



## ***Pre Festive Buffet 2022 - Menu 1***

### **Seafood and Crustacean Ice Bar Station – on rotation**

Tiger Prawn / Belgium Black Mussel / Sea Whelk / Venus Clam

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Wasabi Mayo

### **Japanese Station**

#### **Dinner Addition Sashimi – Salmon & Tuna**

Assorted Sushi & Assorted Maki

Served with - Shoyu, Wasabi, Pink Pickled Ginger

### **Air flown Salad & Mediterranean Antipasto**

Romaine Lettuce / Mesclun Green / Red Frisee / Green Coral

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Italian Dressing / Balsamic

### **Cold Combinations Tapas, Compound Salad , Charcuterie**

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing

Smoked Duck Salad with Coriander Hoisin Sauce & Raisin

Greek Feta Salad Tossed in Kalamata Olives

Crushed Pumpkin with Pommery Mustard & Dried Fruts

#### **Dinner Addition: Norwegian Smoked Salmon with condiments**

#### **Assorted Premium Cold Cuts**

### **European Cheese Platter**

French Brie / Cheddar / Blue Cheese

Table Water Cracker / Walnut / Hazelnut

Dried Apricot, Dried Prune

**Menu Subject to changes & availability of fresh product**



### **Selection of Homemade Artisan Breads & Mini Rolls**

Assorted Mini Bread Rolls, German Dark Rye Bread, Walnut Bread, Lavosh, Grissini Sticks  
Portion Butter

### **Noodle Nation**

#### **Nonya Laksa Station**

Laksa Noodle/Yellow Noodle/BeeHoon  
Prawn / Fish Cake / Chicken Julienne / Beansprouts / Egg  
Sambal Chili & Laksa Leaf

### **Soup Station**

Double Boiled Sakura Chicken with White Fungus Broth

### **Hot Selections**

Thai Pineapple Fried Rice with Black Forest Ham, Chicken Floss  
Mapo Tofu with Minced Pork  
Sweet & Sour Fish with Lychee & Sarawak Pineapple  
Tiger Prawn in Herbal Broth  
Teriyaki Chicken, Bonito Flake, Roasted Sesame Seed  
Coffee Pork Rib  
Penang Pork Ngoh Hiang Roll  
Roasted Potato with Glazed Beetroot & Shallot  
Pan Roasted Halibut with Shellfish Emulsion  
Festive Vegetables Napolitano, Rocket Pesto

**Dinner Only: Kampot Black Pepper Crab, Curry Leaves**

### **European Roast**

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

### **Dinner Addition**

Slow Roasted Black Angus Ribeye  
Farm Picked Rosemary Sauce

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### **Sweet Temptation**

Yuletide Log Cake  
Dark Cherry Almond Pie  
Bush Berries Chocolate Tart  
Assorted Noel Cookies  
Ginger Bread Panna Cotta  
Festive French Pastries  
Assorted Nonya Kueh  
Tropical Fresh Fruit Platters

### **Hot Dessert**

Warm Apple Crumble, Bourbon Madagascar Sauce

Azuki Red Bean Soup with Lotus Seed

### **Ice Cream**

Daily Selection of Ice Creams  
Condiments: Biscuit Ice Cream Cone  
Assorted Nuts / Chocolate Pearls

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