

SEASONS COFFEE HOUSE
BBQ BUFFET DINNER
MENU 5

APPETIZER – MARINATED SALAD

Japanese Style Mussel with Apple Vinaigrette, Edamame, Tazukuri,
Mizuna Grilled Chicken Salad, Smoked Tenggiri Fish Pickle on Spoon,
Roasted Beef Avocado Salad, Smoked Chicken Mustard on Mini Cup,
Salmon Rose Caper on Spoon, Assorted Chinese Cold Cuts, Seafood Cocktail on Glass

JAPANESE STARTER ON ICE

Fresh Assorted Sashime Platter, Homemade Maki & Fotomaki Roll 4 Types Daily,
Cha Soba with Condiments

FRESH SEAFOOD BAR COUNTER

Fresh Market Prawn, New Zealand Mussel, Half Self Scallop,
Kanistick, Japanese Snail, Cocktail Sauce, Tabasco Sauce, Wedge Lemon

SELECTED – TOSSED CAESAR SALAD

Highland Romaine Lettuce, Shaving Parmesan, Herb Croton,
Roasted Chicken Breast Diced, Sundried Tomato, Caesar Dressing

ASSORTED GARDEN GREEN SALAD

Floret Baby French, Japanese Cucumber, Fresh Young
Corn, Waffle Carrot, Yellow Cherry Tomato, Tomato,
Asparagus, Artichoke, Salsa Vege 2 Types, Rojak Buah-Buahan,
Black & Green Olive

CARVERY STATION

Baked Whole Salmon with Rock Salt,
Dill Cream, Tomato Onion Salsa

INDIAN CUISINE

Senangin Fish Curry with Bendi
Baby Egg Plant Spices Curry
Steamed White Rice

SOUP

Dried Fish Maw Soup Five Treasure
Fresh Mushroom Soup with Garlic Parsley Toast

SHOW KITCHEN LIVE COOKING

Hot Plate Grill – Fish, Squid, Prawn, Mussel, Baby Stingray,
Sauce – BBQ Sauce, Fish Cream,
Charcoal Grill – Beef & Chicken Satay with Condiments

WESTERN CUISINE

Grill Chicken Skewer Smoked BBQ Sauce
Roasted Herb Potato with Pumpkin

ORIENTAL CUISINE

Stir Fried Snow Peas with Shrimp and Carrot
Fried Udang Galah Lat Chee Style
Steamed Golden Pompret with Abalone Sauce and Bird's Eye Chili
Braised Assorted Mushroom on Tau Kan
Wok Fried Loh She Fun with Seafood

MALAY CUISINE

Daging Rendang Utara
Nangka Muda Kunyit Lemak Ikan Masin
Ayam Masak Serai Terung Telunjuk
Nyonya Sotong Goreng Bercili
Pajelis Nenas Nyonya

DESSERT

Pulut Panggang, Bubur Pulut Hitam, Cream Cheese with Mango Surprise,
Blueberry Baked Cheese Cake, Lineze Tarte Slices, Green Tea Mousse with Red Bean,
Pudding in Glass, Crepe Samurai, Black Forest, Tiramisu with Brownies Sponge in Bowl,
Ice Longan with Lychee, Sea Coconut and Jelly, French Pastries, Crème Brule in Bowl,
Banana and Cinnamon Parcel, Fresh Fruit Counter (Chiller Counter): Strawberry, Pear,
Banana, Papaya, Papaya Solo, Few Local Fruits, Rockmelon, Watermelon, Sarawak Pineapple,
Orange, Apple, Half Kiwi, Japanese Dessert 2 Types

(Subject to change)

SEASONS COFFEE HOUSE

BBQ BUFFET DINNER

MENU 6

APPETIZER – MARINATED SALAD

Wakame Tossed Salad, Abura Bozu Aburi Salad – Butter Fish,
Renkow Kimpira – Lotus Salad, Edamame – Anchovies Caramelized Soya,
Herring – Tomato Shooter, Smoked Pickle on Mini Cup,
Poached shrimp Cocktail on Spoon, Mussel Mustard on Cup,
Assorted Chinese Cold Cuts

JAPANESE STARTER ON ICE

Fresh Assorted Sashime Platter, Homemade Maki & Fotomaki Roll 4 Types Daily,
Cha Soba with Condiments

FRESH SEAFOOD BAR COUNTER

Fresh Market Prawn, New Zealand Mussel, Half Self Scallop, Kanistick,
Japanese Snail, Cocktail Sauce, Tabasco, Wedge Lemon

SELECTED – TOSSED CAESAR SALAD

Highland Romaine Lettuce, Shaving Parmesan,
Herb Croton, Roasted Chicken Breast Diced,
Sundried Tomato, Caesar Dressing

ASSORTED GARDEN GREEN SALAD

Floret Baby French, Japanese Cucumber, Fresh Young Corn, Waffle Carrot,
Yellow Cherry Tomato, Tomato, Asparagus, Artichoke, Salsa Vegetable 2 Types,
Rojak Buah-Buahan, Black & Green Olive

CARVERY STATION

Oven Baked Tandoori Whole Snapper with Mint Yoghurt

SOUP

Zucchini Blossom Soup with Mini Cheese Croton and Cheese Straw
Seafood Bean Curd Soup

