SPECIAL EVENTS AND PRIVATE DINING

Special Events and Private Dining
Please call 310.552.9988 or email PrivateEvents@RockSugarKitchen.com

RockSugar is pleased to offer planning for Special, Social and Corporate Events in a seated environment for groups of 10 – 300 guests and Reception Events of up to 485 guests.

Buy-Out Information
Please contact Special Events to discuss details

Westfield Century City Mall
10250 Santa Monica Blvd.
Los Angeles, CA

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Executive Chef: Mohan Ismail
PRIVATE DINING MENUS
In keeping with the Southeast Asian style of dining, our dishes are designed for sharing and are served continuously as they are prepared.

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DINNER MENU FOUR - Continued

VEGETABLES - Please Select Two
Red Curry with Mixed Vegetables
Shiitake Mushrooms, Eggplant, Chayote, Tofu with Jasmine Rice
Asparagus and Green Beans
Garlic, Chilies and Black Bean Sauce
Mixed Vegetable Stir Fry
Asparagus, Bok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas
Wok Tossed Broccolini
Garlic, Ginger and Red Jalapeños
Nyonya Sambal Eggplant
Sweet Soy and Chilies

NOODLES AND RICE - Please Select Two
Ginger Fried Rice
Chinese Sausage, Leeks, Egg, Sesame and Crispy Garlic
Festive Rice
Coconut, Lemongrass, Pandan Leaves and Cashews
Thai Noodles with Shrimp
Tofu, Crushed Peanuts and Egg
Thai Noodles with Chicken
Tofu, Crushed Peanuts and Egg
Hainanese Rice
Chicken Broth, Garlic, Ginger, Pandan Leaves, Sesame Oil

DESSERTS - Please Select Three
Warm Chocolate Cake
Vietnamese Coffee Ice Cream
Caramelized Banana Custard Cake
Milch Chocolate Ice Cream, Maltered Creme Anglaise and Nut Brittle
Warm RockSugar Butter Cake
Fresh Berries and Condensed Milk Ice Cream
Ice Creams
Vietnamese Coffee, Milk Chocolate or Condensed Milk
Warm Coconut Doughnuts
Passion Fruit Sauce

DINNER MENU FOUR - $85 per person
Menu pricing includes Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea.
All pricing subject to local sales tax and 20% service fee.
DINNER MENU FOUR

APPETIZERS ~ Please Select Three

- **Lacquered BBQ Ribs**
  - Chili-Caramel Sesame Glaze

- **Vietnamese Summer Rolls**
  - Shrimp, Sliced Pork, Mint with Nuoc Cham and Peanut Sauce

- **Salmon Tartare**
  - Avocado, Daikon, Cilantro, Pistachios, Pomegranate and Miso Vinaigrette

- **Crispy Samosas**
  - Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

- **Spicy Chicken Meatballs**
  - Thai Basil, Mint, Cilantro and Chilies

- **Beef Skewers**
  - Peanut Sauce

ENTREES ~ Please Select Three

- **Caramel Shrimp**
  - Red Onions, Ginger, Garlic, Chilies, Cilantro and Scallions

- **Steamed Malaysian Seabass**
  - Garlic, Ginger, Shallots, Cilantro, Red Jalapeños and Spicy Ginger Garlic Sauce

- **Malaysian Salmon**
  - Bok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

- **Indonesian Grilled Cilantro Shrimp**
  - Corn, Sweet Potato, Peas, Coconut Milk and Chilies

- **Shaking Beef**
  - Beef Filet, Red Onions, Garlic and Watercress

- **Grilled Loup de Mer**
  - Turmeric, Thai Basil, Cilantro, Mint with Lime Chili Sauce

ABOUT US

RockSugar Southeast Asian Kitchen™ features the design and décor of an exotic resort in Southeast Asia – in the heart of Los Angeles’ centrally located Century City – making this spectacular restaurant, bar and lounge the perfect venue for private events accommodating from 12 to 485 guests.

