

# *Latest Recipe*

**BUFFET DINNER**  
**6.30pm – 10.30pm**

## **MENU 1**

### **COMPOSE SALAD**

Searced Sea Scallop with Green and Celeriac  
Cajun Chicken with Potato and Vegetable Salad  
Tomato with Crumble Feta Cheese and Olives  
Snow Crab Salad with Brine of Melon

### **CHEF SALAD BAR**

Mesclun Lettuce, Grated Carrot, Cucumber, Cabbage, Cherry Tomato, Tomato Wedges,

#### **Condiments**

Sun-dried Tomato, Garlic Confit, Kalamata Olives, Marinated Green Olives, Beetroot, Artichoke

#### **Sauces and Dressings**

Balsamic, Thousand Island, French, Yoghurt and Italian  
Assorted Dressing in Tube

### **CHEF CAESAR SALAD BAR**

Romaine Lettuce, Crispy Beef Bacon Stick, Shave Parmesan, Garlic Crouton, Caesar Sauce

### **CHEESE PLATTER**

Hard and Soft Cheese

#### **Condiments**

Cracker, Walnut and Dried Fruits

### **SMOKED SALMON AND SMOKED FISH COUNTER**

Salmon, Mackerel,  
Mussel (Friday-Sunday)

### **SEAFOOD BAR**

Crab, Mussel, and Prawn  
Sea Scallop in Shell (Friday-Sunday)

#### **Condiments**

Lemon, Cocktail Sauce, American Cocktail, Spicy Thai Sauce, Tabasco

### **MALAY SALAD AND KERABU'S**

Otak-otak Haruman Desa  
Compress Fish Perchik and Prawn Terrine with Vegetable and Fine Julienne of Turmeric Leaf

Kerabu Daging Salai dengan Jantung Pisang Sambal Kerisik  
Smokey Beef Salad with Banana Flower and Chili Paste

Kerabu Itik dengan Bunga Kantan dan Hirisan Nangka Madu  
Duck Salad with Ginger Torch Flower and Slice Jackfruit

Acar Rebung Muda Dengan Nenas Berembah  
Bamboo Shoot and Pineapple Chutney with Spice

### **SOUP**

Pumpkin Cream Soup with Chestnut- Macadamia Dumpling and Corn Bread  
Winter Melon Soup with Turkey Breast Dumpling and Vegetable

### **JAPANESE**

Assorted Japanese Sushi, Hosomaki Rolls, California Temaki Roll  
Live Sashimi - Salmon, Mackerel, Butterfish, Octopus, Maguro  
Live Tempura - Vegetables, Prawn and Fish with Condiments  
Live Teppanyaki - Beef, Prawns, Chicken, Fish with Japanese Fried Rice  
Live Teppanyaki - Scallop (Friday-Sunday)  
Live Udon Noodle with Miso and Soba Broth

### **Condiments**

Wasabi, Soya Sauce, Japanese Pickled Ginger

### **CARVING**

Traditional Roasted Turkey Breast, Apple, Mix Nuts and Bread Stuffing, Giblet Sauce and Cranberry Reduction  
Slow Roasted Veal Brisket rubbed with Tomato Confit and Herbs Dressing, Shallot Sauce  
Roasted Rib Eye Brushed with Mustard and Garlic, Stone Ground Pepper Sauce  
Baked Salmon Coulibiac with Capers Cream Sauce

### **WESTERN SIDE DISH**

Sautéed Asparagus with Button Mushroom and Bread Crumb  
Roasted Roots Vegetable, Balsamic Dressing  
Oven Baked Fingerling Potato with Rosemary and Red Onion  
Gratin of Macaroni with Smoked Chicken and Truffle Oil  
Baked Mashed Potato with Leek Cream

### **HOT MALAY BUFFET FAVOURITES**

Malay Oxtail Stew with Lemongrass, Ginger Torch and Bird Eye Chili  
Asam Pedas Ekor Sapi Haruman Bunga Kantan

Baked Red Snapper Fillet with Chili-Carambola Sauce  
Ikan Merah Bakar Sambal Asam Belimbing

Tiger Prawn Braised in Yellow Curry and Old Cucumber  
Udang Galah Masak Lemak Tempoyak dengan Manga Muda

Vegetable Stew with Soya Bean Cake  
Sayur Lodeh, Tempeh Dan Tauhu

Stir Fried Kailan with Assorted Mushroom

### **CHINESE DELIGHT**

Stir-fried Black Mussel in Black Bean Sauce  
Chinese Bean Curd Sichuan Style  
Kong Po Chicken with Cashew Nuts in Yam Basket  
Steam Rice

### **WOK AND ROLL**

Wok-fried Egg Noodles with Chicken and Vegetable  
Fried Kuey Teow with Prawns and Chives  
XO Fried Rice with Dried Scallop and Scallion

**NOODLE SOUP**

Shanghai Noodles, Kway Teow, Yellow Mee, Wonton Noodle, Mee Hoon, Ee Foo Noodles

**Served with Choice of**

Penang Laksa

Hot and Sour Vegetarian Soup

Chicken Herbal Soup

Muar Mee Bandung with Egg Drop

**Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Squid Ball, Chicken Char Siew

Mustard Plant, Beansprouts, Mushroom, Chinese Cabbage, Pok Choy,

Baby Kailan, Water Convolvulus, Fried Tofu

Pickled Green Chili, Red Cut Chili, Sambal Paste, Prawn Paste, Black Soya,

Sesame Oil, Spring Onion, Fried Shallots

**PAU & DIM SUM**

Steamed, Fried, and Baked with Condiment and Traditional Dip

**DRIED AND HOMEMADE PASTA**

Fusilli, Penne, Taggliatelle, Spaghetti,

Squid Ink Fettuccine, Ricotta Spinach Tortellini (Friday-Sunday)

