

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY

BUFFET DINNER
EFFECTIVE AS OF JUNE 2022

Atmosphere 360°

EVOLVING RESTAURANT @ KL TOWER

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APPETIZER

On Ice Buffet

Fresh Seafood Counter

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

Chef Creativity of Fusion Japanese Maki Sushi and Sashimi Counters

Wasabi, Shoyu, Chuka Wakame And Pickle Gari

Fresh Leafy Salads with Dressings, Tossed Salads and Cold Cuts

(Chef Selection of Rotation Lefty Lettuces, Tossed Salads, Cold Cuts and Condiments of the Day)

Baby Romaine Lettuces, Lolla Rossa, Lolla Bionda, Rocket Salad, Frisee, Butterhead Lettuces, Oak Leaf, Mache Lettuces, Tatsoi, Radicchio, Baby Spinach (V)

Alfalfa, Broccoli, Cauliflower, Cherry Tomatoes, Herb Croutons, Marinated Olives, Tri-colour Capsicums, Carrot, Corn Kernels, Kidney Beans, Onion Rings (V)

&

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

Cheese Board Of The Day

Gouda, Brie, Cheddar, Feta Cheese, Camembert,
Parmigiano Reggiano and Mozzarella

Pair with Dry Fruits, Cream Crackers, Bread Sticks And Cold Cuts Of The Day

International Tossed Salad

(Chef Selection For The Day)

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 (V)

Asian and Malaysian Tossed Salad

Tauhu Sambat with Homemade Chilli Sauce, Tempeh Goreng, Vegetable Crackers (V), Gado-gado, Ipoh Chicken Salad, Kerabu Mangga, Thai Beef Noodle Salad, Kerabu Daun Selom, Kerabu Kaki Ayam, Kerabu Ikan Bilis, Fish Crackers, Prawn Crackers

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ULAM-ULAM KAMPUNG

Jantung Pisang, Daun Pegaga, Timun, Kacang Botol, Kacang Panjang, Petai, Bendi Rebus, Daun Selom, Pucuk Ubi, Jering, Terung and Rebung Sambal Belacan, Budu, Cincalok, Ikan Masin, Telur Masin



SOUP

Chef Choice of the day, 2 Type Daily

Cream Of Mushroom Soup (v), Cream Of Broccoli Soup (v), Lamb Soup, Tauhu With Vegetables Soup Or Sweet Corn With Egg Soup

Served With Steamed Soft Rolls And Portion Individual Butter



NOODLE STATION (2 type daily)

Curry Mee, Soto Ayam Or Hor Fun Noodle Soup
(Yellow Noodles, Flat Koay Teow, Rice Vermicelli Noodle)

Served with Fish Ball, Fish Cake, Chicken Cube, Taugeh, Nasi Impit, Roasted Peanut, Fry Suhoon and Small Prawn Spring Onion, Chili Kicap, Pickle Chili, Red Chili, Limau Kasturi And Fried Onion



DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea
Plain Water

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DESSERT STATION (LOCAL AND INTERNATIONAL)

Serawa Durian Dengan Pulut Santan (V)

&

Assorted Traditional Malay Kuih

(Chef Selection For The Day)

Kuih Seri Muka, Kuih Lapis Merah, Sago Merah, Kuih Bakar, Kaswi Gula Melaka

Petit-Fours

(Chef Selection for the 7 type daily)

Chocolate Banana Cake, Tiramisu Cake, Red Velvet, Mango Mousse Cake, Marble Mirror Cake, Cheese Cake, Black Forest Cake, Chocolate Fudge Cake, Strawberry Mousse Cake, Walnut Cake, Crème Caramel, Mocha Sponge Cake, Red Bean Sponge Cake, Chiffon Cake, Apple Crumble Cake, Mini Doughnuts, Pound Cake, Lemon Cake, Bread and Butter Pudding, Assorted Pudding In Glasses, Assorted Jelly In Glasses

Three type of Chef Selection of Malay Kuih of the Day

Kuih Seri Muka, Kuih Lapis Merah, Sago Merah,
Kuih Bakar, Kaswi Gula Melaka

Warm Dessert in Claypot

Serawa Durian with Warm Glutinous Rice



SEASONAL FRUITS

(Chef Selection for the 5 type daily)

Red Watermelon, Yellow Watermelon,
Honey Dew, Rock Melon, Papaya,
Jack Fruit and Pickle Fruits



SELF SERVICE ICE CREAM (3 FLAVOUR DAILY)

With Chocolate Sauce, Strawberry Sauce, Mango Sauce,
Crush Peanut, Chocolate Rice And Chocolate Chip

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GRILLED STATION

Marinated Minute Steaks
Lamb Chops (For Weekdays Only)
Grill Mussel
Grill Prawn
Grill Chicken

Sauces

Crushed Peppercorn Sauce, Mushroom Sauce, Mint Sauce,
Smoked Honey Barbeque Sauce, Thyme Butter Sauce

ROASTED LAMB (WEEKEND AND PUBLIC HOLIDAY ONLY)

(Replacing the Lamb Chops at the Grilled Station)

Black Peppercorn Sauce, Mint Sauce and Yellow Mustard

BEEF SATAY AND CHICKEN SATAY

Peanut Sauce with Traditional Condiments

RICE IN DOME CHEF CHOICE (EVERY DAY)

Lamb Briyani Rice, Chicken Briyani, Nasi Hujan, Beef Briyani



SNACK IN CLAYPOT

Vegetable Spring Roll / Vegetable Samosa / Keropok Lekor
Chilli Sauce/ Tomato Ketchup

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MAIN COURSE

RICE AND NOODLE

Steam White Rice
Biryani Rice Or Nasi Tomato
Spaghetti Aglio Olio

CHICKEN (2 TYPES DAILY)

Chicken Chop with Lemon Sauce or Onion Sauce
Kong Pao Chicken
Chicken Lasagnes
Chicken Bolognas

BEEF (1 TYPE DAILY)

Beef Stew in Tomato Sauce
Oxtail Asam Pedas
Beef Ball Stew

LAMB (1 TYPE DAILY)

Lamb Curry with Potato (Kari Kambing Ubi Kentang)
Lamb Cook In Kurma Sauce (Kambing Kurma)
Creamy Lamb Stew

FISH

Patin Fish Cook In Durian Sauce (Patin Asam Tempoyak)
Bake Sea Bass with Sauce

VEGETARIAN AND VEGETABLE (4 TYPES DAILY)

Soya Nugget Chicken Masala
Steam Vegetable with Garlic Sauce
Stir Fry Mix Mushroom with Broccoli
Dal with Roti
Steam Corn in Milk