Guests will feel transported to an exotic location the moment they step through RockSugar’s oversized red wooden doors framed by gold-leaf-overlaid columns, Burmese Buddha statues and an elaborate carving depicting 12 Nagas, the mythical serpent-headed Thai dragon. Continuing through RockSugar’s courtyard, guests will transition from the soothing tranquility of the sounds of falling water and chirping birds past eight hand-carved gold-leafed Buddhas and the dramatic courtyard featuring four fire pits flanked by comfortable sofas that beckon guests to relax under the night sky.

Once inside the spacious 7,500-sq. ft. interior of RockSugar Southeast Asian Kitchen™, guests are awed by the hand-carved timber beams, woven coconut-palm wall coverings, limestone flooring and decorative objets d’art, all warmed with hues of saffron, orange and plum inspired by Buddhist monks’ robes. “Spirit House” birdcage lamps hang from the soaring ceiling in the bar/lounge area, which features a variety of seating areas, a communal table and a back bar decorated with hand-carved gold-leafed Buddha heads. In the main dining room, booths lining the walls attain a sense of semi-privacy due to diaphanous silk organza curtains. In wall niches high overhead, gold-leafed Burmese and Chinese Buddhist monk statues twinkle with candlelight washed by the glow of subtly changing colors.

Throughout RockSugar’s awe-inspiring interior, wall carvings, love seats, drawer fronts and tables replicate Asian antiques, and soaring gold-leaved columns are stenciled with Thai elephants, their trunks raised to symbolize joyous greeting. The outdoor terrace that wraps around the front of the restaurant, flanked by glass “water walls,” adds to the feeling of spaciousness.
Private Dining Room

Accessed from the main dining room through thick carved wooden doors, this intimate space comfortably accommodates 12 for a seated lunch or dinner, and up to 25 for a cocktail reception. Thai poems are hand carved into the aged wood walls; above an antique-like curry-colored cabinet in the wall conceals a state-of-the-art large-screen television and audiovisual center. Perfect for balmy Southern California evenings, the private dining room opens onto a private terrace with its own water wall, limestone flooring and fire-pit lounge area.

Buddha Room

Around a corner from the main dining area – easily closed off for private parties – the Buddha Room is home to RockSugar’s signature Thangka Mural, which was traditionally hung in a monastery or family altar. The vast Asian banner features a Buddha alongside seven symbolic precious jewels seated within a hand carved “Moon Gate.” Four dark wood booths and access to a semi-private portion of the outdoor terrace add to the Buddha Room’s seating configuration possibilities for a private event accommodating up to 55 guests served seated or 75 reception style.

Outdoor Terrace

The outdoor terrace boasts two tranquil water walls and can accommodate up to 100 guests served seated or 125 reception style for a festive al fresco private function. The heated limestone flooring and heaters make this a comfortable party space even on chilly evenings.

The Entire Restaurant

With its intriguing variety of indoor and outdoor spaces and its extraordinary décor, RockSugar Southeast Asian Kitchen® makes a dramatic and exotic venue for film wraps, charity galas, movie-premiyer after parties, post-awards celebrations, Bar/Bat Mitzvahs and weddings for up to 350 guests served seated or 485 reception style.

DINNER MENU THREE – Continued

NOODLES AND RICE - Please Select One

Flat Rice Noodles with Mixed Vegetables
Bok Choy, Bean Sprouts, Shiitake Mushrooms, Chili-Soy and Pickled Red Jalapenos

Thai Noodles with Shrimp
Tofu, Crushed Peanuts and Egg

Thai Noodles with Chicken
Tofu, Crushed Peanuts and Egg

Ginger Fried Rice
Chinese Sausage, Leeks, Egg, Sesame and Crispy Garlic

Festive Rice
Coconut, Lemongrass, Pandan Leaves and Cashews

Hainanese Rice
Chicken Broth, Garlic, Ginger, Pandan Leaves, Sesame Oil

VEGETABLES - Please Select Two

Nyonya Sambal Eggplant
Sweet Soy and Chilies

Asparagus and Green Beans
Garlic, Chilies and Black Bean Sauce

Red Curry with Mixed Vegetables
Shiitake Mushrooms, Eggplant, Chayote, Tofu with Jasmine Rice

Mixed Vegetable Stir Fry
Asparagus, Bok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas

DESSERTS - Please Select Two

Caramelized Banana Custard Cake
Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle

Warm Chocolate Cake
Vietnamese Coffee Ice Cream

Warm RockSugar Butter Cake
Fresh Berries and Condensed Milk Ice Cream

Warm Coconut Doughnuts
Passion Fruit Sauce

DINNER MENU THREE - $75 per person

Menu pricing includes Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea.

