



DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY.

LUNCH MENU

EFFECTIVE AS OF AUGUST 2023

*THIS MENU IS VALID UNTIL FURTHER UPDATE

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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 12 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**

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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 and Telur Masin

SEAFOOD ON ICE

Fresh Seafood Counter

Boiled Tiger Prawns, Half shell Green Mussels
Lemon Wedges, Tabasco and Thai Chilli Sauce

Japanese Counter

Sashimi & Sushi

Wasabi, Shoyu, Chuka Wakame and Pickle Gari

SOUP

(Rotation Vegetarian)

Cream Of Wild Asian Mushroom

(Rotation Non-vegetarian)

Crab Stick and Mock Shark Fin Soup
Serve with Spring Onion and Black Vinegar

Assorted Rolls in Basket and Individual Portions Butter

NOODLE STATION

Curry Mee and Hor Fun Noodle

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

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

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DESSERT STATION

(Chef Selection for the 6 types daily)

Chocolate Cake, Tiramisu Cake, Red Velvet, Mango Mousse Cake,
Marble Cheese Cake, Black Forest Cake, Strawberry Mousse Cake,
Coffee Walnut Cake, Pandan Layer Cake, Mocha Sponge Cake,
Pound Cake, Marble Swiss Roll Cake, Pandan Layer Cake,
Chocolate Bread and Butter Pudding

Three Types of Chef Selection of Malay Kuih of the Day

Kuih Seri Muka, Kuih Lapis Merah, Sago Merah,
Kuih Bakar, Kaswi Gula Melaka

Warm Dessert in Claypot

Serawa Durian with Warm Glutinous Rice

SEASONAL FRUITS

(Chef Selection for the 3 types daily)

Red Watermelon, Yellow Watermelon, Honey Dew,
Rock Melon, Papaya, Jack Fruit and Pickle Fruits

SELF-SERVICE 3 FLAVOUR OF ICE CREAM

With Chocolate Sauce, Strawberry Sauce, Mango Sauce,
Crush Peanut, Chocolate Rice And Chocolate Chip

DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea
Plain Water

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Dishes name in English (Dishes name in Malaysia)

MAIN COURSE

Steam White Rice

Plain Briyani Rice

Pasta With Chicken Bolognese Sauce

Steam Chicken Leg with Oyster Sauce and Ginger Paste

Roasted Chicken Breast Served with Mash Potato and Gravy

Pockmarked Old Woman's Bean Curd (Mapo Tofu)

3 Taste Chili Green Mussels (3 Rasa Cili Kerang Hijau)

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

River Catfish with Durian Paste (Ikan Patin Tempoyak)

Stir-Fried Kam Heong Clams (Kam Heong Lala)

Sour and Spicy Oxtail (Ekor Asam Pedas)

Black Pepper Beef

Mutton Curry with Potato

Mock Chicken Soya Masala Fry with Green Pea and Potato

Mini Pau Deep Fry

Shoe String Fry's

Dhal and Roti Malabar

Vegetarian Mix Veg (Broccoli, Carrot, Cauliflower and Shitake Mushroom)

Deep Fried Spring Roll and Samosa

ALL YOU CAN EAT BUFFET
LUNCH
12:00PM-02:30PM

MON - THU

Adult ^{RM} **118** NETT
Senior Citizen ^{RM}
OKU/Child **82** NETT
Toddler ^{RM} **30** NETT

**FRI - SUN
P.HOLIDAYS**

Adult ^{RM} **148** NETT
Senior Citizen ^{RM}
OKU/Child **111** NETT
Toddler ^{RM} **30** NETT

Reserve Now