

DISCLAIMER

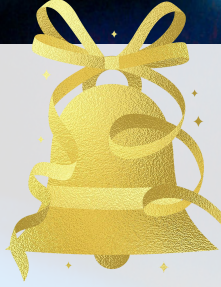
THIS BUFFET MENU IS
FOR REFERENCE ONLY

*MENU ITEMS MAY CHANGE WITHOUT NOTICE

BUFFET DINNER

2022 NEW YEAR EVE

31 / 12 / 2022



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APPETIZER

On Ice Buffet

Fresh Seafood Counter

Fresh Shucked Oysters, Boiled Prawns, Green Mussels, Scallops on Shell
Lemon Wedges, Tabasco, Capers, Chopped Onions, Chili Shoyu and Cocktail Dressing
&

Japanese Maki Sushi Counter

Selection of Chef Creativity's Homemade Maki Roll of the Day
Sashimi Platter

Appetizer Counter

Fresh Lefty Lettuces, Dressings, Oils Tossed Salads and Cold Cuts

(Chef Selection of Lefty Lettuces and Condiments of the Day)

Lolla Rossa, Lolla Bionda, Baby Romaine, Arugula, Endive, Radicchio, Oak,

Alfalfa, Tomato Cherry, Boiled Vegetables, Carrot Julienne, Tri-color Capsicum Slices,
Corn Kernels, Boiled Beetroots, Kidney Beans, Marinated Olives, Pickle Onion,
Onion Rings, Herbs Croutons

Caesar Dressing, 1000 Island Dressing, Honey Mustard Dressing, Balsamic Dressing,
Sesame Dressing, Apple Cider Vinegar, Olive Oil

SALAD STATION

(Chef Selection of 13 types of Rotation Salad of the Day)

Hawaiian Chicken and Pineapple Salad, Roasted Mushrooms Salad,
Seafood Salad, Cobb Salad

Salmon Mousse in Clear Spoons,

Siamese Glass Noodle with Dried Shrimp Salad,

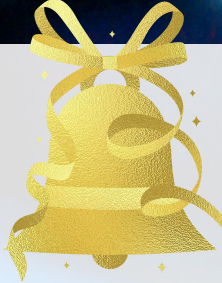
Prawn Umai, Salmon Ceviche,

Roasted Chicken Pasta Salad

(V) Tabouleh, Hummus and Tortilla Breads, Mediterranean Salad,

(V) Roasted Vegetables Salad, Waldorf Salad, Cucumber Tzatziki

Chef Selected Cheese on Board of the Day with Condiments



DESSERT STATION

(Christmas Gingerbread House)

(Festival's Dessert)

**Christmas Fruitcake, Christmas Tree, Christmas Stollen,
Lemon Cheesecake, Mixed Berries Tartlets, Mixed Nut Tartlets
Chocolate Fountain Colourful Candies And Marshmallow, Butter Cookies**

(Chef Selection Of Pastries Of The Day)

Apple Crumble, Cream Brulee

Durian Mousse Cake, Marble Cheese Cake, Red Velvet Cake

Chef Selected Ice Cream Of The Day

Chocolate Sauce, Chocolate Rice, Crushed Peanut, Mango Sauce, Raspberry Sauce

Chef Selected Fresh Fruits Platter Of The Day

SEASONAL FRUITS

(Chef Selection for the 3 type daily)

Red Watermelon, Yellow Watermelon,

Honey Dew, Rock Melon, Papaya,

Jack Fruit and Pickle Fruits

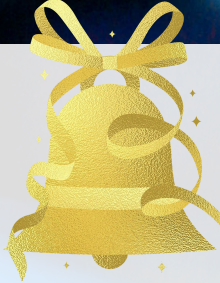
CRAVING STATION

Roasted Lamb, Roasted Whole XXL Chicken

DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea

Plain Water



MAIN COURSE

Chicken Roulade served with Mushroom Risotto

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Salted Baked Cod Fish served with Light Green Salad and Lemon Wedges

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BBQ Beef Short Rib with Baked Potato and Corn on the Cob

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Lamb Rack served with Baked Potato and Corn on the Cob

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Tiramisu served with Affogato

The main course and soup will be served individually

The first section (6:30pm - 9:00pm) is a 2-course meal

The second section (9:30pm - 12:00am) is a 3-course meal

NOODLE STATION

Curry Mee and Ipoh 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

SOUP

(V) Infused Cream of Wild Mushroom Soup

Served with Assorted Bread in Basket and Chilled Portioned Butter
or
Tomato Soup