

# DISCLAIMER

THIS BUFFET MENU IS  
FOR REFERENCE ONLY

\*MENU ITEMS MAY CHANGE WITHOUT NOTICE

**BUFFET DINNER**  
2022 CHRISTMAS EVE  
24 / 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 Leafy Salads with Dressings, 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**

## **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**