



2019 SATURDAY TRADITIONAL MALAYSIAN BUFFET LUNCH MENU 01

- Appetizer** :
- Malaysian salad with chili shrimps paste (Ulam-Ulamam)
 - Banana blossom salad (Acar Jantung Pisang)
 - Brown cuttle fish with morning glory in prawns paste salad (Sotong Kang Kong)
 - Sarawakian Umai salad (Umai Udang)
 - Stuffed bean curd with shrimps and bean sprout in peanut sauce (Taukua Sumbat Berinti)
 - Fern sprout salad (Krabu Pucuk Paku)
 - Grilled mackerel fish dip with tamarind sauce (Ikan Kembung Bakar sos asam)
 - Five spice chicken roll with cucumber and bean curd (Chicken Lobak)
 - Crispy spring roll with chili sauce (Poh Piah Goreng Sos Cili)
 - Prawn crackers, fish crackers, lekor and poppadums
 - Duck salted eggs and salted croaker fish (Telur Itik Masin & Ikan Gelama Masin)
- Dipping Sauce** :
- Chili shrimps paste, fermented krill sauce (Cencaluk), Tamarind sauce
 - Dried shrimps, coconut shrimp paste (Sambal Nyor), fermented seafood sauce (Budu)
- Fruit Pickle** :
- Mango, nutmeg, guava and papaya
- Soup** :
- Chicken soup with spice and condiments (Soto)
 - Duck with salted vegetables and tomatoes soup (Kiam Chai Ark)
 - (Indian bread roll and butter)
- Stall** :
- Assorted “Lok – Lok” seafood and vegetables skewer with dipping sauce
(Sweet paste sauce, ginger garlic sauce, seafood chili sauce, green chili sauce & peanut sauce)
- Action Stall** :
- Crab noodles soup (Mee kuah ketam)
 - Roasted duck and chicken with beans paste and garlic chili sauce
“See kor Th’ng”
- Hot Dish** :
- Kurma chicken with potatoes
 - Crispy fried Indian masala squid
 - Oxtail cooked with tomatoes paste (Masak Merah)
 - Boiled eggs with soy and spice (Masak Kicap)
 - Fresh prawns with three varieties sauce (Tiga Rasa)
 - Crispy lamb chop with capsicums and basil in chili sauce
 - Stir fried mud creeper snails with spicy peanuts sauce (Belitong)
 - Pan fried spice fish fillet with banana leaf (Pais Ikan)
 - Fried kalia with shimeji mushroom and salted fish
 - Stir fried hor fun with seafood and green vegetables mushrooms sauce
 - Special tomatoes rice with raisin and cashew nuts
 - Steamed white rice
- Dessert** :
- Seasonal sliced fresh fruit platter, fresh fruit salad, local pastry, local jelly
 - Western cakes desserts, miniature tartlette, mousse, crystal fruit jelly, assorted puddings
 - Chilled caramel, “Bubur Pulut Hitam”, Bubur Gandum”, “Bubur Kacang Hijau”
- Coffee & Tea





2019 SATURDAY TRADITIONAL MALAYSIAN BUFFET LUNCH MENU 02

- Appetizer** : Malaysian salad with chili shrimps paste (Ulam-Ulamam)
Cucumber and carrot salad (Acar Awak)
Crispy ball platter with chili sauce
Mixed fruits with prawns paste (Rojak)
Turmeric fish with crispy ginger julienne salad
Deep fried stuffed Chinese bread stick with mango dip (Eu Char Koay)
Crispy potatoes samosa with chili dressing
Cold chicken with garlic sauce
Oriental jelly fish salad with ginger blossom
Prawn crackers, fish crackers, lekor and poppadums
Duck salted eggs and salted croaker fish (Telur Itik Masin & Ikan Gelama Masin)
- Dipping Sauce** : Chili shrimps paste, fermented krill sauce (Cencaluk), Tamarind sauce
Dried shrimps, coconut shrimp paste (Sambal Nyor), fermented seafood sauce (Budu)
- Fruit Pickle** : Umbra, grapes, guava and papaya
- Soup** : Sweet corn and shredded chicken cream soup with bamboo pith and green pea
Hot & sour oxtail soup
(Indian bread & butter)
- Stall** : Assorted "Lok – Lok" seafood and vegetables skewer with dipping sauce
(Sweet paste sauce, ginger garlic sauce, seafood chili sauce, green chili sauce & peanut sauce)
- Action Stall** : Assorted "Young Tau Foo" noodles soup (*Maggi, Bee Hoon, Yellow Noodles and Glass Noodles*)
Roasted tandoori chicken and percik chicken with onion raita and mint chutney
Penang "Ais Kacang"
- Hot Dish** : Curry lamb capitan
Stir fried Nyonya style five spice beef steak
Crispy mackerel fish with golden shredded ginger in sweet and sour soy sauce
Fried French beans with minced chicken and basil leaf
Steamed three varieties eggs with supreme soy sauce
Fresh prawns cooked with cumin and spice (Udang Berempah)
Percik chicken with lemongrass
Stir fried claim with chili paste and Bombay onion (Sambal)
Potatoes and chicken meat cutlet (Bergedel)
Fried maggi with chicken meat and garden green
Special biryani rice
Steamed white rice
- Dessert** : Seasonal sliced fresh fruit platter, fresh fruit salad, local pastry, local jelly
Western cakes desserts, miniature tartlette, mousse, crystal fruit jelly, assorted puddings
Chilled caramel, "Bubur Pulut Hitam", Bubur Gandum", "Bubur Kacang Hijau"
- Coffee & Tea

