



Effective 1st October 2020 – 30th November 2020

Reference Menu - Semi Buffet Lunch

Appetizer (Self Serving)

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 Sambat 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 Serving)

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 Serving)

Nyonya Curry Noodle & Ipoh Hor Fun Served with Condiments
(Yellow Noodles, Koay Teow, Rice Vermicelli)

Dessert Station – (Self Serving)

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 or 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

Tempura Seabass Fillet served with Thai Green Curry Sauce,

Boiled Vegetables with Creamy Lemon Butter Sauce and Biryani Raisin Pilaf

Selection 4 (Vegetarian)

Spaghetti served with Honey Tomato Basil Sauce,

Boiled Vegetables, Marinated Mix Olives and Tossed Balsamic-Mesclun Salad

Selection 5 (Kid)

Crispy Chicken Wings served with Spaghetti Honey Tomato Sauce

And Tossed Balsamic-Mesclun Salad

Last Update : 06/10/2020