are excluding the prevailing government tax and service charge
- 50% down payment is required to confirm a booking. And the outstanding balance shall be settled in full not less than 3 (three) days before the event.
- Should there is cancellation of the booking less than 5 (five) working days of the booking date, the down payment is non-refundable.

VARIATIONS IN PRODUCT

- Due to changing availability in Indonesia, food and beverage items or price listed may be subjected to change.

CLIENTS RESPONSIBILITY

- Agneya is not responsible for any items provided by the client for the event (ie. additional food or beverage, flowers, cakes, gifts, glassware, crockery, cutlery, and other alike)

LIABILITY

Agneya is not liable to pay for any damage, loss or breakage to any part of Agneya Catering properties, including and not limited to equipment, chinaware, crockery and / or glassware that has been either intentionally or unintentionally damaged by any guests associated with the event.

Agneya is not responsible for any loss of guests belongings before, during, or after the party