



DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY



FESTIVAL BUFFET LUNCH MENU
25.12.2021 CHRISTMAS DAY

APPETIZER COUNTER

Fresh Lefty Lettuces, Dressings, Oils, Tossed Salads and Cold Cuts

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

Lolla Rossa, Lolla Bionda, Baby Romaine, Baby Spinach Leaf, Arugula, Endive,
Radicchio, Oak,

Mizuna, Marche, Frisee, Mix Mesclun, Treviso and Collards Lettuce

*Alfalfa, Artichoke Hearts, Tomato Cherry, Boiled Vegetables, Carrot Julienne, Tri-
colour Capsicum Slices,*

*Corn Kernels, Boiled Beetroots, Kidney Beans, Marinated Olives, Pickle Onion, Onion
Rings, Herbs Croutons and Bread Sticks*

*Caesar Dressing, 1000 Island Dressing, Honey Mustard Dressing, Balsamic Dressing,
Lemon Dressing, French Dressing, Ranch Dressing, Sesame Dressing, Apple Cider*

Vinegar, Herbs Oil, Olive Oil

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

Hawaiian Chicken and Pineapple Salad, Roasted Curried Cauliflowers Salad with
Yogurt,

Tuna Nicosia Salad, Cobb Salad

Thai Beef Salad, Siamese Glass Noodle with Dried Shrimp Salad,

Prawn Umai, Salmon Ceviche, Tuna Tartar with Beetroot Cubes,

Teriyaki Seafood Salad, Roasted Chicken Pasta Salad with Salted Egg Crust,

Vegetarian - Tabouleh, Hummus and Tortilla Breads, Mediterranean Salad,

Vegetarian - Vegetarian Potato Salad, Waldorf salad, Cucumber Tzatziki

Chef Selected Cheese on Board of the Day with Condiments

4 type of Canapé



BUFFET DINNER
NOVEMBER 2021

SOUP

Vegetarian - Infused Cream of Wild Mushroom Soup with Black Truffle Oil
Served with Assorted Bread in Basket and Chilled Portioned Butter
&
Sweet corn Crab meat soup



DESSERT

(Christmas Gingerbread House)
(Festival's dessert)

Christmas fruitcake, Christmas tree, Christmas Stollen,
Lemon Cheesecake, Mixed Berries Tartlets
Colourful Candies and Marshmallow, Butter Cookies

(Chef Selection of Pastries of the Day)
Chilled Fruit Cocktail
Chocolate Trifle

Strawberry Mousse Cake & Mango Mousse Cake
Honeydew Pudding & Coconut Pudding

Carrot Cake, Marble Cheese Cake, Chocolate Banana Cake,
Tiramisu Cake, Red Velvet Cake
Chef Selected Ice Cream of the Day

Chocolate Sauce, Chocolate Rice, Crushed Peanut, Mango Sauce, Raspberry
Sauce

Chef Selected Fresh Fruits Platter of the day



FESTIVAL BUFFET DINNER MENU
24.12.2021 CHRISTMAS EVE

MAIN COURSE

Nasi Putih
Nasi goreng
Vegetarian fried mee Hoon
Nasi Tomato
Ayam Masak Merah & roasted chicken breast
Beef stew
Lamb stew
Patin Asam Tempoyak & Steamed Fish with soya Sauce
Lala Superior & salted egg prawn
Vegetarian - Spaghetti Aglio Olio/ Spaghetti carbonara
Vegetarian - soya nugget mutton masala/ soya nugget Chicken Masala
Vegetarian - garlic sauce with steam Vegetables/ Aloo Gobi
Vegetarian -Vegetable Spring Roll, Vegetable Curry Potato Samosas
Chilli Sauce, Tomato Ketchup



Coffee or Tea
Plain Water