



Effective 1st October 2020 – 30th November 2020

Reference Menu - Semi Buffet Dinner

Appetizer – (Self Service)

On Ice Buffet Fresh Seafood Counter

Shucked Oyster, Boiled Prawns, Half Green Mussels, Fresh Lala and Half Shell Scallops
Lemon Wedges, Chopped Onion, Capers, Tabasco and Chilli Padi Shoyu

&

Assorted Fusion Japanese Maki Sushi
Wasabi, Shoyu, Chuka Wakame and Pickle Gari

Fresh Leafy Salad, Cold Cuts, Dressing and Tossed Salad Counter

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

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

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

&

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

&

Cold Cuts Platter of the Day, Smoked Salmon Platter, Smoked Duck Platter

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

International Tossed Salad

Hawaiian Chicken and Pineapple Salad, Tuna Nicoise Salad, German Potato Salad, Waldorf Salad,
Cobb Salad, Mixed Beans Salad, Mexican Taco Salad, Curried Cauliflower Salad, Seafood Pasta Salad,
Greek Salad, Japanese Cucumber Tzatziki, Hummus, Tabbouleh

Asian and Malaysian Tossed Salad

Tauhu Sumbat with Homemade Chilli Sauce, Gado-gado, Ipoh Chicken Salad, Kerabu Mangga, Thai
Beef Noodle Salad, Tod Mun Pla, Kerabu Daun Selom, Kerabu Kaki Ayam, Kerabu Ikan Bilis
Fish Crackers, Vegetable Crackers

Soup – (Self Service)

Cream of Wild Asian Mushroom Soup with Truffle Essence

Chicken Tom Yam Soup

Assorted Rolls in Basket and Portion Individual Butter

Noodle Live Station – (Self Service)

Nyonya Curry Noodle & Ipoh Hor Fun

Served with Condiments

(Yellow Noodles, Koay Teow, Rice Vermicelli)



Dessert Station – (Self Service)

Chef Selection of Malay Kuih of the Day

Serawa Durian with Glutinous Rice

(Chef Selection of Pastries of the Day)

Tiramisu Cake, Red Velvet Cake, Marble Cheese Cake, Orange Mirror
Cake, Strawberry Mousse Cake, Walnut Cake,
Carrot Cake, Victoria Sponge Cake, Banana Chocolate
Cake Mango Pudding, Honeydew Pudding in Shooter
Orange Jelly, Strawberry Jelly in
Shooter Crème Caramel
Portuguese Egg Tart

Fresh Assorted Fruit Platters and Seasonal Whole
Fruits Selection of Ice Cream of the Day with
Condiments Coffee or Tea
Plain Water

Chef Selection Main Course of the Day

Limited to 1 serving per person

Selection 1

Baked Marinated Percik Chicken Breast served with Rendang Sauce,
Boiled Vegetables with Creamy Lemon Butter Sauce and Paprika-Baked Potatoes with Roasted Garlic Aioli

Selection 2

Beef Fillet served with Infused Apple in Thai Red Curry Sauce,
Boiled Vegetables with Creamy Lemon Butter Sauce and Biryani Raisin Pilaf

Selection 3

Baked Sesame Salmon Fillet served with Thai Green Curry Sauce,
Boiled Vegetables with Creamy Lemon Butter Sauce and Biryani Raisin Pilaf

Selection 4

Marinated Grilled Lamb Shank served with Smoked Honey Barbeque Sauce,
Boiled Vegetables with Creamy Lemon Butter Sauce and Paprika-Baked Potatoes with Roasted Garlic Aioli

Selection 5

Creamy Clam Vongele served with Herb Basting Roasted Prawns
And Aglio Olio Pasta

Selection 6 (Vegetarian)

Spaghetti served with Honey Tomato Basil Sauce,
Boiled Vegetables, Marinated Mix Olives and Tossed Balsamic-Mesclun Salad

Selection 7 (Kid)

Crispy Chicken Wings served with Spaghetti Honey Tomato Sauce
And Tossed Balsamic-Mesclun Salad