All pricing subject to local sales tax and 20% service fee.
DINNER MENU THREE

APPETIZERS - Please Select Three

Spicy Ahi Rolls
Jicama, Pickled Carrots, Cilantro, Thai Basil with Citrus-Soy and Peanut Sauce

Chicken and Shrimp Dumplings
Shiitakes, Green Onions, Cilantro with Szechuan Dipping Sauce

Spicy Chicken Meatballs
Thai Basil, Mint, Cilantro and Chilies

Crunchy Calamari
Marinated in Coconut Milk with Chili-Pepper Sauce and Micro Greens

Crispy Samosas
Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

Beef Skewers
Peanut Sauce

Grapefruit Jicama Salad
Red Cabbage, Candied Pecans, Rau Ram and Ruby Grapefruit

ENTREES - Please Select Three

Indonesian Grilled Cilantro Shrimp
Corn, Sweet Potato, Peas, Coconut Milk and Chilies

Butter Chicken
Masala Curry and Cream with Jasmine Rice

Grilled Chicken Tikka Skewers
Mint Raita with Mango Chutney

Caramel Chicken
Ginger, Chilies, Cilantro, Red and Green Onions

Malaysian Salmon
Bok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

Steamed Malaysian Seabass
Garlic, Ginger, Shallots, Cilantro, Red, Jalapeños and Spicy Ginger Garlic Sauce

Grilled Rib-Eye
Asparagus, Grape Tomatoes and Thai Basil

Shaking Beef
Beef Filet, Red Onions, Garlic and Watercress

SPACE INFORMATION

Restaurant Capacity 300 Seated 485 Reception

Private Dining Room 12 Guests
Buddha Room 55 Guests
Beverly Hills Terrace 26 Guests

Santa Monica Terrace 32 Guests
Century City Terrace 35 Guests
Main Dining Room
Bar
Restrooms
Entrance
## LUNCH MENU ONE

### APPETIZERS - Please Select Two

**Crispy Samosas**  
Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

**Crisp Vegetable Spring Rolls**  
Shiitake Mushrooms, Chayote, Tofu, Glass Noodles with Sweet-Hot Chili Sauce

**Green Mango and Papaya Salad**  
Tomatoes, Carrots, Crushed Peanuts and Crispy Shallots

**Potstickers**  
Chicken, Shiitake Mushrooms, Green Onions with Citrus-Soy Sauce

**Chicken Satay**  
Peanut Sauce

### ENTREES - Please Select Two

**Green Curry Chicken**  
Eggplant, Sugar Snap Peas, Chayote, Thai Basil with Jasmine Rice

**Thai Basil Cashew Chicken**  
Thai Chilies, Onions and Garlic

**Malaysian Salmon**  
Rok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

**Flat Rice Noodles with Mixed Vegetables**  
Rok Choy, Bean Sprouts, Shiitake Mushrooms, Chili Soy and Pickled Red Jalapenos

### VEGETABLES AND RICE - Please Select One

**Mixed Vegetable Stir Fry**  
Asparagus, Rok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas

**Nyonya Sambal Eggplant**  
Sweet Soy and Chilies

**Hainanese Rice**  
Chicken Broth, Garlic, Ginger, Pandan Leaves, Sesame Oil

**Spicy Stir Fried Brussels Sprouts**  
Ginger, Garlic, Cilantro, Green Onion and Thai Chilies

### DESSERTS - Please Select One

**Caramelized Banana Custard Cake**  
Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle

**Warm Coconut Doughnuts**  
Passion Fruit Sauce

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**LUNCH MENU ONE - $38 per person**

