



BUFFET MENU

RM150++ PER PAX

STARTER

NICOISE SALAD
TOMATO BRUSCHETTA (V)
FISH FINGER WITH TATAR SAUCE

MAIN

LEMON TURMERIC RICE (V)
SEAFOOD AGLIO OLIO PASTA
ROASTED CHICKEN WITH SPICE TOMATO
BAKED SEABASS WITH ASIAN GREMOLATA
BRAISED VEGETABLE WITH EGGWHITE SAUCE (V)

DESSERT

FRUIT PLATTER (V)
MANGO PANNA COTTA
SEA SALT CHOCOLATE TART

BEVERAGE

ORANGE JUICE
MANGO JUICE

Prices are subject to 10% Service Charge & 6% SST



BUFFET MENU

RM170++ PER PAX

APPETIZER

POMELO & JACKFRUIT SALAD
BUTTER CHICKEN WRAP
SPRING ROLL WITH NAM PLA SAUCE
MUSHROOM SOUP WITH GARLIC TOAST

MAIN

SHALLOT RICE
SEAFOOD AGLIO OLIO PASTA
ROASTED JERK CHICKEN
BAKED SALMON WITH LEMON CAPERS CREAM
LAMB SHEPARD PIE
STIR FRY VEGETABLE

DESSERT

FRUIT PLATTER
RED VELVET CAKE
BLUEBERRY CHEESE CAKE
MANGO PANNA COTTA

BEVERAGE

COFFEE
TEA
COKE & SPRITE
STRAWBERRY LIME TEA

Prices are subject to 10% Service Charge & 6% SST



BUFFET MENU

RM200++ PER PAX

STARTER

GARDEN SALAD WITH CONDIMENT (V)
TOMATO BRUSCHETTA WITH FETA (V)
BUTTER CHICKEN WRAP
POTATO & LEEK SOUP(V)

MAIN

LEMON TUMERIC RICE (V)
CREAMY TRUFFLE MUSHROOM PASTA (V)
ROASTED CHICKEN WITH SPICE TOMATO
BAKED SEABASS WITH ASIAN GREMOLATA
COUNTRY COTTAGE PIE (BEEF)
BRAISED VEGETABLE WITH EGGWHITE SAUCE (V)

DESSERT

TROPICAL FRUIT PLATTER
PISTACHIO MOCHA CAKE
RED VELVET CAKE
MANGO PANNA COTTA

BEVERAGE

COKE
SPRITE
BLACK COFFEE
BLACK TEA

Prices are subject to 10% Service Charge & 6% SST



+6011-1000 0009



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BUFFET MENU

RM200++ PER PAX

APPETIZER

WALDORF SALAD
GARDEN SALAD WITH CONDIMENT
FISH FINGER WITH TARTAR
CHICKEN CORN CHOWDER

MAIN

LEMON TUMERIC RICE
PASTA ARABIATTA
ROASTED JERK CHICKEN
SALMON WITH LEMON BUTTER CREAM
HEARTY LAMB STEW WITH MASHED POTATO
STIR FRY VEGETABLE

DESSERT

FRUIT PLATTER
CARROT CAKE
SALTED CARAMEL CHOCOLATE CAKE
ONDE-ONDE PANNA COTTA

REFRESHMENT

STRAWBERRY LIME TEA
ORANGE JUICE
BLACK COFFEE
BLACK TEA

Prices are subject to 10% Service Charge & 6% SST



BUFFET MENU

250++ PER PAX

STARTER

MUSHROOM SOUP WITH GARLIC TOAST
NICOISE SALAD
TOMATO BRUSCHETTA
MUSHROOM SPINACH QUICHE

MAIN

BUTTERED THYME RICE
SEAFOOD AGLIO-OLIO PASTA
ROASTED CHICKEN WITH CORIANDER LIME SAUCE
BAKED SEABASS WITH ASIAN GREMOLATA
ROASTED LAMB LEG WITH ROSEMARY JUS
ROASTED VEGETABLE

DESSERT

FRUIT PLATTER
CLASSIC CHEESE CAKE
CHOCOLATE BROWNIE
PEACH GUM WITH LONGAN

REFRESHMENT

STRAWBERRY LIME TEA
ORANGE JUICE
BLACK COFFEE
BLACK TEA

Prices are subject to 10% Service Charge & 6% SST



BUFFET MENU

RM280++ PER PAX

STARTER

CHICKEN CORN CHOWDER
NICOISE SALAD
FISH FINGER WITH TATAR SAUCE
TOMATO BRUSCHETTA
MUSHROOM SPINACH QUICHE

MAIN

BUTTERED THYME RICE
SEAFOOD AGLIO-OLIO PASTA
ROASTED CHICKEN WITH CREAMY MUSHROOM SAUCE
BAKED SEABASS WITH ASIAN GREMOLATA
MASHED POTATO WITH GRAVY
SAUTEED MIX VEGETABLE

CARVING

ROAST LAMB LEG WITH CONDIMENT

DESSERT

FRUIT PLATTER
BERRIES CHEESE CAKE
BROWN SUGAR CARROT CAKE
MINI LEMON MERINGUE TART
SEA SALT CHOCOLATE TART
MANGO PANNA COTTA

BEVERAGE

BLACK COFFEE
BLACK TEA
COKE
ASAMBOI FIZZ

Prices are subject to 10% Service Charge & 6% SST



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