

# DISCLAIMER

THIS BUFFET MENU IS  
FOR REFERENCE ONLY

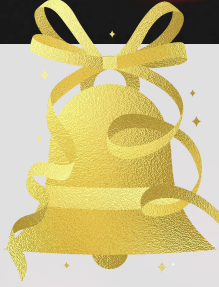
\*MENU ITEMS MAY CHANGE WITHOUT NOTICE

**BUFFET DINNER**

2023 NEW YEAR DAY

01 / 01 / 2023





## **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,

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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

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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,

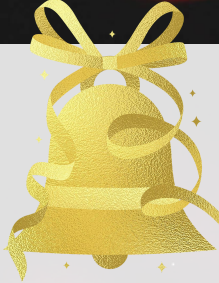
(V) Roasted Vegetables Salad, Waldorf Salad, Cucumber Tzatziki

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Chef Selected Cheese on Board of the Day with Condiments

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## **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**

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***(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)***

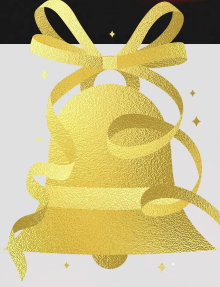
**Red Watermelon, Yellow Watermelon,  
Honey Dew, Rock Melon, Papaya,  
Jack Fruit and Pickle Fruits**

## **BEVERAGES**

**Coffee and Tea**

**Plain Water**





## **BUFFET DINNER**

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### **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**

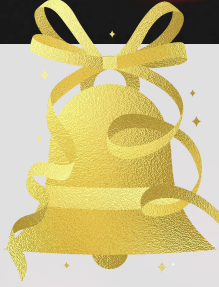
Curry Mee and Ipoh Hor Fun Noodle Soup  
(Yellow Noodles, Flat Koay Teow, Rice Vermicelli Noodle)

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





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**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