**Choice of Sauces**

Carbonara, Pesto, Marinara, Aglio E Olio, Bolognese

**INDIAN****Live Indian Counter****Tandoori & Roti**

Chicken Tandoori

Lamb Kofta Tandoori

Gobi Tandoori

Prawns Tandoori

**Roti**

Tandoori Roti

Plain Naan & Garlic

Chapatti

Roti Canai

**Condiments**

Sliced Lemon, Mint-Green Chili Chutney, Cucumber Raita, Mint Yoghurt, Onion Rings/ Fried Chili,

Salted Red Dried Chili, Mango Pickle, Lime Pickle, Sweet Mango Chutney, Fruit Pickle, Tomato

Chutney

**Crackers**

Fish Crackers, Prawns Crackers, Vegetable Crackers, Papadum, Punjabi Spice Papadum

**Curries**

Lamb Masala

Lamb cooked in Masala Curry

Murgh Massalom

Chicken Pieces cooked in Thick Creamy Curry

Machli Tamatar  
Fish cooked in Mild Tomato Curry

Prawn Mettie  
Prawn cooked in Creamy Saffron Fenugreek Curry

### **Vegetables**

Aloo Jerra  
Potato cooked with Cumin Seed in Masala Paste

Panner Saffron  
Cottage Cheese cooked in Saffron Curry

Channa Masala  
Chick Peas cooked in Creamy Curry Gravy

Bendie Bahji  
Lady's Fingers Tempered in Tomato Curry

Dhall Curry

Biryani Rice

### **DESSERT**

#### **Drawers**

Nuts and Seed

#### **Hot Dessert**

Bubur Cha-Cha  
Raisin Bread Butter Pudding

#### **Bird Cage**

8 types of Malay and Nyonya Sweet Delight

#### **Mini Cone**

Fresh Chantilly with Fruits  
Pistachio Strawberry

#### **Lollipop**

Peanut Marshmallow  
Chocolate Truffle  
Mini Cup Cake  
Choux Puff

#### **Dessert in Cup**

Pineapple Pana Cotta  
Cendol Pudding  
Honeydew Sago Short  
Chocolate Mint Oat Crumbs

#### **Dessert in Bowl**

Chocolate Banana Cream  
Fruits Salad

**Portion Dessert**

Opera  
Cream Caramel  
Fruits Tartlet  
Assorted Éclair

**Cakes & Tarts**

Pandan Custard Swiss Roll  
Peanut Butter Dacquoise  
Blackberries Cheese Cake  
Cherries Pie  
Flourless Chocolate Cake  
Indian Delight - Kesari  
Chinese Unbaked Dim Sum  
Omochi  
Agar-agar  
Fruits Jalousie

**Chinese Stand Mingei**

Cookies / Biscuit / Meringues / Sweet Candies Jars and etc...

**LIVE COUNTER****Chocolate Fountain with Assorted Skewer**

(2 types for Weekday & 3 types for Weekend)

**Waffle Station****Condiments**

Butter, Raspberry Jam, Peanut Butter, Kaya, Chocolate Sauce, Maple Syrup

**Crepes Station****Condiments**

Vanilla Custard, Nutella Custard, Raspberry Jam, Peanut Butter, Maple Syrup, Chocolate Sauce

**SOFT SERVE YOGHURT ICE CREAM**

Candy, Assorted Coulis and Toppings

Kindly notify one of our associates if you have any allergic intolerance

# *Latest Recipe*

**BUFFET DINNER**  
**6.30pm – 10.30pm**

## **MENU 2**

### **COMPOSE SALAD**

Vegetable Slaw with Lamb and Lime Dressing  
Crunchy Oriental Seafood Salad with Honey Pineapple  
Sweet Potato Salad with Roasted Paprika Beef  
Charcoal Grilled Octopus, Edamame Beans and Mushroom with Ponzu Dressing

### **CHEF SALAD BAR**

Mesclun Lettuce, Grated Carrot, Cucumber, Cabbage, Cherry Tomato, Tomato Wedges,  
Marinated Olives

### **Condiments**

Sun-dried Tomato, Garlic Confit, Kalamata Olives, Marinated Green Olives, Beetroot, Artichoke

### **Sauces and Dressings**

Balsamic, Thousand Island, French, Yoghurt and Italian  
Assorted Dressing in Tube

### **CHEF CAESAR SALAD BAR**

Romaine Lettuce, Crispy Beef Bacon Stick, Shave Parmesan, Garlic Crouton, Caesar Sauce

### **CHEESE PLATTER**

Hard and Soft Cheese

### **Condiments**

Cracker, Walnut and Dried Fruits

### **SMOKED SALMON AND SMOKED FISH COUNTER**

Salmon, Mackerel  
Mussel (Friday-Sunday)

### **SEAFOOD BAR**

Crab, Mussel and Prawn  
Sea Scallop In Shell (Friday-Sunday)

### **Condiments**

Lemon, Cocktail Sauce, American Cocktail, Spicy Thai Sauce, Tabasco

### **MALAY SALAD AND KERABU'S**

Kerabu Kapis Bersama Ulam Pegaga dan Selasih Sambal Berlado  
Scallop Salad with Pegaga Leaf and Chili Paste

Urap Desa dengan Perut Sapi  
Local Vegetable Salad with Slow Braised Beef Tripe

Acar Jambu Batu dengan Betik Muda Bersama Biji Sawi dan Rempah Ratus  
Green Guava and Papaya Chutney with Curry Spice and Mustard Seed

