

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

*MENU ITEMS MAY CHANGE WITHOUT NOTICE

BUFFET BRUNCH

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,

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

SOUP

(V) Infused Cream of Wild Mushroom Soup

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

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

MAIN COURSE

White Rice

Briyani Rice

Roasted Chicken Breast With Mash Potato and Gravy

Tandori Chicken Leg

Beef Lasagna

Oxtail With Asam Sauce

Bake Fish With Malaysian Spice

Patin Asam Tempoyak

Clam With Garlic Sauce

Green Curry Mussel

Sour Spicy Prawn

Mutton Curry With Potato

(V) Spaghetti Aglio Olio

(V) Soya Nugget Chicken Masala

(V) Mushroom With Steam Vegetables

(V) Vegetable Spring Roll, Vegetable Curry Potato Samosas

(Chilli Sauce, Tomato Ketchup)

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