



Pre Festive Buffet 2022 - Menu 2

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

Thai Style Glass Noodles with Andaman Seafood

Cumberland Sausage Tossed with Mustard Relish & Olives

Red Cabbage Slaw, Young Corn, Jalapeno Pepper Salsa

German Potato Salad, Mountain Capers, Honey Pommery Dressing

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

Lor Mee Station

Flat Yellow Noodle

Fish Cake / Nghoh Hiang / Beansprouts / Egg / Crispy Morsel
Black Vinegar, Minced Garlic, Chinese Celery, Red Cut Chili

Soup Station

Chinese Style Corn & Seafood Chowder

Hot Selections

Fried Rice with Olive Vegetables and Festive Ham

Braised Nonya Chye Chap

Wok Fried Fish with Ginger & Spring Onion

Cereal Tiger Prawn, Curry Leaves

Ayam Ponteh

Beef Rendang

Daily Chef's Pizza

Penne Pasta Puttanesca

Medley of Seafood in Fresh Herb, Garlic & Chardonnay Broth

Grilled Festive Vegetables

Dinner Only: Golden Salted Egg Crab

European Roast

Thai Roasted Turkey, Nam Prik Sauce, Cranberry Sauce

Dijon Mustard, Pommery Mustard, Horseradish

Dinner Addition

Ginger Bread Spiced Gammon Ham, Acacia Honey Pineapple Sauce

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Sweet Temptation

Yuletide Log Cake
Dark Cherry Almond Pie
Torched Citron Tart
Assorted Noel Cookies
Eggnog Crème Brulee
Festive French Pastries
Assorted Nonya Kueh
Tropical Fresh Fruit Platters

Hot Dessert

Cinnamon Bread & Butter Pudding, Tahitian Vanilla Bean Sauce

Bubur Pulut Hitam with Coconut Cream

Ice Cream Station

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

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