



## Atmosphere 360 Revolving Restaurant Food Promotion

### Buffet Dinner

#### Appetizer

#### On Ice Buffet

#### Fresh Seafood Counter

Shucked Oyster, Boiled Black Tiger Prawn, New Zealand Half Green Mussels,  
Fresh Lala and Half Shell Hokkaido Scallops

Lemon Wedges, Chopped Onions, Capers, Tabasco and Malaysian's Chili Padi Shoyu

&

Chef Creativity of Fusion Japanese Maki Sushi

Wasabi, Light Shoyu, Chuka Wakame and Pickle Gari

#### Fresh Leafy Salads with Dressings, Tossed Salads and Cold Cuts Counter

***(Chef Selection of Rotation Lefty Lettuces, Tossed Salads, Cold Cuts and Condiments of the Day)***

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

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

&

Caesar Dressings, French Dressings, Thousand Island Dressing, Lemon Dressing, Sesame Dressing,  
Honey Dressing, Olive Oil, Balsamic Vinegar, Apple Cider Vinegar

#### ***(Chef Selection of 8 types of Rotation Salad of the Day)***

#### **(Rotation Vegetarian)**

Mediterranean Salad, Tabbouleh, Hummus with Pitta, Cucumber Tzatziki Salad,  
Tomato Caprese Salad, Melon Fruits Salad

Turmeric Tempeh Goreng with Spicy Soya Sauce,  
Vegetables Crackers, Papads

#### **(Rotation Non-Vegetarian)**

Hawaiian Chicken Pineapple Salad, Waldorf Salad, Curried Cauliflower Salad,  
Seafood Pasta Salad, Mayo-Chicken Pasta Salad, German Cornichon Potato Salad,

Tuna Nicoise Salad, Ipoh Chicken Salad, Thai Beef Salad,  
Siamese Young Mango Salad, Kerabu Kaki Ayam, Kerabu Ikan Bilis,  
Kerabu Daun Selom, Fish Crackers

#### Soup

#### **(Rotation Vegetarian)**

Cream of Wild Asean Mushroom / Cream of pumkin

#### **(Rotation Non-Vegetarian)**

Sup Ayam dengan Cendawan/ Sweet Corn with Crabmeat stick

Assorted Rolls in Basket and Individual Portion Butter



Noodle Live Station

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

Main Course

***(Chef Rotation of the Day)***

Nasi Putih  
Vegetarian fried mee Hoon  
Nasi Biryani/ **Nasi Minyak**/ Nasi Tomato  
Ayam Biryani/ **Ayam Kuzi**/ Ayam Masak Merah  
**Rendang Tok**/ Daging Masak Hitam / beef stew  
Kari Kambing Ubi Kentang/ **Kambing Kurma**/ Dhalca Kambing  
Patin Asam Tempoyak/ **Kari Ikan Tenggiri**/ Steamed Fish Soya with Light Soya Sauce  
Lala Superior/ **sotong dry chili**  
**Vegetarian** - Spaghetti Aglio Olio/ **Spaghetti Tomato Sauce**  
**Vegetarian** - Baked Potatoes with Fresh Thyme/ **Indian Chicken Soya Masala**/ Aloo Ghobi  
**Vegetarian** – garlic sauce with steam Vegetables/ Loh Hon Chai  
**Vegetarian** –Vegetable Spring Roll, Vegetable Curry Potato Samosas  
**Chilli Sauce, Tomato Ketchup**

Grilled item

Beef Satay and Chicken Satay  
**Peanut Sauce with Traditional Condiments**  
&  
Marinated Minute Steaks  
Grilled Lamb Chops  
Chinese Barbeque Chicken Breast  
Paprika Prawns  
Sauces  
**Crushed Peppercorn Sauce, Mushroom Sauce,  
Smoked Honey Barbeque Sauce, Thyme Butter Sauce**

Dessert Station

***Two type of Chef Selection of Malay Kuih of the Day***  
Serawa Durian with Warm Glutinous Rice  
***(Chef Selection of Pastries of the Day)***  
Marble Cheese Cake, Tiramisu Cake, Chocolate Cake,  
Red Velvet Cake, Carrot Cake, Banana Chocolate Cake,  
Mango Mousse Cake, Strawberry Mousse Cake,  
Crème Caramel  
Chef Creativity Jellies and Puddings in Shooter Glasses and Spoons  
Fresh Assorted Fruit Platters and Seasonal Whole Fruits  
Selection of Ice Cream of the Day with Condiments  
Coffee or Tea,  
Plain Water