Hati Ayam Tumis Halia, Cili Kering dengan Kacang Buncis  
Stir-fried Chicken Liver with Ginger, Chilli and French Bean

### **SOUP**

Carrot and Lemon Grass Cream Soup with Tom-Yam Kaffir Lime Bread

Singgang Aneka Lautan bersama Kunyit Hidup dan Sayuran  
Clear Seafood Broth with Fresh Turmeric and Vegetable

### **JAPANESE**

Assorted Japanese Sushi, Hosomaki Rolls, California Temaki Roll

Live Sashimi - Salmon, Mackerel, Butterfish, Octopus, Maguro

Live Tempura -Vegetables, Prawn, Fish with Condiments

Live Teppanyaki - Beef, Prawns, Chicken, and Fish with Japanese Fried Rice

Live Teppanyaki - Scallop (Friday-Sunday)

Live Udon Noodle - with Miso and Soba Broth

### **Condiments**

Wasabi, Soya Sauce, Japanese Pickled Ginger

### **CARVING**

Traditional Roasted Cajun Spice Chicken, Shallot Sauce and Grilled Corn

Slow Roasted Veal Neck Rubbed with Garlic and Herbs Paste, Pink Peppercorn Sauce

Roasted Leg of Lamb Brushed with Mustard and Rosemary, Minted Sauce and Harissa Paste

Baked Barramundi with Lemon Zest, Fennel and Red Onion Puree with Dried Orange Cream Sauce

### **WESTERN SIDE DISHES**

White Beans with Spicy Lamb Sausage Baked Like "Cassoulet"

Roasted Celery and Fennel with Mustard-Sesame Dressing

Oven Roasted Baby Potato with Rosemary and Artichoke

Gratin Beef Stew with Mashed Potato and Pesto

Creamy Polenta with Mascarpone and Toasted Almond Flakes

### **HOT BUFFET MALAY FAVOURITES**

Malay Style Ribs Stew with Lemongrass, Ginger Torch and Bird Eye Chili

Asam Pedas Rusuk Sapi Haruman Bunga Kantan

Kampung Chicken Rendang with Tapioca Leaf

Rendang Ayam Kampong dengan Pucuk Ubi

Grilled Squid with Chili Paste and Coconut Lemongrass Turmeric Sauce

Sotong Bakar Berlado dengan Kuah Lemak Putih Haruman Daun Kunyit dan Serai

Vegetable Stew with Soya Bean Cake

Sayur Goreng Jawa, Tempeh dan Tauhu

### **CHINESE DELIGHT**

Baby Kalian with Crispy Fried Garlic in Soya Sauce

Chili Crab with Egg White Scramble

Braised Chicken in Black Mushrooms and Ginger

Steam Rice

**WOK AND ROLL**

Wok-fried Yee Mee with Shrimps and Vegetables  
Fried Pad Thai Noodles with Chicken and Chili Flakes  
Vegetarian Fried Rice with Vegetables

**NOODLE SOUP**

Shanghai Noodles, Kway Teow, Yellow Mee, Wonton Noodle, Mee Hoon, Ee Foo Noodles

**Served With Choice Of**

Penang Laksa  
Hot and Sour Vegetarian Soup  
Chicken Herbal Soup  
Muar Mee Bandung with Egg Drop

**Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Squid Ball, Chicken Char Siew  
Mustard Plant, Beansprouts, Mushroom, Chinese Cabbage, Pok Choy,  
Baby Kailan, Water Convolvulus, Fried Tofu  
Pickled Green Chili, Red Cut Chili, Sambal Paste, Prawn Paste, Black Soya, Sesame Oil,  
Spring Onion, Fried Shallots

**PAU & DIM SUM**

Steamed, Fried and Baked with Condiments and Traditional Dip

**DRIED AND HOMEMADE PASTA**

Fusilli, Penne, Tagliatelle, Spaghetti, Squid Ink Fettuccine, Ricotta Spinach Tortellini

**Choice of Sauces**

Carbonara, Pesto, Marinara, Aglio e Olio, Bolognese

**INDIAN****LIVE INDIAN COUNTER****Tandoori & Roti**

Chicken Tandoori  
Lamb Chop Tandoori  
Paneer Tandoori  
Fish Tikka

**Roti**

Tandoori Roti  
Plain Naan & Garlic  
Chapatti  
Roti Canai

**Condiments**

Sliced Lemon, Mint-Green Chili Chutney, Cucumber Raita, Mint Yoghurt, Onion Rings/ Fried Chili,  
Salted Red Dried Chili, Mango Pickle, Lime Pickle, Sweet Mango Chutney, Fruit Pickle, Tomato  
Chutney

**Crackers**

Fish Crackers, Prawns Crackers, Vegetable Crackers, Papadum, Punjabi Spice Papadum

**Curries**

Lamb Sagawala  
Lamb cooked with Spinach Purée in Masala Curry



Murgh Badami  
Chicken Pieces cooked in Thick Almond Curry

Goan Machli  
Fish cooked in Mild Coconut Curry

Prawn Vindeloo  
Prawn cooked in Spicy Chilli and Vinegar

### **Vegetables**

Aloo Matter  
Potato cooked with Green Peas in Masala Paste

Panner Tamattar  
Cottage Cheese cooked in Tomato Curry

Subji Vegetable  
Vegetables cooked in Aromatic Spice

Baigan Masala  
Eggplant cooked in Masala Spiced Curry

Dhall Curry

Jeera Pilau  
Cumin Rice

### **DESSERT**

#### **Drawers**

Nuts and Seed

#### **Hot Dessert**

Pengat Pisang Bersago  
Walnut Apricots Crumble

#### **Bird Cage**

Malay and Nyonya Sweet Delight

#### **Mini Cone**

Lemon Crushed Meringue  
Orange Chocolate

#### **Lollipop**

Short Bread Cookies  
Chocolate Corn Flakes  
Sugar Yeast Ball  
Coffee Financier

