

## **2019 NEW YEAR'S DAY BUFFET LUNCH**

**01 JAN 2019 (TUES) @ F.GO CAFÉ**-RM 88.00 NETT (A), RM 46.00 NETT (C)

<b>Appetizer:</b>	Blackened roasted beef with asparagus Puff pastry salmon platter with dill and lemon mushrooms cream sauce Smoked turkey with cranberry sauce Jelly fish with sesame Vegetables terrine with tomatoes coulis Fresh garden relish with cheese dip
<b>Salad:</b>	Mesclun salad Red cabbage Carrot julienne Beetroot salad Tomatoes with mozzarella & basil balsamic Potatoes and beef bacon salad Pasta with corn & beans salad Cucumber with olive & yoghurt salad
<b>Dressing:</b>	Thousand island, Italian vinaigrette & French dressing
<b>Pickle:</b>	6 types of assorted fruits pickle
<b>Soup:</b>	Braised shark's fin soup with shitake mushroom and sole fish Sweet corn & spinach chowder with fennel & cheese crouton (The bakers bread basket with butter)
<b>Carving:</b>	Roasted turkey with chestnut stuffing served with cranberry & rosemary giblet gravy
<b>Stall:</b>	Variation of pasta (beef bolognaise, seafood amatriciana & alfredo)
<b>Main dish:</b>	Chinese roasted duck with bean paste sauce Fresh salted prawn with garlic & ginger Stir fried beef with ginger & onion Chicken cacciatore Pan fried red snapper in saffron pepper sauce Lamb loin with mustard & hazelnuts Sautéed fresh butter young garden vegetables Golden giblet with mushrooms potatoes cutlets Spanish seafood paella Steamed rice
<b>Dessert:</b>	Festive French pastry Christmas log cake & tradition Christmas pudding Assorted cookies & fruits tartlettes Seasonal fresh fruits platter Strawberry & chocolate mousse Christmas stollen Fruits salad with jack fruits & mints
<b>Dessert stall:</b>	Assorted ice cream with choice of toppings "Ais Kacang" with assorted condiments

Coffee and tea

\*All above menu items are subject to changes @ market availability