SHOW KITCHEN LIVE COOKING

Hot Plate Grilled – Fish, Squid, Prawn, Mussel, Baby Stingray,

Sauce – BBQ sauce, Pepper Sauce, Beef Satay, Chicken Satay with Condiments

INDIAN CUISINE

Mutton Varuval
French Bean Masala
Steamed White Rice

WESTERN CUISINE

Grilled Fish Fillet with Tomato Onion Salsa
Sautée Onion Potato Infused Lemon

CHINESE CUISINE

Steamed Snapper Nyonya Assam Bendi
Tender Beef with Dry Chili Cashew Nut in Yam Ring
Stewed Sea Cucumber with Wild Mushroom Ginkgo Nuts
Fresh Butter Prawn and Dedicated Coconut
Pattaya Seafood Fried Rice with Pineapple

MALAY CUISINE

Bayam Masak Lemak Cili Pad dengan Bilis Cili
Kambing Bakar Dengan Sos Perchik Pedas
Ayam Gulai Kawah Kelantan
Pecal Sotong Bersantan
Kupang Goreng Tauchu dengan Cili Padi dan Halia

DESSERT

Lemon Meringue, Coconut Pudding with Longan Sauce,
Floating Island with Vanilla Sauce, Strawberry Mousse Sandwiches,
Almond Tart with Peach and Blueberry Sauce, Kiwi Flan,
Baked Hazelnut Cream Brulee, Dark Chocolate Truffle Cake,
American Bake Cheese Cake, Bubur Kacang Durian, Fruit Cocktail & Bean Curd,
Layer Jelly in Glass, Caramel Custard, Apple Parcel Strudel, Sea Coconut with Rambutan,
Fruit Tartlet, Chinese Pancake, Ice Cream 6 Types,
Fresh Fruit Counter (Chiller Counter): Strawberry, Pear, Banana, Papaya,
Papaya Solo, Few Local Fruits, Rock Melon, Watermelon, Sarawak Pineapple, Orange,
Apple, Half Kiwi, Japanese Dessert 2 Types

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MENU 7

APPETIZER – MARINATED SALAD

Japanese Spinach with grill Duck, Katsuo Kaparchio – Fish Carpaccio Apple Vinaigrette,
Edamame, Anchovies Caramelized Soya, Soba Salada, Pastrami Pickle Mustard on Spoon,
Cherry Tomato Stuffed Chicken & Cheese, honey Dew Prawn on Glass,
Chinese Cold Cuts, Thai mussel on Mini Cup

JAPANESE STARTER ON ICE

Fresh Assorted Sashime Platter,
Homemade Maki & Fotomaki Roll 4 Types Daily,
Cha Soba with Condiments

FRESH SEAFOOD BAR COUNTER

Fresh Market Prawn, New Zealand Mussel, Half Self Scallop,
Kanistick, Japanese Snail, Cocktail Sauce, Tabasco, Wedge Lemon

SELECTED – TOSSED CAESAR SALAD

Highland Romaine Lettuce, Shaving Parmesan,
Herb Croton, Roasted Chicken Breast Diced,
Sundried Tomato, Caesar Dressing

ASSORTED GARDEN GREEN SALAD

Floret Baby French, Japanese Cucumber, Fresh Young Corn, Waffle Carrot,
Yellow Cherry Tomato, Tomato, Asparagus, Artichoke, Salsa Vegetable 2 Types,
Rojak Buah-Buahan, Black & Green Olive

CARVERY STATION

Baked Snapper Mushroom in Pastry Puff with Leek Cream Sauce

SOUP

Crabmeat Soup with Five Treasures
Roasted Pumpkin Creamy Soup with Long Garlic Toast

SHOW KITCHEN LIVE COOKING

Hot Plate Grilled – Fish, Squid, Prawn, Mussel, Baby Stingray,

Sauce – BBQ Sauce, Pepper Sauce, Beef Satay, Chicken Satay with Condiments

NOODLE DELIGHT

Tom Yam Goong Kwei Teow

Prawn, Fried Fish, Fish Ball, Oyster Mushroom, Sawi, Coriander
Steamed White Rice

WESTERN CUISINE

Polonaise Butter Vegetables
Baked Dauphinoise Potato

ORIENTAL CUISINE

Fried Garoupa Frutti Tutti Sauce Coriander
Prawn with Sarawak Pepper Sauce
Stir fried Belacan Squid with Asparagus
Fried Mussel Ginger Bean Paste Cili
Singapore Style Seafood Fried Mee Hoon

MALAY CUISINE

Ikan Siakap Masak Tiga Rasa Special
Tempeh Soo Hoon Pucuk Tumis Bilis Jawa
Telur Ikan Goreng Berlada Basah Petai
Daging Masak Kicap Berempah
Kambing Masak Merah Tomato Ros

WESTERN CUISINE

Mutton Vindaloo
Spices Curry Pea and Mushroom
Steamed White Rice

DESSERT

Tiramisu Cake, Bubur Cha Cha, Mix Fruit with Jelly and Pudding,
US Baked Blueberry Cheese Cake, Peach with Custard Pudding Bake with Sabayon,
Baked Cinnamon Apple Crumble with Vanilla Sauce, Banana Spring Roll with Cinnamon
Sugar and Honey Ginger Sauce, Ice Longan with Lychee, Fruit Flan, Chinese Pancake, Sago Gula
Melaka with Mango in Glass, Fruit Salad, Ice Cream 6 Types, Mango Mirror, Kuih Sum Sum
Tulang, Black Forest, Assorted French Pastry, Fresh Fruit Counter (Chiller Counter), Few Local
Fruits, Watermelon, Sarawak Pineapple, Orange

(Subject to change)