#### **Dessert in Cup**

Coconut Mango Sago  
Milky Passion Seed  
Semolina Peach Pudding  
Walnut Cheese Cream

**Dessert in Bowl**

Vanilla Crème Brûlée  
Fruits Salad

**Portion Dessert**

Chocolate Savarin  
Baklava  
Fruits Tartlet  
Assorted Éclair

**Cakes & Tarts**

Chocolate Banana Loaf Cake  
Lemon Crepes Cake  
Cappuccino Cheese Cake  
Linzer Apple Tart  
Carrot Mascarpone Apple Jelly  
Indian Delight - Gulab Jamun  
Chinese Unbaked Dim Sum (2 Types)  
Omochi  
Agar-agar  
Gianduja Marjolaine

**Chinese Stand Mingei**

Cookies / Biscuits / Meringues / Sweet Candies Jars / etc...

**LIVE COUNTER****Chocolate Fountain with Assorted Skewer**

(2 types for Weekday & 3 types for Weekend)

**Waffle Station****Condiments**

Butter, Raspberry Jam, Peanut Butter, Kaya, Chocolate Sauce, Maple Syrup

**Crepes Station****Condiments**

Vanilla Custard, Nutella Custard, Raspberry Jam, Peanut Butter, Maple Syrup, Chocolate Sauce

**Soft Serve Yoghurt Ice Cream**

Candy Dispensers, Assorted Coulis and Toppings

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# *Latest Recipe*

**BUFFET DINNER**  
**6.30pm – 10.30pm**

## **MENU 3**

### **COMPOSE SALAD**

Grilled Chicken, Bunapi Mushroom and Pine Nut Salad  
Tuna Nicoise with Potato, French Bean  
Mixed Seafood with Asparagus and Roasted Pistachio  
Mozzarella Cheese and Tomato Caprese Style

### **CHEF SALAD BAR**

Mesclun Lettuce, Grated Carrot, Cucumber, Cabbage, Cherry Tomato, Tomato Wedges,  
Marinated Olives

### **Condiments**

Sun-dried Tomato, Garlic Confit, Kalamata Olives, Marinated Green Olives, Beetroot, Artichoke

### **Sauces and Dressings**

Balsamic, Thousand Island, French, Yoghurt and Italian  
Assorted Dressing in Tube

### **CHEF CAESAR SALAD BAR**

Romaine Lettuce, Crispy Beef Bacon Stick, Shave Parmesan, Garlic Crouton, Caesar Sauce

### **CHEESE PLATTER**

Hard and Soft Cheese

### **Condiments**

Cracker, Walnut and Dried Fruits

### **SMOKED SALMON AND SMOKED FISH COUNTER**

Salmon, Mackerel  
Mussel (Friday-Sunday)

### **SEAFOOD BAR**

Crab, Mussel and Prawn  
Sea Scallop in Shell (Friday-Sunday)

### **Condiments**

Lemon, Cocktail Sauce, American Cocktail, Spicy Thai Sauce, Tabasco

### **MALAY SALAD AND KERABU'S**

Kerabu Udang Bersama Bunga Kantan dan Ulam Raja  
Prawn Salad with Ginger Torch and Baby Green King Leaf

Rojak Sengkuang, Tauhu, Mentimun Bersama Telur Puyuh  
Local Vegetable Rojak with Deep-fried Quail Egg

Kerabu Daging Bakar bersama Bawang Merah, Tomato dan Terung Pipit Bersama Sambal Goreng

Roasted Beef Salad with Shallot, Tomato, Fried Chili Paste and Green Wild Brinjal

Paru Berlada Bersama Kerepek Ubi dan Tempeh

Crispy Beef Lung, Potato Chip and Soya Bean Cake

### **SOUP**

Tomato and Garlic Soup with Dice Smoked Sausage on Side

Seafood Tom Yam Soup with Coconut Cream

### **JAPANESE**

Assorted Japanese Sushi, Hosomaki Rolls, California Temaki Roll

Live Sashimi - Salmon, Mackerel, Butterfish, Octopus, Maguro

Live Tempura -Vegetables, Prawn, Fish with Condiments

Live Teppanyaki - Beef, Prawns, Chicken, Fish with Japanese Fried Rice

Live Teppanyaki - Scallop (Friday-Sunday)

