

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

APPETIZER

On Ice Buffet

Fresh Seafood Counter

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

Chef Creativity Of Fusion Japanese Maki Sushi

Sashimi Counter

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**

Atmosphere 360°

EVOLVING RESTAURANT @ KL TOWER

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

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)

&

Sweet Corn Soup or Lamb Bone Soup

Served with Steamed Soft Rolls and Portion Individual Butter



NOODLE STATION

Curry Mee, Soto Ayam Soup

(Yellow Noodles, Flat Koay Teow, Rice Vermicelli Noodle)

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



DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea

Plain Water

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

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 types 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

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**

Atmosphere 360°

EVOLVING RESTAURANT @ KL TOWER

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

GRILLED STATION

Striploin Steak 100gm +-
Lamb Chops 80gm +- (Weekdays)
Grilled Chicken With Mixed Spice (Weekends)

Sauces

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

ROASTED LAMB (WEEKENDS AND PUBLIC HOLIDAYS ONLY)

(Replacing the Lamb Chops at the Grilled Station)

Black Peppercorn Sauce, Mint Sauce and Yellow Mustard Sauce

BEEF SATAY AND CHICKEN SATAY

Peanut Sauce with Traditional Condiments

LIVE STATION ON WEEKDAYS

Bake Oyster with Garlic Herb and Cheese (While Stock Last)
Chicken Shawarma Serve with Slice Onion, Slice Cucumber and Leafy Green



SNACK IN CLAYPOT

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

BUFFET DINNER
EFFECTIVE AS OF SEPTEMBER 2022

MAIN COURSE

RICE AND NOODLE

Steam White Rice
Biryani Rice Or Nasi Tomato
Spaghetti Aglio Olio

CHICKEN (2 TYPES DAILY)

Chicken Briyani or Chicken in Spicy Tomato Sauce (Ayam Masak Merah)
Chicken Lasagnes
Chicken Bolognese

LAMB

Mutton Curry with Potato

FISH

Patin Fish Cook In Durian Sauce (Patin Asam Tempoyak)
Steam Fish with Soya Sauce

SEAFOOD

Mussel with Kam Hung Sauce or Sweet and Spicy Sauce
Prawn Salted Egg and Sweet and Spicy Sauce

VEGETARIAN AND VEGETABLE (4 TYPES DAILY)

Roasted Carrot with Herb Butter
Roasted Broccoli with Cheese
Roasted Potato with Herb Butter
Corn On Cob with Milk