



BUFFET HI-TEA
NOVEMBER 2021

APPETIZER

(Chef Selection of 4 types of Leafy and Tossed Salad of the Day)

Rojak Buah
Chef Selection of Assorted Sandwiches

CARVING LIGHT

Vegetable Spring Roll, Vegetable Curry Potato Samosas
Cucur Sayur/ Pisang Goreng/ Keropok Lekor
Chilli Sauce, Tomato Ketchup
Chili Kicap/ Traditional Chili Sauce

MAIN COURSE

(Chef Rotation of the Day)
Nasi Goreng Kampung/ Nasi Goreng Cina/ Nasi Goreng Tom Yam
Fried Mee Mamak/ Char Koay Teow/ Fried Mee Boon Singapore
Fish Finger With Tartar Sauce/ Chicken Nugget/ Mini Sausage
Dal Curry & Naan
Deep-Fried Potato Wedges

DESSERT

Two types of Chef Selection of Malay Kuih of the Day
Pumpkin in coconut milk / Bubur Kacang Merah/ Bubur Kacang Hijau

(Chef Selection of Pastries of the Day)
Chef Selection Danish Pastry 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
Jellies and Puddings in Bowls
Fresh Assorted Fruit Platters and Seasonal Whole Fruits
Selection of Ice Cream of the Day with Condiments

Coffee or Tea
Plain Waters