Live Udon Noodle - with Miso and Soba Broth

### **Condiments**

Wasabi, Soya Sauce, Japanese Pickled Ginger

### **CARVING**

Roasted Duck with Manukan Honey Glace-Sage, Figs-Orange Sauce

Slow Roasted Beef Roll with Rustic's Spice, Pepper Corn Sauce

Roasted Lamb Shoulder Brushed with Cumin-Caraway Paste, Smoked Garlic Sauce

Baked Compress Duo Fish Loaf with Citrus Zest, Dill and Saffron Aioli

### **WESTERN SIDE DISHES**

Roasted Carrot, Pumpkin and Zucchini with Toasted Pine Nut

Baked Jacket Red Onion with Crispy Bacon Chive and Artichoke Mayo

Gratinated Gnocchi Parisienne

Corn and Green Pea's Ragoût

Baked Potato Wages with Rosemary and Chili Garlic Crumb

### **HOT MALAY BUFFET FAVOURITES**

Briyani Ayam Haruman Pudina

Chicken Briyani with Mint Leaf

Sambal Udang Harimau dengan Asparagus

Tiger Prawn Sambal with Asparagus

Rendang Kambing Pedas

Lamb Rendang

Sayur Lemak Putih Pucuk Asin dengan Keledek

Green Leaf cooked in Coconut Cream and Sweet Potato

### **CHINESE DELIGHT**

Stir-fried Black Pepper Beef with Vegetables

Wok-fried Chicken in Spicy Sichuan Chili

Lo Han Chai Vegetables in Oyster Sauce

Steam Rice

### **WOK AND ROLL**

Wok-fried Lok Sek Fun with Mushrooms

Fried Wonton Noodles with Vegetables

Fried Rice with Silver Anchovies

## **NOODLE SOUP**

Shanghai Noodles, Kway Teow, Yellow Mee, Wonton Noodle, Mee Hoon, Ee Foo Noodles

### **Served With Choice Of**

Penang Laksa  
Hot and Sour Vegetarian Soup  
Chicken Herbal Soup  
Muar Mee Bandung with Egg Drop

### **Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Squid Ball, Chicken Char Siew  
Mustard Plant, Beansprouts, Mushroom, Chinese Cabbage, Pok Choy,  
Baby Kailan, Water Convolvulus, Fried Tofu  
Pickled Green Chili, Red Cut Chili, Sambal Paste, Prawn Paste, Black Soya,  
Sesame Oil, Spring Onion, Fried Shallots

## **PAU & DIM SUM**

Steamed, Fried and Baked with Condiments and Traditional Dip

## **DRIED AND HOMEMADE PASTA**

Fusilli, Penne, Tagliatelle, Spaghetti, Squid Ink Fettuccine, Ricotta Spinach Tortellini

### **Choice of Sauces**

Carbonara, Pesto, Marinara, Aglio e Olio, Bolognese

## **INDIAN**

### **LIVE INDIAN COUNTER**

#### **Tandoori & Roti**

Chicken Tandoori  
Lamb Cube Tandoori  
Aloo Tandoori  
Squid Tikka

#### **Roti**

Tandoori Roti  
Plain Naan & Garlic  
Chapatti  
Roti Canai

#### **Condiments**

Sliced Lemon, Mint-Green Chili Chutney, Cucumber Raita, Mint Yoghurt, Onion Rings / Fried  
Chili, Salted Red Dried Chili, Mango Pickle, Lime Pickle, Sweet Mango Chutney, Fruit Pickle,  
Tomato Chutney

#### **Crackers**

Fish Crackers, Prawns Crackers, Vegetable Crackers, Papadum, Punjabi Spice Papadum

#### **Curries**

Lamb Masala  
Lamb cooked in Masala Curry

Murgh Zafrani

Chicken Pieces cooked in Thick Saffron Curry

Machli Badami

Fish cooked in Mild Cashwnuts Curry

Kakadai Metti Curry  
Crab cooked in Fenugreek Curry

### **Vegetables**

Aloo Palak  
Potato cooked with Spinach in Masala Paste

Panner Mettie  
Cottage Cheese cooked Milk Creamy Fenugreek Curry

Channa Burjani  
Chick Peas and Eggplant cooked in Creamy Gravy

Bendhi Masalander  
Lady's Fingers Tempered in Thick Onion Curry

Dhall Curry

Briyani Pilau

### **DESSERT**

#### **Drawers**

Nuts and Seed

#### **Hot Dessert**

Red Bean Soup  
Peach Clafoutis

#### **Bird Cage**

Nyonya Sweet Delight

#### **Mini Cone**

Cheesy Cherries Cream  
Blueberry Yoghurt

#### **Lollipop**

Chocolate Apple  
Red Bean Almond  
Meringue Kisses  
Strawberry Rice Crispy

#### **Dessert in Cup**

Fruits Meringue Cream  
Chocolate Butter Scotch Cream  
Sago Gula Melaka  
Cinnamon Plum Compote

#### **Dessert in Bowl**

Tiramisu  
Fruits Salad

**Portion Dessert**

Assorted Flavor Madeleine  
Strawberries Macaroon  
Fruits Tartlet  
Assorted Éclair

**Cakes & Tarts**

Almond Apricot Bar  
Marble Pistachio Cheese Cake  
Fruity Choux Cake  
Chocolate Pineapple Tart  
Chocolate Mint Brownies  
Indian Delight - Carrot Halwa  
Chinese Unbaked Dim Sum (2 types)  
Omochi  
Agar-agar  
Raspberry Pear Charlotte

**Chinese Stand Mingei**

Cookies / Biscuits / Meringues / Sweet Candies Jars / etc

**LIVE COUNTER****Chocolate Fountain with Assorted Skewer**

(2 types for Weekday & 3 types for Weekend)

**Waffle Station****Condiments**

Butter, Raspberry Jam, Peanut Butter, Kaya, Chocolate Sauce, Maple Syrup

**Crepes Station****Condiments**

Vanilla Custard, Nutella Custard, Raspberry Jam, Peanut Butter,  
Maple Syrup, Chocolate Sauce

**Soft Serve Yoghurt Ice Cream**

Candy, Assorted Coulis and Toppings

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# *Latest Recipe*

**BUFFET DINNER**  
**6.30pm – 10.30pm**

## **MENU 4**

### **COMPOSE SALAD**

Poached Prawn with Blood Grapefruit and Orange  
Seared Beef with Cucumber, Green Onion, Beansprout and Thai Basil  
Potato Salad with Turkey Cold Cut  
Pan Seared Tuna, Tossed Arugula, Candied Peaches & Crumbed of Baked Ricotta Cheese

### **CHEF SALAD BAR**

Mesclun Lettuce, Grated Carrot, Cucumber, Cabbage, Cherry Tomato, Tomato Wedges,  
Marinated Olives

