



Theme Buffet Dinner Packages

OCS-Menu-08 (c)

NYONYA - RM78.00

Appetiser

- Nyonya Acar
- Kerabu Lady's Finger
- Fruit Rojak
(Pineapple, Cucumber, Jicama, Young Mango, Young Papaya, Sesame Seed & Rojak Sauce)
- Fish Crackers & Vegetable Crackers

Side Counter

- Fresh Popiah
(Jicama + Carrot, Beansprout, Shredded Egg, Lettuce, Fried Onion, Sweet & Chill Sauce)

Main Course

- Nyonya Ulam Rice
- Chicken Ponteh
- Fish Stingray Assam Pedas
- Sambal Petai Prawns
- Cincalok Egg Omelet
- Stir Fried Mix Vegetable
(Cauliflower, Broccoli, Young Corn, Black Fungus & Carrot)

Dessert

- Fresh Fruits Platter
(Red Watermelon, Honeydew, Pineapple, Papaya & White Dragon Fruit)
- Nyonya Kuih
(Bingka Ubi, Kuih Tai-tai with Kaya & Kuih Kosoi Pandan)
- Durian Cream Puff

Hot Dessert

- Sweet Yam & Sweet Potato Soup
(Momo Chacha)

Cold Dessert

- Shaved Ice Cendol
(Cendol, Red Kidney Bean, Palm Sugar Syrup & Coconut Milk)

Cold Dessert

- Lime Juice

VIETNAMESE - RM78.00

Appetiser

- Cabbage Salad
- Roasted Chicken Rice Noodle Salad
- Fresh Vietnamese Spring Roll
+ Peanut Dips
- Mini Chicken Bahn Mi

Soup

- Vietnamese Beef Noodle Soup
(Thick Rice Noodles, Beef Slice, Beansprout, Coriander Leaf, Thai Basil & Lime)

Main Course

- Steamed White Rice
- Lemongrass Roasted Chicken Chop
- Braised Vietnamese Caramel Fish Tenggiri
- Vietnamese Curry Seafood
- Vegetarian Egg Pancake with Dips
- Stir Fried Mixed Vegetable
(Cauliflower, Broccoli, Young Corn, Black Fungus & Carrot)

Dessert

- Fresh Fruit Platter
(Red Watermelon, Honeydew, Pineapple, Papaya & White Dragon Fruit)
- Cream Caramel Pudding
- Chocolate Truffle Cake
- Kuih Bakar Pandan

Hot Dessert

- Sweet Banana with Sago
& Coconut Milk Soup

Cold Dessert

- Shaved Ice Six Treasures
(Longan, Lotus Seed, Lotus Root, Agar-agar Shredded, Red Dates & Raisin)

Beverage

- Iced Green Tea

MEDITERRANEAN - RM78.00

Appetiser

- Greek Salad
- Roasted Pumpkin & Chickpeas Salad
- Tabbouleh salad
- Mediterranean Platter
(Carrot Sticks, Cucumber Sticks, Celery Sticks)
(Hummus, Baba Ganoush, Sundried Tomato, Green Olive Stuffed & Oil)
(Apricot, Almond, Crispy French Baguette & Grape)

Side Counter

- Lebanese Bread
- Chicken Shawarma
(Lettuce, Onion, Tomato Slice, Greek Yogurt & Lemon Wedges)

Side Counter

- Main Course
- Mediterranean Butter Rice
- Lemon & Herbs Roasted Chicken
- Baked Sea Bass with Tomato, Basil & Olive
- Moroccan Lamb Stew
- Grilled Mixed Vegetable
(Capsicum, Zucchini, Eggplant & Carrots)

Dessert

- Fresh Fruit Platter
(Red Watermelon, Honeydew, Pineapple & Orange)
- French Pastries
(Boston Baked Cheesecake, Nutty Chocolate Brownies & Minty Strawberries)
- Baklava

Hot Dessert

- Croissant & Butter Pudding
+ Vanilla Bourbon Sauce

Beverage

- Iced Lemonade

BALINESE - RM78.00

Appetiser

- Lawar Kacang Salad
- Gado-gado Salad
(Hard Boiled Egg, Fried Bean Curd, Cucumber, Sprout Bean, Long Beans & Shredded Carrot)
- Sweet Tempeh
- Fish Crackers & Vegetable Crackers

Soup

- Soto Chicken Soup
(Mee Hoon, Shredded Chicken, Hard Boiled Egg, Beansprouts, Fried Onion, Cilantro Leaf, Red Chili & Lime)

Main Course

- Turmeric Yellow Rice
- Balinese Roasted Chicken
- BBQ Fish Fillet with Banana Leaf
(Sambal Matal & Sambal Terasi)
- Stir Fried Squid with Four
Angle Bean & Chili
- Grilled Lamb Cutlet with Chili & Spice
- Sautéed Water Spinach (Kangkong)

Dessert

- Fresh Fruit Platter
(Red Watermelon, Honeydew, Pineapple, Papaya & White Dragon Fruit)
- Kuih Ketayap + Kuih Bingka Ubi
- French Pastries
(Boston Baked Cheesecake, Chocolate Truffle Cake & Coconut Pandan Delight)

Cold Dessert

- Shaved Ice Es Teler
(Jack fruit, Banana, Honeydew, Shredded Coconut & Sago Red & Green)

Beverage

- Barley Lime Juice

THAI - RM78.00

Appetiser

- Thai Pamelo Salad
- Papaya Kerabu Salad
- Glass Noodle Chicken Salad
- Fried Vegetable Spring Rolls with Thai Sauce

Soup

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

Main Course

- Pineapple Turmeric Fried Rice
- Pandan Fried Chicken
- Green Curry with Roasted Duck
- Golden Fried Seabass Fillet with Thai Mango Kerabu Sauce
- Steamed Squid Thai Lime Chili
- Stir Fried Mixed Vegetable
(Cauliflower, Broccoli, Young Corn, Black Fungus & Carrots)

Dessert

- Fresh Fruit Platter
(Red Watermelon, Honeydew, Pineapple, Papaya & White Dragon Fruit)
- Mango Sticky Rice
- French Pastries
(Longan Baked Cheesecake, Chocolate Truffle Cake & Coconut Pandan Delight)
- Kuih Tako

Cold Dessert

- Shaved Ice Thai Ruby
(Water Chestnut, Jackfruit & Coconut Milk)

Beverage

- Lemongrass Pandan Juice

TNC APPLY.