

INTERNATIONAL DINNER BUFFET MENU 2020

COLD APPETIZERS MANGO, PRAWN W	SEAFOOD SALAD WITH PINEAPPLE AND PEACH, CHICKEN W MANGO SAUCE, PRAWN WITH CORN KERNEL
SALAD SECTION	MIXED LETTUCE, ROMAINE LETTUCE, CHERRY TOMATO, JULIENNE CARROT, JAPANESE CUCUBER, CORN KERNEL
CONDIMENTS & DRESSINGS	BLACK OLIVE, GREEN OLIVE, KIDNEY BEANS, CHICKPEAS, BACON BITS, CAPERS, THOUSAND ISLAND, BALSAMIC VINEGAR, FRENCH DRESSING, CAESAR DRESSING, CROUTONS PARMESAN CHEESE
ROJAK	PINEAPPLE, CUCUMBER, BEANSPROUT, SWEET TURNIP. YU CHAR KWAY, GREEN APPLE & ROJAK SAUCE
WESTERN SOUP	CREAM OF TOMATO SOUP
ASIAN SOUP	SEAFOOF TOMYAM
BREAD CORNER	ASSORTED BREADS & ROLLS, BUTTER AND JAM
SUSHI SECTION	ASSORTED SUSHI, SALMON SASHIMI & TUNA SASHIMI w JAPANESE GINGER, WASABI & JAPANESE SOY SAUCE
SEAFOOD ON ICE	FRESH COOKED PRAWN, BLACK MUSSELS & SCALLOP TABASCO, THAI SWEET CHILI DRESSING
NOODLES STATION	LAKSA & MEE SIAM
ALA-MINUTE WAFFLE	FILLING PEANUT BUTTER, STRAWBERRY FILLING, BLUEBERRY FILLING (CHOOSE YOUR OWN ICE CREAM) SERVED WITH (STRAWBERRY OR BLUEBERRY OR CHOCOLATE SAUCE) MAPLE SYRUP, MIXED FRUIT COCKTAIL
HOT DISHES	(1) BRAISED OX TAIL IN RED WINE (2) BAKED HONEY CHICKEN (3) CEREAL PRAWN (4) BAKED JOHN DORY w POMMERY SAUCE (5) SPAGHETTI BOLOGNAISE (BEEF) (6) RATATOUILLE
ACTION COUNTER	PRAWN & VEGETABLE TEMPURA TEMPURA SAUCE, GINGER & RADISH SLIPPER LOBSTER AU GRATIN (Baked with Cheese)

HONGKONG ROAST SECTION CONDIMENTS	ROAST PORK BELLY, CHAR SIEW (NOODLES) SOYA CHICKEN & ROAST DUCK CHICKEN RICE CHILI SAUCE, SLICED GREEN CHILI, DARK SOYA SAUCE, LIGHT SOYA SAUCE, SESAME OIL, ONION SAMBAL CHILI
CARVING STATION	ROAST BEEF BLACK PEPPER SAUCE, MUSHROOM SAUCE ROAST TURKEY WITH GIBLETS GRAVY
FISH STATION	BAKED WHOLE SALMON WITH POMMERY SAUCE
HOT DESSERTS	PULUT HITAM, TAU SUAN
COLD DESSERTS	CHIN CHOW W ATTAP SEEDS, DURIAN PASTE, CHENDOL W COCONUT MILK, SEA COCONUT
FRESH FRUITS	WHOLE FRUITS(ORANGE, GREEN & RED APPLE,PEAR, BANANA) CUBE FRUIT (PAPAYA, HONEY DEW, WATERMELON)
ICE KACANG	CUBE CHIN CHOW, FRUIT COCKTAIL, RED AGAR, ATTAP SEEDS, TED POLE JELLY, CHENDOL, KIDNEY BEANS, CREAM CORN, LONGAN MILK, ROSE SYRUP, BANANA SYRUP, GULA MELAKA
CAKES & PASTRIES	ASSORTED FRENCH PASTRIES, FRUIT TART, FRUIT CAKE, MINI TIRAMISU, BROWNIES, ASSORTED NYONYA KUEH, BREAD & BUTTER PUDDING
ICE CREAM	STRAWBERRY, VANILLA, CHOCOLATE, MANGO, MINT CHOCOLATE CHIPS & SWEET CORN WITH SQUARE BISCUITS, CONE AND COLOURFUL BREAD
CONDIMENTS	CHOCOLATE & COLOURFUL RICE, STRAWBERRY AND CHOCOLATE SAUCE, M&M MINI CHOCOLATE
DURIAN CORNER	DURIAN PENGAT
KACANG PUTIH STATION	6 TYPES OF KACANG PUTIH
COLD BEVERAGES	ORANGE JUICE & FRUIT PUNCH
HOT BEVERAGES	COFFEE & TEA

** MENU IS SUBJECTED TO CHANGES