### **Condiments**

Sun-dried Tomato, Garlic Confit, Kalamata Olives, Marinated Green Olives Beetroot, Artichoke

### **Sauces and Dressings**

Balsamic, Thousand Island, French, Yoghurt and Italian  
Assorted Dressing in Tube

### **CHEF CAESAR SALAD BAR**

Romaine Lettuce, Crispy Beef Bacon Stick, Shave Parmesan, Garlic Crouton, Caesar Sauce

### **CHEESE PLATTER**

Hard and Soft Cheese

### **Condiments**

Cracker, Walnut and Dried Fruits

### **SMOKED SALMON AND SMOKED FISH COUNTER**

Salmon, Mackerel  
Mussel (Friday-Sunday)

### **SEAFOOD BAR**

Crab, Mussel and Prawn  
Sea Scallop in Shell (Friday-Sunday)

### **Condiments**

Lemon, Cocktail Sauce, American Cocktail, Spicy Thai Sauce, Tobasco

### **MALAY SALAD AND KERABU'S**

Kerabu Ketam bersama Nangka Madu, Avocado dan Limau Kasturi  
Crab Salad with Jackfruit and Calamansi

Pecal Banting bersama Kuah Pecal  
Local Vegetable Salad with Peanut Sauce



Kerabu Perut Berkerisik Jantung Pisang dan Ulam Pegaga  
Beef Tripe Salad with Banana Flower and Pegaga Leaf

Acar Buah Kurma dengan Cili Hijau  
Dates Chutney with Green Chili

### **SOUP**

Hungarian Hunter Vegetable Soup, Cheese Dumpling and Red Pepper Pesto

Malay Style Chicken Soup with Aromatic Vegetable and Potato  
Sup Ayam Berempah

### **JAPANESE**

Assorted Japanese Sushi, Hosomaki Rolls, California Temaki Roll  
Live Sashimi - Salmon, Mackerel, Butterfish, Octopus, Maguro  
Live Tempura - Vegetables, Prawn, Fish with Condiments  
Live Teppanyaki - Beef, Prawns, Chicken, Fish with Japanese Fried Rice  
Live Teppanyaki - Scallop (Friday-Sunday)  
Live Udon Noodle - with Miso and Soba Broth

### **Condiments**

Wasabi, Soya Sauce, Japanese Pickled Ginger

### **CARVING**

Roasted Chicken with Asian Spices and Pineapple - Turmeric Sauce  
Slow Roasted Beef Ribs Rubbed with BBQ Paste, Beef Sauce  
Roasted Baby Lamb Brushed Smoked Garlic Puree and Olive Sun-dried Tomato Sauce  
Baked Butter Cod Wellington with Spinach and Lemony Cream

### **WESTERN SIDE DISHES**

Baked Mushroom Confit with Provençal Crumble  
Roasted Mediterranean Vegetable Baked with Ricotta Cheese  
Gratinated Broccoli in Mornay Sauce  
Corn and Green Pea's Ragoût  
Potato Wages with Rosemary and Oven Baked with Chili and Garlic

### **HOT BUFFET MALAY FAVOURITES**

Gulai Daging Utara Bersama Pisang Kapas Muda  
Beef Curry North Style with Green Banana

Kerutub Puyuh dengan Telur Puyuh  
Quail Kerutub with Quail Egg

Ayam Masak Merah Kismis Mekah Haruman Saderi  
Chicken cooked with Sultana –Tomato and Local Celery

Bendi Goreng Belacan dengan Satay Ikan  
Stir-fried Lady's Finger with Shrimp Paste and Fish Satay

### **CHINESE DELIGHT**

Stir-fried Kam Hiong Style Spicy Crab  
Steam Baby Pomfret with Superior Soya Sauce  
Stir-fried Vegetables Chap Chai Nyonya Style  
Steam Rice

**WOK AND ROLL**

Wok-fried Egg Noodles with Chicken and Vegetable  
Fried Vegetarian Mee Hoon  
Spicy Bean Fried Rice

**NOODLE SOUP**

Shanghai Noodles, Kway Teow, Yellow Mee, Wonton Noodle, Mee Hoon, Ee Foo Noodles

**Served With Choice Of**

Penang Laksa  
Hot and Sour Vegetarian Soup  
Chicken Herbal Soup  
Muar Mee Bandung with Egg Drop

**Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Squid Ball, Chicken Char Siew  
Mustard Plant, Beansprouts, Mushroom, Chinese Cabbage, Pok Choy,  
Baby Kailan, Water Convolvulus, Fried Tofu  
Pickled Green Chili, Red Cut Chili, Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring  
Onion, Fried Shallots

**PAU & DIM SUM**

Steamed, Fried, and Baked with Condiment and Traditional Dip

**DRIED AND HOMEMADE PASTA**

Fusilli, Penne, Tagliatelle, Spaghetti, Squid Ink Fettuccine, Ricotta Spinach Tortellini

**Choice of Sauces**

Carbonara, Pesto, Marinara, Aglio E Olio, Bolognese

**INDIAN****LIVE INDIAN COUNTER****Tandoori & Roti**

Chicken Tandoori  
Fish Tandoori  
Mixed Vegetable Tandoori  
Prawns Tandoori

**Roti**

Tandoori Roti  
Plain Naan & Garlic  
Chapatti  
Roti Canai

**Condiments**

Sliced Lemon, Mint-Green Chili Chutney, Cucumber Raita, Mint Yoghurt, Onion Rings/ Fried Chili,  
Salted Red Dried Chili, Mango Pickle, Lime Pickle, Sweet Mango Chutney, Fruit Pickle, Tomato  
Chutney

