



MALAYSIA FAVOURITES BUFFET DINNER

March & April 2019

MENU 1

HEALTHY GREENS

Lollorossa, radicchio, romaine and green coral, Grated carrot, cucumber, capsicum, onion ring, cherry tomato, corn kernel
Homemade pickled shallot, sesame seed and crusted nut, served with, thousand island, Caesar dressing, Italian vinaigrette,
Roasted sesame dressing, honey soya dressing, Balsamic vinegar and olive oil

APPERTISER

Rojak Penang, Acar Buah, Tauhu Sumbat, Nyonya Mango Salad, Sotanghoon Salad, Ayam Perchik Kerabu, Pasembor,
Popiah Sayur, Fried Salted Fish, Mieng kam (Wrapped Chinese Lettuce with Condiments)
Spiced Beef Floss, Spiced Chicken Floss and Assorted Cracker

SOUP

Sup kambing berempah served with Bread Loafs, bread rolls and butter

NOODLES SECTION

Nyonya curry noodles

BARBEQUE SECTION

Marinated grilled chicken, Grilled mackerel with chili paste, Portuguese baked fish, Chicken and beef satay with cucumber onion
and peanut sauce, Served with Black pepper, Barbeque sauce, Spicy say sauce, Honey soy sesame sweet and spicy tamarind
sauce

PASTA & PIZZA SECTION

Tandoori chicken pizza, Satay pizza and Vegetarian tom yam pizza, Penne creamy chicken curry, Thai spaghetti sesame
chicken broth and Spaghetti laksam broth

ACTION STALL

Japanese savory pancake with bonito flakes, tonkatsu sauce & Japanese mayonnaise,
Fried fusion wanton with chicken velouté

KIDS ZONE

Curry puff, deep fried fish ball, and chicken finger, mini pizza with tomato ketchup, chili sauce and mayonnaise
Chocolate Fountain with marshmallow and fruits skewer and Caramelized Popcorn and cotton candy

MAIN COURSE

Malaysian favorite selection of

Braised minced chicken with Japanese soft tofu, Wok fried black pepper crab, Northern fish head curry, Rendang daging Tok,
Ikan patin masak lemak chili padi, Cassoulet chicken and potato, Butter garden vegetables

RICE

Steamed jasmine rice, Cumin butter rice

DESSERTS

Fresh Tropical Fruits, Assorted Nyonya Kuih, Strawberry, Vanilla, Chocolate & Rainbow Ice Creams, Chocolate slice, mousse
cake slice, fruit tartlet, choux puff, Macaroon, Homemade cakes, Crystal Jelly, crème caramel, sago gula Melaka, agar-agar
pandan, chocolate mousse, Bread butter pudding and Chilled longan beancurd

All prices quoted in Ringgit Malaysia are inclusive of 10% service charge and 6% service tax

Guests with allergies and intolerances should make a member of the team aware, Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.



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MENU 2

HEALTHY GREENS

Lollorossa, radicchio, romaine and green coral, Grated carrot, cucumber, capsicum, onion ring, cherry tomato, corn kernel
Homemade pickled shallot, sesame seed and crusted nut, served with, thousand island, Caesar dressing, Italian vinaigrette,
Roasted sesame dressing, honey soya dressing, Balsamic vinegar and olive oil

APPERTISER

Rojak Penang, Acar Buah, Tauhu Sumbat, Nyonya Mango Salad, Sotanghoon Salad, Ayam Perchik Kerabu, Pasembor,
Popiah Sayur, Nyonya Rojak Buah with Condiments, Fried Salted Fish, Mieng kam (Wrapped Chinese Lettuce with Condiments)
Spiced Beef Floss, Spiced Chicken Floss and Assorted Cracker

SOUP

Sweet Corn Soup with Crab Meat served with Bread Loafs, bread rolls and butter

NOODLES SECTION

Laksa utara

BARBEQUE SECTION

Marinated grilled chicken, Grilled mackerel with chili paste, Portuguese baked fish, Chicken and beef satay with cucumber onion
and peanut sauce, Served with Black pepper, Barbeque sauce, Spicy say sauce, Honey soy sesame sweet and spicy tamarind
sauce

