



BUFFET DINNER
NOVEMBER 2021

APPETIZER

On Ice Buffet

Fresh Seafood Counter

Shucked Oyster, Boiled Black Tiger Prawn, New Zealand Half Green Mussels,
Half Shell Hokkaido Scallops
Lemon Wedges, Capers and Tabasco

&

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, 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

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

(Rotation Vegetarian)

Mediterranean Salad, Tabbouleh, mango chutney, corridor chutney, pineapple
chutney, Cucumber Tzatziki Salad, Waldorf Salad, Curried Cauliflower Salad,
Tomato Caprese Salad, Melon Fruits Salad, German Cornichon Potato Salad,
Turmeric Tempeh Goreng with Spicy Soya Sauce,
Vegetables Crackers, Papadam

(Rotation Non-Vegetarian)

Hawaiian Chicken Pineapple Salad, Seafood Pasta Salad, Mayo-Chicken Pasta Salad
, Tuna Nicoise Salad, Ipoh Chicken Salad, Thai Beef Salad, Siamese Young Mango
Salad, Kerabu Kaki Ayam, Kerabu Ikan Bilis, Fish Crackers



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SOUP

(Rotation Vegetarian)

Cream of Wild Asian Mushroom / Cream of pumpkin /cauliflower soup

(Rotation Non-Vegetarian)

Tofu with egg soup / Sweet Corn soup
Assorted Rolls in Basket and Individual Portion Butter



SPECIAL

Noodle Live Station on Weekdays

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

Chicken rice Station on Weekends and Public Holidays

Crispy fry chicken rice & Hainanese chicken rice



GRILLED ITEM

Beef Satay and Chicken Satay
Peanut Sauce with Traditional Condiments

&

Marinated Minute Steaks

Lamb Chops

Barbeque Chicken Breast

Paprika Prawns

Sauces

Crushed Peppercorn Sauce, Mushroom Sauce, mint sauce,
Smoked Honey Barbeque Sauce, Thyme Butter Sauce



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MAIN COURSE

(Chef Rotation of the Day)

Nasi Putih

Nasi Biryani/ Nasi Minyak/ Nasi Tomato

Ayam Kuzi/ Ayam Masak Merah

Black pepper Beef / Daging masak kicap

Kari Kambing Ubi Kentang/ Kambing Kurma

Patin Asam Tempoyak

Lala Superior / salted egg prawn

Vegetarian - Spaghetti Aglio Olio / Spaghetti Cook with Tomato Sauce

Vegetarian - Soya Nugget Mutton Masala/ Soya Nugget Chicken Masala

Vegetarian - Garlic sauce with steam Vegetables/ Aloo Ghobi

Vegetarian - Vegetable Spring Roll, Vegetable Curry Potato Samosas
With Chilli Sauce, Tomato Ketchup



DESSERT

Two types of Chef Selection of Malay Kuih of the Day

Serawa Durian with Warm Glutinous Rice / Pumpkin in Coconut Milk

(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