**Crackers**

Fish Crackers, Prawns Crackers, Vegetable Crackers, Papadum, Punjabi Spice Papadum

**Curries**

Lamb Kofta Curry  
Lamb Meat Ball Simmer in Masala Curry

Murg Hyrabadth  
Chicken Pieces cooked in Aromatic Spice

Machli Palak  
Fish cooked in Spinach Curry

Kanava Masala  
Squid cooked in Masala Paste

### **Vegetables**

Aloo Masalander  
Potato cooked with Masala Spice in Dry Manner

Kadai Panner  
Stir-fried Cottage Cheese with Capsicums and Vegetables

Channa Masala  
Chick Peas cooked in Creamy Curry Gravy

Subji Masala  
Vegetables cooked in Mild Curry Gravy

Dhall Curry

Tammatar Briyani  
Tomato Rice

### **DESSERT**

#### **Drawers**

Nuts and Seed

#### **Hot Dessert**

Black Glutinous Rice Soup  
Double Chocolate Chips Pudding

#### **Bird Cage**

Malay and Nyonya Sweet Delight

#### **Mini Cone**

Chocolate Coffee Cream, Mango Coconut

#### **Lollipop**

Peanut Marshmallow  
Chocolate Truffle  
Mini Cup Cake  
Choux Puff

#### **Dessert in Cup**

Orange Jelly Fruits  
Mascarpone Green Tea  
Chocolate Pot De Cream  
Bubur Char-Char Pudding

**Dessert in Bowl**

Apricot Compote Yoghurt Cream  
Fruits Salad

**Portion Dessert**

Almond Financier  
Red Velvet Roulade  
Fruits Tartlet  
Assorted Éclair

**Cakes & Tarts**

Apple Crumbles Tart  
Passion Mango Coconut Dacquoise  
Morello Cherries Cheese Cake  
Raspberry Chocolate Crispy Terrine  
Plum Pithivier  
Indian Delight – Jelebi  
Chinese Unbake Dim Sum (2 Types)  
Omochi  
Agar-agar  
Apple Tartine

**Chinese Stand Mingei**

Cookies / Biscuits / Meringues / Sweet Candies Jars / etc

**LIVE COUNTER****Chocolate Fountain with Assorted Skewer**

(2 types for Weekday & 3 types for Weekend)

**Waffle Station****Condiments**

Butter, Raspberry Jam, Peanut Butter, Kaya, Chocolate Sauce, Maple Syrup

**Crepes Station****Condiments**

Vanilla Custard, Nutella Custard, Raspberry Jam, Peanut Butter, Maple Syrup, Chocolate Sauce

**SOFT SERVE YOGHURT ICE CREAM**

Candy, Assorted Coulis and Toppings

Kindly notify one of our associates if you have any allergic intolerance

# *Latest Recipe*

**BUFFET DINNER**  
**6.30pm – 10.30pm**

## **MENU 5**

### **COMPOSE SALAD**

Smoked Veal with Apple, Pecan Nut and Celery Salad  
Penne Pasta Salad with Vegetable and Tuna in Oil  
Antipasto-Grilled Button Mushroom, Grilled Artichoke, Green Olive, Black Olive, Mozzarella  
Sliced Lamb Sausage Tossed with Yukon Potato in Lime Dressing

### **CHEF SALAD BAR**

Mesclun Lettuce, Grated Carrot, Cucumber, Cabbage, Cherry Tomato, Tomato Wedges,  
Marinated Olives

### **Condiments**

Sun-dried Tomato, Garlic Confit, Kalamata Olives, Marinated Green Olives Beetroot, Artichoke

### **Sauces and Dressings**

Balsamic, Thousand Island, French, Yoghurt and Italian  
Assorted Dressing in Tube

### **CHEF CAESAR SALAD BAR**

Romaine Lettuce, Crispy Beef Bacon Stick, Shave Parmesan, Garlic Crouton, Caesar Sauce

### **CHEESE PLATTER**

Hard and Soft Cheese

### **Condiments**

Cracker, Walnut and Dried Fruits

### **SMOKED SALMON AND SMOKED FISH COUNTER**

Salmon, Mackerel  
Mussel (Friday-Sunday)

### **SEAFOOD BAR**

Crab, Mussel and Prawn  
Sea Scallop in Shell (Friday-Sunday)

### **Condiments**

Lemon, Cocktail Sauce, American Cocktail, Spicy Thai Sauce, Tobasco

### **MALAY SALADS AND KERABU'S**

Kerabu Hidupan Laut dengan Sambal Belimbing  
Seafood Salad with Carambola Chilli Paste

Daging Bakar dengan Kerabu Kacang Botol  
Grilled Beef with Four Angel Bean

Pecal Jawa dengan Keropok Malinja  
Vegetable Salad with Cracker

Botok Botol Muar Ikan Tenggiri  
Steamed Mackerel Mousse with Local Paste

### **SOUP**

French Onion Soup with Rustic Crouton

Sup Kambing Berempah  
Lamb Soup with Malay Spices

### **JAPANESE**

Assorted Japanese Sushi, Hosomaki Rolls, California Temaki Roll  
Live Sashimi - Salmon, Mackerel, Butterfish, Octopus, Maguro  
Live Tempura -Vegetables, Prawn, Fish with Condiments  
Live Teppanyaki - Beef, Prawns, Chicken, Fish with Japanese Fried Rice  
Live Teppanyaki - Scallop (Friday-Sunday)  
Live Udon Noodle - with Miso and Soba Broth