Menu pricing includes: Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea

All pricing subject to local sales tax and 20% service fee

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## DINNER MENU TWO

### APPETIZERS - Please Select Two

**Crispy Samosas**  
Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

**Chicken Satay**  
Achar Pickle and Peanut Sauce

**Chicken and Shrimp Dumplings**  
Shiitake, Green Onions, Cilantro with Szechuan Dipping Sauce

**Lacquered BBQ Ribs**  
Chili-Caramel Sesame Glaze

**Grapefruit Jicama Salad**  
Red Cabbage, Candied Pecans, Rau Ram and Ruby Grapefruit

### ENTREES - Please Select Two

**Princess Shrimp**  
Tempura Shrimp, Chilies, Cilantro, Peanuts and Palm Sugar Glaze

**Malaysian Salmon**  
Rok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

**Grilled Chicken Tikka Skewers**  
Mint Raita with Mango Chutney

**Indonesian Grilled Cilantro Shrimp**  
Corn, Sweet Potato, Peas, Coconut Milk and Chilies

**Shaking Beef**  
Beef Filet, Red Onions, Garlic and Watercress

**Thai Basil Cashew Chicken**  
Thai Chilies, Onions and Garlic

### NOODLES, RICE AND VEGETABLES - Please Select Two

**Thai Noodles with Chicken**  
Tofu, Crushed Peanuts and Egg

**Festive Rice**  
Coconut, Lemongrass, Pandan Leaves and Cashews

**Ginger Fried Rice**  
Chinese Sausage, Leeks, Egg, Sesame and Crispy Garlic

**Asparagus and Green Beans**  
Garlic, Chilies and Black Bean Sauce

**Nyonya Sambal Eggplant**  
Sweet Soy and Chilies

**Mixed Vegetable Stir Fry**  
Asparagus, Rok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas

### DESSERTS - Please Select Two

**Warm Chocolate Cake**  
Vietnamese Coffee Ice Cream

**Caramelized Banana Custard Cake**  
Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle

**Warm Coconut Doughnuts**  
Passion Fruit Sauce

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**DINNER MENU TWO - $65 per person**

Menu pricing includes: Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea

All pricing subject to local sales tax and 20% service fee
DINNER MENU ONE

APPETIZERS - Please Select Two
Crispy Samosas
Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

Green Mango and Papaya Salad
Tomatoes, Carrots, Crushed Peanuts and Sweet-Hot Chili Sauce

Crispy Vegetable Spring Rolls
Shiitake Mushrooms, Chayote, Tofu, Glass Noodles and Sweet-Hot Chili Sauce

Crunchy Calamari
Marinated in Coconut Milk with Chili-Pepper Sauce and Micro Greens

Potstickers
Chicken, Shiitake Mushrooms, Green Onions with Citrus-Soy Sauce

ENTREES - Please Select Two
Princess Chicken
Tempura Chicken, Roasted Thai Chilies, Peanuts and Palm Sugar Glaze

Malaysian Salmon
Bok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

Indonesian Grilled Cilantro Shrimp
Corn, Sweet Potato, Peas, Coconut Milk and Chilies

Butter Chicken
Masala Curry and Cream with Jasmine Rice

Shaking Beef
Beef Filet, Red Onions, Garlic and Watercress

NOODLES, RICE AND VEGETABLES - Please Select Two
Festive Rice
Coconut, Lemongrass, Pandan Leaves and Cashews

Hainanese Rice
Chicken Broth, Garlic, Ginger, Pandan Leaves, Sesame Oil

Flat Rice Noodles with Mixed Vegetables
Bok Choy, Bean Sprouts, Shiitake Mushrooms, Chili-Soy and Pickled Red Jalapenos

Mixed Vegetable Stir Fry
Asparagus, Bok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas

Spicy Stir Fried Brussels Sprouts
Ginger, Garlic, Cilantro, Green Onion and Thai Chilies

DESSERTS - Please Select Two
Warm RockSugar Butter Cake
Fresh Berries, and Condensed Milk Ice Cream

Warm Coconut Doughnuts
Passion Fruit Sauce

Caramelized Banana Custard Cake
Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle

DINNER MENU ONE - $55 per person
Menu pricing includes, Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea
All pricing subject to local sales tax and 20% service fee

LUNCH MENU TWO

APPETIZERS - Please Select Two
Crispy Samosas
Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney

Green Mango and Papaya Salad
Tomatoes, Carrots, Crushed Peanuts and Crispy Shallots

