



BUFFET LUNCH
NOVEMBER 2021

APPETIZER

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



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



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MAIN COURSE

(Chef Rotation of the Day)

Nasi Putih
Nasi Goreng
Vegetarian Fried Mee Hoon
Nasi Biryani/ Nasi Minyak/ Nasi Tomato
Ayam Kuzi/ Ayam Masak Merah/roasted Chicken Breast
Black Pepper Beef / Daging Masak Kicap / Beef Stew
Kari Kambing Ubi Kentang/ Kambing Kurma/lamb Stew
Patin Asam Tempoyak/ Steamed Fish With Soya Sauce
Lala Superior / Salted Egg Prawn
Vegetarian - Spaghetti Aglio Olio/ Spaghetti Cabonara
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