

SUMMIT HOTEL

HI-TEA MENU COLOUR OF MALAYSIA 2018

No

APPETIZER

4 types of fresh western salad
3types of mixed salad
3 types of canapé, cold cut
5 types of salad condiment
3 types of salad dressing
Assorted sandwiches

CARVING STATION

Roast beef and sautéed buttered vegetable
Condiment: 3types of sauce

ACTION STALL

Capati with 3types of gravy
Sardine curry, kima curry, fish curry.

ACTION STALL

Penang prawn mee with condiment

ACTION STILL

Italian pasta
Choices of sauce and creamy

SOUP

Chicken Porridges
With condiment

MAIN COURSE

Thai fried rice
Fried mee siam
Pan fried fish with creamy sauce
Breaded fish finger with
Deep fried crab claw
Deep fried spring roll
Yong tau foo

DESSERT

Assorted of French pastries
2 types of jelly
Cream caramel
Bread butter pudding with vanilla sauce Hot
Assorted Fresh Fruit on ice
Bread stick, hard biscuit stick,
Dry cookies, vegetable stick

BEVERAGES

Cordial drink

Coffee and tea
Abc with condiment
Ice cream

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Assorted sandwiches

CARVING STATION

Roasted chicken and sautéed buttered vegetable
Condiment: 3types of sauce

ACTION STALL

Cucur udang utara with condiment

ACTION STALL

Laksa Pahang with condiment

ACTION STILL

Italian pasta
Choices of sauce and creamy

SOUP

Mixed Porridges
With condiment

MAIN COURSE

Yong chew fried rice
Fried mee mamak
Deep fried fish with sweet and sour sauce
Sautéed cocktail sausages with BBQ sauce
Braised Irish lamb stew
Deep fried homemade samosa
Steamed dim sum with sauce

DESSERT

Assorted of French pastries
2 types of jelly
Cream caramel

Bread butter pudding with vanilla sauce Hot
Assorted Fresh Fruit on ice
Bread stick, hard biscuit stick
Dry cookies, vegetable stick

BEVERAGES

Cordial drink
Coffee and tea
Abc with condiment
Ice cream