



RAMADHAN BUFFET 2021

Week 1 and Week 3

MENU 1

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 for the day) (V)

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 and Beet roots, 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

&

(Chef Selection for 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, Kerabu Daun Selom, Kerabu Kaki Ayam, Kerabu Ikan Bilis,

Tempeh Goreng (V)

Fish Crackers, ***Vegetable Crackers (V)***, Prawn Crackers

Soup

Cream of Roasted Pumpkin and Cinnamon Soup (V)

Steamed Soft Rolls and Portion Individual Butter

&

Soto Ayam with Condiments



Noodle Live Station

Nyonya Curry Noodle & Ipoh Hor Fun
Served with Condiments
(Wheat Noodles, Flat Koay Teow, Rice Vermicelli)

Ramadhan Main Dishes

Nasi Putih
Nasi Biryani
Ayam Biryani **with Acar Rampai**
Spaghetti with Honey Tomato Sauce (V)
Gulai Ikan Patin Asam Tempoyak
Tetel Lembu Asam Pedas
Kari Kambing dengan Ubi Kentang
Masak Lemak Labu dengan Pucuk Manis (V)
Sayur Campur Goreng (V)
Chicken Soya Masala (V)
Lala Singgang dengan Betik Muda
Sotong Goreng Kunyit dengan Bawang dan Kacang Panjang
Salted Egg Prawns with Chili Padi
Mussel Kam Heong

Ramadhan Special

Arabic Spiced Marination of Australian Lamb Chops
Cucumber-Tomato Salad
Mushroom Sauce, Black Peppercorn Sauce, Mint Sauce and Yellow Mustard
&
Chicken Percik Shawarma in Pitta Bread
Shredded Lettuce, Tomato Slices, Onion Slices, Mayonnaise dan Chilli Sauce
&
Traditional Bubur Lambuk **with Condiments**

Hari Raya Special

Ketupat Nasi & Ketupat Palas
Lemang Pulut
Rendang Tulang Ayam
Serunding Daging, Serunding Ikan
Otak-otak Daun
Beef Satay and Chicken Satay
Peanut Sauce with Traditional Condiments
&
Assorted Biscuit and *Kuih Muih Tradisional Raya*
Dodol, Wajik, Bahulu, Kuih Karas, Kuih Tart Nenas, Popiah Simpul
(Chef Selection for the day)



Carving Light

Vegetable Spring Roll/ Vegetable Samosa

Chilli Sauce/Tomato Ketchup

DESSERT

Local and International

Pengat Pisang (V)

Serawa Durian dengan Pulut Santan (V)

&

Assorted Traditional Malay Kuih

(Chef Selection for the day)

Kuih Seri Muka, Kuih Talam Keladi, Kuih Lapis Pelangi, Talam Jagung, Sago Merah, Kuih Bakar,
Kaswi Gula Melaka, Kuih Lopes, Pulut Panggang

&

Kurma and Raisin (V)

&

Petit-Fours

(Chef Selection for the day)

Swiss Roll Cake, Chocolate Banana Cake, Tiramisu Cake, Red Velvet,
Mango Mousse Cake, Marble Mirror Cake, Cheese Cake, Black Forest Cake, Chocolate Fudge Cake,
Strawberry Mousse Cake, Walnut Cake, Crème Caramel,

Porto Egg Tarts, Chocolate Cheese Tarts

Assorted Pudding in Glasses,

Assorted Jelly in Glasses

&

Assorted Fresh Fruits Platter

&

Assorted Ice Cream of the Day

DRINK

Local Best!

(Chef Selection for the day)

Selection of Sweet and Favourable Drinks of the day

&

Plain Water

Coffee or Tea