

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

*MENU ITEMS MAY CHANGE WITHOUT NOTICE

BUFFET DINNER

2022 CHRISTMAS DAY

25 / 12 / 2022

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 Umami, 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**

BEVERAGES

Coffee and Tea

Plain Water

GRILLED STATION

Striploin Steak 200gm +-

Sauces

Black Pepper Sauce, Mushroom Sauce, Mint Sauce,
Smoked Honey Barbeque Sauce, Creamy Butter Sauce

SATAY

Beef Satay and Chicken Satay
Serve With Peanut Sauce And Traditional Condiments

LIVE STATION

Bake Mussel with Garlic Herb And Cheese
Chicken Shawarma Serve with Slice Onion, Slice Cucumber and Leafy Green
Roasted Lamb
Roasted Xxl Chicken

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
&
Szechuan Soup



MAIN COURSE

Rice And Noodle

Steam White Rice

Biryani Rice or Nasi Tomato

Spaghetti Aglio Olio

Chicken

Chicken Lasagnes

Seafood

Mussel with Green Curry

Prawn with Sweet and Spicy Sauce

Fish

Patin Fish Cook in Durian Sauce (Patin Asam Tempoyak)

Bake Fish with Spice and Chili

Lamb

Mutton Curry with Potato

Vegetable

Roasted Carrot with Herb Butter

Roasted Broccoli with Cheese

Roasted Potato with Herb Butter

Corn on Cob with Milk

