



Semi Buffet Lunch

Menu 1

Appetizer

Fresh Leafy Salad, tossed Salad and Cold Cuts Counter

Baby Romaine Lettuce, Lolla Rossa, Lolla Bionda, Belgian Endive, Rocket Salad
Cherry Tomato, Capsicums, Carrot, Corn Kernels, Kidney Beans, Onion Rings
Caesar Dressing, Thousand Island, Lemon Dressing, Sesame Dressing, Balsamic Dressing, Olive Oil

Fresh Assorted Ulam-ulaman
Sambal Belacan, Budu, Cincalok

Cold Cuts Platter, Smoked Salmon Platter
Hawaiian Chicken Salad, Tuna Nicoise Salad, German Potato Salad, Seafood Pasta Salad,
Greek Salad, Japanese Cucumber Tzatziki, Hummus, Tabbouleh

Tauhu Sumbat with Homemade Chilli Sauce, Kerabu Mangga, Thai Beef Noodle Salad,
Fish Crackers, Vegetable Crackers

Soup

Cream of Wild Mushroom Soup with Truffle Essence
Malay Chicken Soup with Carrot and Potatoes
Served with Bread Baskets and Portion Butters

Noodle Live Station

Nyonya Mee Curry
With Condiments

Main Course

Selection Main Course of the Day

Selection 1

Pan Broiled Beef Fillet served with Infused Rendang Sauce,
Green Vegetables and Thai Style Fried Garlic Rice with Basil

Selection 2

Baked Cajun Chicken Breast served with White Percik Cream Sauce, Curried Cauliflower, Grilled
Eggplant with Fresh Thyme Dressing and Mashed Potatoes

Selection 3

Crispy Fish Fillet with Assam Kapitan Sauce, Curried Cauliflower, Grilled Eggplant with Fresh Thyme
Dressing and Thai Style Fried Garlic Rice with Basil



Selection 4 (Vegetarian)

Hara Bhara Kebab served with Tomato Chutney and Fruit Yogurt
(Pan Fried Patties of Spinach, Green Peas and Potatoes)

Selection 5 (Kids)

Margherita Pizza with Crispy Chicken Wings

Dessert Station

Selection of Malay Kuih
Serawa Durian with Glutinous Rice
Chocolate Chips Egg Tart
Tiramisu Cake, Red Velvet Cake, Marble Cheese Cake, Orange Mirror Cake,
Victoria Sponge Cake, Banana Chocolate Cake
Mango Pudding, Honeydew Pudding
Orange Jelly, Strawberry Jelly
Fresh Assorted Fruit Platters
Assorted Selection of Ice Cream with Condiments

Coffee or Tea

Plain Water