



Premium Buffet Menu

MIXED LOCAL MENU - RM105.00

Ulam-Ulam Sambal

- Ulam Raja, Leaf Kesum, Tomato, Cucumber, Cabbage, Long Beans, Four Angle Bean & Bitter Beans (Sambal Belacan, Sambal Kicap, Budu, Cencalok)
- Crispy Fish Crackers

Appetiser

- Soft Crab Mango Kerabu Salad
- Vegetable Vietnamese Spring Rolls with Dip

Soup & Noodle

- Seafood Tom Yam Soup (+ Mee Hoon, Lime & Cilantro Leaf)

BBQ Stall

- Chicken Satay with Peanut Sauce (+ Red Onion, Cucumber & Ketupat Rice)

Main Course

- Crab Meat Chinese Egg Fried Rice
- Roasted Boneless Percik Chicken
- Fried Seabass Fish Fillet with Kapitan Curry
- Assam Sambal Tiger Prawn
- Stir Fried Mixed Vegetable (Lotus Root, Young Corn, Black Fungus, Snap Bean & Carrot)

Dessert

- Premium Fresh Fruits Platter (Red Watermelon, Dragon Fruit White, Papaya, Jackfruit, Grape Green Seedless & Strawberry)
- French Pastries (Orange Baked Cheesecake, Opera Cake & Coconut Pandan Delight)
- Mini Mango Tart + Mini Longan Tart
- Blue Clitoria Attap Seed Jelly Cup

Hot Dessert

- Sweetened Black Glutinous Soup with Mini Glutinous Ball

Beverage

- Iced Lemonade
- Iced Green Tea

WESTERN & CANAPES MENU - RM120.00

Garden Fresh Green Salad Bar

- Carrot Sticks, Cucumber Sticks, Celery Sticks, Lettuce, Red Onion, Tomato Cherries, Capsicum, Purple Cabbage, Corn Kernel, Chickpeas, Kidney Bean (Thousand Island, Vinaigrette Dressing & Parmesan Cheese)

Canapes

- Ham & Peach Nibbles Skewer
- Devil Quail Egg
- Smoked Salmon with Cream Cheese & Caviar

Main Course

- Stir Fried Fusion Color Vegetable Spaghetti
- Grilled Lamb Chop with Mint Sauce
- Spicy Tomato Basil Mussel
- Prawn Skewer with Pineapple
- Baked Corn on Cob

Frying Stall

- Buffalo Chicken Wings
- Crispy Fried Chicken Boxing
- Calamari Ring
- Potato Croquette (Chili Sauce, Tartar Sauce, Cheddar Cheese Dips & Thai Sauce)

Dessert

- Premium Fresh Fruits Platter (Red Watermelon, Dragon Fruit White, Papaya, Jackfruit, Grape Green Seedless & Strawberry)
- Black Forest Mousse Cup
- French Pastries (Peach Bavarian Cake, Choc. Crunchy Cake & Green Tea Cream Puff)
- Mini Lemon Meringue Tart

Cold Dessert

- Shaved Ice Honeydew Sago

Beverage

- Apple Juice
- Iced Green Tea

ITALIAN MENU - RM155.00

Italian Antipasti Platter

- Smokey Honey Cured Turkey Sliced, Beef Salami, Beef Pastrami & Chicken Lyoner
- Green Olive, Gherkin & Sundried Tomato
- Cheese Parmesan, Cheddar & Buffalo Mozzarella
- Apricot, Almond & Cracker

Appetisers

- Nicoise Salad
- Smoked Duck & Orange Salad
- Tomato Basil Caprese Skewer
- Mini Beef Pepperoni Pizza

Soup

- Pumpkin Soup
In-house Focaccia & Ciabatta Bread Roll with Butter & Condiments

Main Course

- Olive Herb Butter Rice
- Ala Vongole Linguine Pasta
- Deep Fried Boneless Chicken Parmigiana
- Salmon Fillet with Mango Salsa
- Grilled Vegetable (Zucchini, Eggplant, Capsicum & Mushroom)

Dessert

- Tiramisu in Cup
- Raspberry Pana Cotta in Cup
- Mini Caramel Almond Baked Cheesecake
- French Pastries (Choc. Ganache Truffle Cake, Green Tea Cake & Blueberry Cheese Tart)
- Fresh Fruit Skewers (Grape Green & Black, Sun melon & Strawberry)

Beverage

- Iced Lemon Tea
- Iced Detox Water with Slice Fruit

SCANDINAVIAN MENU -RM155.00

Seafood on Ice

- Fresh Oysters, Prawns & Mussel (Lemon Wedges, Tabasco Sauce, Mignonette Sauce, Aioli Dipping, Wasabi & Kikkoman Soy Sauce)

Appetisers

- Greek Salad
- Beetroot with Walnut & Feta Cheese Salad

Soup

- Seafood, Potato & Dill Cream Soup
In-house Rye Bread & Bread Roll With Butter & Condiments

Main Course

- Vegetable Pesto Spaghetti
- Salmon Fillet with Lemon Butter
- Sautéed French Beans & Mushroom
- Beef Meatball with Mash Potatoes (Brown Sauce & Raspberry Jam)

Carving Stall

- Honey Mustard Lemon Roasted Whole Chicken
- Roasted Lamb's Leg with Baked Potato (Cucumber Minty Yogurt & Black Pepper Sauce)

Dessert

- Blueberry Crepe
- Orange Dark Bitter Chocolate Mousse Cup
- French Pastries (Chocolate Brownies, Minty Strawberries & Apple Crumble Tarts)
- Fresh Fruit Skewers with Chocolate Dip (Grape Green & Black, Sun melon & Strawberries)

Hot Dessert

- Raspberry Almond Bread Butter Pudding (with Butter Scoot Sauce)

Beverage

- Orange Juice
- Iced Detox Water with Slice Fruit

TNC APPLY.