PASTA & PIZZA SECTION

Tandoori chicken pizza, Satay pizza and Vegetarian tom yam pizza, Penne creamy chicken curry, Thai spaghetti sesame
chicken broth and Spaghetti laksam broth

ACTION STALL

Japanese sweet pancake stuffed with red bean paste teppanyaki of Pan seared in hot griddle chicken & assorted vegetable with
teriyaki sauce

KIDS ZONE

Curry puff, deep fried fish ball, and chicken finger, mini pizza with tomato ketchup, chili sauce and mayonnaise
Chocolate Fountain with marshmallow and fruits skewer and Caramelized Popcorn and cotton candy

MAIN COURSE

Malaysian favorite selection of

Wok fried mixed vegetable with mushroom, Stir fried squid with black bean and Chinese celery
Mutton rogan josh, Mackerel fish tikka masala, Ayam masak merah, Braised beef goulash and Eggplant parmigiana

RICE

Steamed jasmine rice
Nasi bukhari with green peas

DESSERTS

Fresh Tropical Fruits, Assorted Nyonya Kuih, Strawberry, Vanilla, Chocolate & Rainbow Ice Creams, Chocolate slice, mousse
cake slice, fruit tartlet, choux puff, Macaroon, Homemade cakes, Crystal Jelly, crème caramel, sago gula Melaka, agar-agar
pandan, chocolate mousse, Bread butter pudding and Chilled longan beancurd

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MENU 3

HEALTHY GREENS

Lollorossa, radicchio, romaine and green coral, Grated carrot, cucumber, capsicum, onion ring, cherry tomato, corn kernel
Homemade pickled shallot, sesame seed and crusted nut, served with, thousand island, Caesar dressing, Italian vinaigrette,
Roasted sesame dressing, honey soya dressing, Balsamic vinegar and olive oil

APPERTISER

Rojak Penang, Acar Buah, Tauhu Sumbat, Nyonya Mango Salad, Sotanghoon Salad, Ayam Perchik Kerabu, Pasembor,
Popiah Sayur, Nyonya Rojak Buah with Condiments, Fried Salted Fish, Mieng kam (Wrapped Chinese Lettuce with Condiments)
Spiced Beef Floss, Spiced Chicken Floss and Assorted Cracker

SOUP

Bouillabaisse served with Bread Loafs, bread rolls and butter

NOODLES SECTION

Penang Hokkien Noodles

BARBEQUE SECTION

Marinated grilled chicken, Grilled mackerel with chili paste, Portuguese baked fish, Chicken and beef satay with cucumber onion
and peanut sauce, Served with Black pepper, Barbeque sauce, Spicy say sauce, Honey soy sesame sweet and spicy tamarind
sauce

PASTA & PIZZA SECTION

Tandoori chicken pizza, Satay pizza and Vegetarian tom yam pizza, Penne creamy chicken curry, Thai spaghetti sesame
chicken broth and Spaghetti laksam broth

ACTION STALL

Roti jala with chicken curry, Yasai Tempura served with tempura sauce and daikon oroshi

KIDS ZONE

Curry puff, deep fried fish ball, and chicken finger, mini pizza with tomato ketchup, chili sauce and mayonnaise
Chocolate Fountain with marshmallow and fruits skewer and Caramelized Popcorn and cotton candy

MAIN COURSE

Malaysian favorite selection of

Lady's finger with chili and dried shrimp, Sichuan squid with bean curd, Indian chicken kurma
Crab perattal, Siput sedut masak lemak, Seafood ragout with mushroom, Grilled lamb shoulder with gastrique sauce

RICE

Steamed jasmine rice
Butter Rice

DESSERTS

Fresh Tropical Fruits, Assorted Nyonya Kuih, Strawberry, Vanilla, Chocolate & Rainbow Ice Creams, Chocolate slice, mousse
cake slice, fruit tartlet, choux puff, Macaroon, Homemade cakes, Crystal Jelly, crème caramel, sago gula Melaka, agar-agar
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