

DISCLAIMER

THIS BUFFET MENU IS FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY

BUFFET LUNCH

EFFECTIVE AS OF SEPTEMBER 2022



APPETIZER

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)

Smoked Salmon, Beef Salami, Chicken Ham, Herb Terrine Salmon and Cream Cheese Terrine

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

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

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

Cheese Board Of The Day

Blue Cheese, Cheddar, Feta Cheese, Camembert, Feta Cheese And Mozzarella Pair with Dry Fruits, Cream Crackers, Bread Sticks and Cold Cuts of the day

SALAD STATION

(Chef Selection of 8 types of Rotation Salad of the Day)

(Rotation Vegetarian)

Mediterranean Salad, Tabbouleh, Mango Pickle, Corridor Chutney, Pineapple Chutney, Cucumber Tzatziki Salad, Waldorf Salad, Curried Cauliflower Salad, Tomato Caprese Salad, Melon Fruits Salad, German Cornichon Potato Salad, Turmeric Tempeh Goreng With Spicy Soya Sauce, Vegetables Crackers, Papadam

(Rotation Non-Vegetarian)

Hawaiian Chicken Pineapple Salad, Seafood Pasta Salad, Mayo-chicken Pasta Salad, Tuna, Nicoise Salad, Ipoh Chicken Salad, Thai Beef Salad, Siamese Young Mango Salad, Kerabu Kaki Ayam, Kerabu Ikan Bilis, Fish Crackers

page 1 of 4



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

SUSHI COUNTER

Uramaki, Temaki and Maki

SOUP

(Rotation Vegetarian)
Cream of Wild Asian Mushroom

(Rotation Non-Vegetarian)
Sour And Spicy Soup or Lamb Bone Soup
Assorted Rolls in Basket and Individual Portion Butter

NOODLE STATION

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

Served with Fish Ball, Fish Cake, Chicken Cube, Taugeh, and Small Prawn, Spring Onion, Chili Kicap, Pickle Chili, Red Chili, Limau Kasturi and Fried Onion

page 2 of 4



DESSERT STATION

(Chef Selection for the 9 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 Donuts,
Pound Cake, Lemon Cake, Bread And Butter Pudding
Assorted Pudding In Glasses, Assorted Jelly In Glasses

Three types of Chef Selection of Malay Kuih of the Day
Kuih Seri Muka, Kuih Lapis Merah, Sago Merah,
Kuih Bakar, Kaswi Gula Melaka

<u>Warm Dessert in Claypot</u> Serawa Durian with Warm Glutinous Rice

SEASONAL FRUITS

(Chef Selection for the 3 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

DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea Plain Water

page 3 of 4



MAIN COURSE

Steam White Rice Plain Briyani Rice Pasta with Tomato Sauce

Naan Bread

Tandori Chicken Serves with Pickle Onion Salsa and Mint Chutney
Roasted Chicken Breast Serves with Mash Potato and Gravy
Steam Chicken Serve with Stir Fry Bean Spout and Ginger Spring Onion Chutney
Deep Fried Prawn with Sweet and Spicy Sauce

Green Mussel Green Curry

Bake Sea Bass with Chili Paste and Key Lime Juice in Banana Leaf

Ikan Patin Tempoyak

Steam Lala with Garlic Sauce

Ekor Asam Pedas

Mutton Curry with Potato

Mock Chicken Soya Nugget

Broccoli with Mushroom And Sauce

Deep Fried Spring Roll and Samosa

Steam Mini Pau