Potstickers
Chicken, Shiitake Mushrooms, Green Onions with Citrus-Soy Sauce

Chicken Satay
Peanut Sauce

Grapefruit Jicama Salad
Red Cabbage, Candied Pecans, Rau Ram and Ruby Grapefruit

Crisp Vegetable Spring Rolls
Shiitake Mushrooms, Chayote, Tofu, Glass Noodles with Sweet-Hot Chili Sauce

ENTREES - Please Select Two
Princess Shrimp
Tempura Shrimp, Chilies, Cilantro, Peanuts and Palm Sugar Glaze

Thai Noodles with Chicken
Tofu, Crushed Peanuts and Egg

Malaysian Salmon
Bok Choy, Roasted Red Pepper, Celery, Ginger and Chilies

Thai Basil Cashew Chicken
Thai Chilies, Onions and Garlic

Shaking Beef
Beef Filet, Red Onions, Garlic and Watercress

VEGETABLES AND RICE - Please Select One
Mixed Vegetable Stir Fry
Asparagus, Bok Choy, Sugar Snap Peas, Green Beans, Shiitake Mushrooms and Snow Peas

Nyonya Sambal Eggplant
Sweet Soy and Chilies

Festive Rice
Coconut, Lemongrass, Pandan Leaves and Cashews

DESSERTS - Please Select Two
Caramelized Banana Custard Cake
Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle

Ice Creams
Vietnamese Coffee, Milk Chocolate or Condensed Milk

Warm Coconut Doughnuts
Passion Fruit Sauce

LUNCH MENU TWO - $44 per person
Menu pricing includes, Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea
All pricing subject to local sales tax and 20% service fee
LUNCH MENU THREE

APPETIZERS - Please Select Three

- Lacquered BBQ Ribs
  Chilli-Caramel Sesame Glaze
- Crunchy Calamari
  Marinated in Coconut Milk with Chili-Pepper Sauce and Micro Greens
- Salmon Tartare
  Avocado, Daikon, Cilantro, Pitsachios, Pomegranate and Miso Vinaigrette
- Crispy Samosas
  Chicken with Cilantro Yogurt OR Vegetarian with Tamarind Chutney
- Chicken and Shrimp Dumplings
  Shiitakes, Green Onions, Cilantro with Szechuan Dipping Sauce
- Potstickers
  Chicken, Shiitake Mushrooms, Green Onions with Citrus-Soy Sauce

ENTREES - Please Select Three

- Singapore Nyonya Laksa
  Shrimp, Golden Noodles, Egg, Bean Sprouts, Jicama, Cilantro with Spicy Chili Paste
- Grilled Chicken Tikka Skewers
  Mint Raita with Mango Chutney
- Malaysian Salmon
  Bok Choy, Roasted Red Pepper, Celery, Ginger and Chilies
- Butter Chicken
  Masala Curry and Cream with Jasmine Rice
- Shaking Beef
  Beef Filet, Red Onions, Garlic and Watercress

VEGETABLES AND RICE - Please Select Two

- Spicy Stir Fried Brussels Sprouts
  Ginger, Garlic, Cilantro, Green Onion and Thai Chilies
- Asparagus and Green Beans
  Garlic, Chilies and Black Bean Sauce
- Mixed Vegetables in Thai Green Curry
  Shiitake Mushrooms, Eggplant, Chayote, Tofu with Jasmine Rice
- Nyonya Sambal Eggplant
  Sweet Soy and Chilies
- Hainanese Rice
  Chicken Broth, Garlic, Ginger, Pandan Leaves, Sesame Oil
- Festive Rice
  Coconut, Lemongrass, Pandan Leaves and Cashews

DESSERTS - Please Select Two

- Caramelized Banana Custard Cake
  Milk Chocolate Ice Cream, Malted Crème Anglaise and Nut Brittle
- Warm Chocolate Cake
  Vietnamese Coffee Ice Cream
- Ice Creams
  Vietnamese Coffee, Milk Chocolate or Condensed Milk
- Warm Coconut Doughnuts
  Passion Fruit Sauce

LUNCH MENU THREE - $52 per person
Menu pricing includes Jasmine White or Brown Rice, Soft Drinks, Iced Tea, Press Pot Coffee and Hot Tea.
All pricing subject to local sales tax and 20% service fee.