### **Condiments**

Wasabi, Soya Sauce, Japanese Pickled Ginger

### **CARVING**

Cajun Spice Roasted Whole Chicken with Provençal Cheese  
Beef Wellington with Natural Jus  
Roasted Lamb Leg with Asian Spice, Minted Jus  
Baked Whole Red Snapper "Portuguese" Style

### **WESTERN SIDE DISHES**

Gratin of Penne with Mushrooms and Basil  
Spinach and Onions Fondue topped with Feta Crumble  
Gnocchi a La Romana - Semolina Cake baked with Cheese  
Aubergine Parmigiana - Baked Eggplant & Tomato with Bread Crumb  
Gratin Savoyard - Layered Potato with Cheese and Baked

### **HOT MALAY BUFFET FAVOURITES**

Daging Batang Pinang Masak Rendang  
Traditional Beef Rendang

Ayam Panggang Kuah Kacang  
Roasted Chicken with Peanut Sauce

Kari Kepala Ikan Salmon Nyonya Haruman Bunga Kantan  
Salmon Head Nyonya Style Curry with Ginger Torch

Sayur Kacang Buncis Goreng Bersama Hati Ayam  
Fried French Beans with Chicken Liver

### **CHINESE DELIGHT**

Stir-fried Farm Vegetables topped with Garlic Flakes  
Fried Cut Chicken with Salted Fish, Chili and Onion  
Fried Black Mussel with XO Sauce and Curry Leaf  
Steam Rice

## **WOK AND ROLL**

Wok-fried Udon Noodles with Chicken and Vegetable  
Fried Wonton Noodles with Seafood  
Fried Rice with Dried Scallops

## **NOODLE SOUP**

Shanghai Noodles, Kway Teow, Yellow Mee, Wonton Noodle, Mee Hoon, Ee Foo Noodles

## **Served With Choice Of**

Penang Laksa  
Hot and Sour Vegetarian Soup  
Chicken Herbal Soup  
Muar Mee Bandung with Egg Drop

## **Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Squid Ball, Chicken Char Siew  
Mustard Plant, Beansprouts, Mushroom, Chinese Cabbage, Pok Choy,  
Baby Kailan, Water Convolvulus, Fried Tofu  
Pickled Green Chili, Red Cut Chili, Sambal Paste, Prawn Paste, Black Soya,  
Sesame Oil, Spring Onion, Fried Shallots

## **PAU & DIM SUM**

Steamed, Fried, and Baked with Condiments and Traditional Dip

## **DRIED AND HOMEMADE PASTA**

Fusilli, Penne, Tagliatelle, Spaghetti, Squid Ink Fettuccine, Ricotta Spinach Tortellini

## **Choice of Sauces**

Carbonara, Pesto, Marinara, Aglio e Olio, Bolognese

## **INDIAN**

### **LIVE INDIAN COUNTER**

#### **Tandoori & Roti**

Chicken Tandoori  
Lamb Kofta Tandoori  
Mixed Vegetable Tandoori  
Shrimps Tandoori

#### **Roti**

Tandoori Roti  
Plain Naan & Garlic  
Chapatti  
Roti Canai

#### **Condiments**

Sliced Lemon, Mint-Green Chili Chutney, Cucumber Raita, Mint Yoghurt, Onion Rings / Fried Chili, Salted Red Dried Chili, Mango Pickle, Lime Pickle, Sweet Mango Chutney, Fruit Pickle, Tomato Chutney

#### **Crackers**

Fish Crackers, Prawns Crackers, Vegetable Crackers, Papadum, Punjabi Spice Papadum

#### **Curries**

Lamb Rogan Gosh  
Lamb Meat simmered in Spice and Yoghurt Curry

Murgh Khas Korma  
Chicken cooked in Mild Cashew Nut Curry

Machli Dahniya  
Fish cooked in Coriander Spiced Mild Curry

Hyderabad Kakadai Curry  
Hyderabad Traditional Crab Curry

### **Vegetarian**

Aloo Achari  
Potato cooked in Sour Pickled Curry

Panner Lababdar  
Cottage Cheese cooked in Thick Tomato Curry

Gajar Masalander  
Chunky Carrot cooked in Mild Sweet Curry

Mirch Matter Mushroom Curry  
Red Chili, Beans and Mushroom cooked in Mild Curry Gravy

Dhall Curry  
Subji Briyani

Vegetable Briyani Rice

### **DESSERT**

#### **Drawers**

Nuts and Seed

#### **Hot Dessert**

Green Bean Soup  
Marshmallow Pudding

#### **Bird Cage**

Malay and Nyonya Sweet Delight

#### **Mini Cone**

Pineapple Brownies  
Green Tea Lychee

#### **Lollipop**

Short Bread Cookies  
Chocolate Corn Flakes  
Sugar Yeast Ball  
Coffee Financier

#### **Dessert in Cup**

Longan Almond Pudding  
Chocolate Blueberry Oreo Crumb  
Banana Yoghurt Cream  
Calamansi Papaya Short



**Dessert in Bowl**

Cherry Trifle  
Fruits Salad

**Portion Dessert**

Earl Grey Tea Chocolate Tart  
Paris Brest  
Fruits Tartlet  
Assorted Éclair

**Cakes & Tarts**

Chocolate Orange Joconde  
Pumpkin Pecan Cheese Cake  
Blueberry Almond Tart  
Fruit Pavlova  
Indian Delight – Ladu  
Chinese Unbaked Dim Sum (2 Types)  
Omochi  
Agar-agar  
White Chocolate Peppermint Napoleons

**Chinese Stand Mingei**

Cookies / Biscuits / Meringues / Sweet Candies Jars / etc

**LIVE COUNTER****Chocolate Fountain with Assorted Skewer**

(2 types for Weekday & 3 types for Weekend)

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