

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY

BUFFET HI-TEA
JANUARY 2022

APPETIZER

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

Rojak Buah
Chef Selection of Assorted Sandwiches



SNACK STATION

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



NOODLE STATION

Curry mee or mee Bandung
Served with Condiments
(Yellow Noodles, Flat Koay Teow, Rice Vermicelli noodle)



DESSERT

Two types of Chef Selection of Malay Kuih of the Day

Pumpkin in coconut milk / Bubur Kacang Merah /
Bubur Kacang Hijau / Fruit Bubur Cha-cha

(Chef Selection of Pastries of the Day)
Chef Selection Danish Pastry of the Day
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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

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MAIN COURSE

(Chef Rotation of the Day)

Nasi lemak with condiment
Sambal sotong Kembang or sambal udang
Nasi goreng kampung or nasi goreng Cina
Fried Mee Mamak or Char Koay Teow
Fish Finger or chicken nugget or mini sausage
Roti canal with curry chicken
Naan bread with dal
Steam Corn



Coffee or Tea
Plain Waters