



January 2021

Buffet Dinner

Appetizer

On Ice Buffet

Fresh Seafood Counter

Shucked Oyster, Boiled Black Tiger Prawns, Half Green Mussels, Fresh Lala and Half Shell Scallops

Lemon Wedges, Chopped Onion, Capers, Tabasco and Chilli Padi Shoyu

&

Chef Creativity of Fusion Japanese Maki Sushi

Wasabi, Shoyu, Chuka Wakame and Pickle Gari

Fresh Leafy Salad, Cold Cuts, Dressing and Tossed Salad Counter

(Chef Selection of Lefty Lettuces and Condiments of the Day)

Baby Romaine Lettuce, Lolla Rossa, Lolla Bionda, Belgian endive, Rocket Salad, Frisee, Butterhead Lettuce, Baby Romaine Lettuce, Oak Leaf, Mizuna, Mache, Tatsoi, Radicchio, Baby Spinach

Alfalfa, Broccoli, Cauliflower, Cherry Tomato, Tri-colour Capsicums, Carrot, Corn Kernels, Kidney Beans, Onion Rings, Artichoke Hearts, Pickle Onion, Marinated Pickle Olives, Herb Croutons, Bread Stick

&

Caesar Dressing, French Dressing, Thousand Island, Lemon Dressing, Sesame Dressing, Honey Dressing,

Olive Oil, Balsamic Vinegar, Apple Cider Vinegar

&

Cold Cuts Platter of the Day, Smoked Salmon Platter, Smoked Duck Platter

(Chef Selection of 13 types of Salad of the Day)

International Tossed Salad

Hawaiian Chicken and Pineapple Salad, Tuna Nicoise Salad, German Potato Salad, Waldorf Salad, Cobb Salad, Mixed Beans Salad, Mexican Taco Salad, Curried Cauliflower Salad, Seafood Pasta Salad,

(V) Greek Salad, Japanese Cucumber Tzatziki, Hummus, Tabbouleh

Asian and Malaysian Tossed Salad

Tauhu Sambat with Homemade Chilli Sauce (V), Gado-gado, Ipoh Chicken Salad, Kerabu Mangga,

Thai Beef Noodle Salad, Tod Mun Pla, Kerabu Daun Selom, Kerabu Kaki Ayam, Kerabu Ikan Bilis,

Tempeh Goreng (V)

Fish Crackers, Vegetable Crackers

Soup

Cream of Wild Mushroom Soup/ **Cream of Pumpkin Soup**

Tom Yam Ekor Lembu/ **Sup Ayam Cendawan**

Assorted Rolls in Basket and Portion Individual Butter

Noodle Live Station

Nyonya Curry Noodle & Ipoh Hor Fun

Served with Condiments

(Wheat Noodles, Flat Koay Teow, Rice Vermicelli)

Carving Light

Vegetable Spring Roll/ Vegetable Samosa **Chilli Sauce/ Tomato Ketchup**



Main Course

(Week 1/ Week 2)

Nasi Putih

Nasi Biryani (Vegetarian)/ **Nasi Minyak Pancawarna**

Ayam Biryani/ **Ayam Kurma dengan Ubi Kentang**

Patin Asam Tempoyak/ **Asam Pedas Ikan Tenggiri dengan Bendi**

Ekor Asam Pedas/ **Daging Salai Masak Lemak Cili Padi**

Spaghetti with Tomato Sauce/ **Vegetable Aglio Olio**

Sayur Campur Goreng Jawa/ **Stir Fried Mixed Vegetables with Garlic Sauce**

Aloo Ghobi/ **Baked Potato with Herbs**

Beef Satay and Chicken Satay

Peanut Sauce with Traditional Condiments

Grilled Station

Marinated Chicken Breast

Beef Minute Steaks

Baked Salmon Brick

Garlic Lamb Chops

Fresh Herbs and Paprika Marinated Prawns

Marinated Green Mussels

Sauce

Mixed Mushroom Sauce, Crushed Peppercorn Sauce,

Smoked Honey Barbeque Sauce,

Lemon Mint Sauce,

Creamy Thyme Butter Sauce

Dessert Station

Chef Selection of Malay Kuih of the Day

Serawa Durian with Glutinous Rice

(Chef Selection of Pastries of the Day)

Tiramisu Cake, Red Velvet Cake, Marble Cheese Cake, Orange Mirror Cake,

Strawberry Mousse Cake, Walnut Cake,

Carrot Cake, Victoria Sponge Cake, Banana Chocolate Cake

Mango Pudding, Honeydew Pudding in Shooter

Assorted Jelly in Shooter

Crème Caramel

Fresh Assorted Fruit Platters and Seasonal Whole Fruits

Selection of Ice Cream of the Day with Condiments

Coffee or Tea

Plain Water