Flavours of Asia Buffet Dinner

Salads And Appetiser

Selection Of Lettuces Salad Leaves (Boom Grow) Corn Kernels | Chickpeas | Green Olives | Cherry Tomatoes | Green Peas | Kidney Beans

Dressings & Oils

Lemon Vinaigrette | Thousand Island | Balsamic Vinaigrette | Honey Mustard Dressing | Extra Virgin Olive Oil | Roasted Sesame Dressing | Green Pesto

Artisan Cheeses

Gouda | Emmental | Brie | Camembert | Blue | Dried Fruits | Nuts | Crackers

Seafood On Ice

Tiger Prawn | Half-Shell Green Mussels | Half-Shell Scallops | Mud Crab | Sabah Lobster | Slipper Lobster

Condiment

Lemon Wedges | Cocktail Sauce | Tabasco

International Salads

Thai Egg Salad | Cajun Chicken with Vegetables | Mediterranean Grilled Vegetables | Spicy Mussel Salad | Thai Beef Salad | Lamb with Fennel and Orange Vinaigrette | Myanmar Ginger Salad

Platter

Seafood And Cold Cuts with Condiments

Japanese Station

Assorted Japanese Sushi Rolls | Sashimi Maguro Tuna | Butter Fish | Salmon Oden With Assorted Fish Cakes in Sweet and Spicy Sauce

Condiments

Shoyu | Wasabi | Gari Shoga

*Dishes are subject to changes according to ingredients seasonality and availability; without prior notice



Live Portuguese Grill Station

Mixed Grill Seafood with Chef's Special Sauce Condiments

Bites Station

Chicken Boxing with Sweet Habanero Sauce | Assorted Pizzas

Soup

Winter Melon Chicken Soup | Minestrone Soup

Malay Specialties

Nasi Kunyit | Daging Harimau Menangis | Ayam Adobo | Pindang Tongkol Asam Rebus | Sambal Tempeh with Lemon Basil

Indian Specialties

Sabji Pulao | Lamb Cashew Curry | Chicken Saag | Andhra Prawns | Vegetable Kurma Assorted Chutneys | Assorted Naan (Garlic Naan, Cheese Naan, Kashmiri Naan) | Papadum

Chinese Specialties

Hong Kong-Style Kam Heong Mussels | Braised Sea Cucumber with Mushroom and Broccoli | Traditional Herbal Chicken Drumstick | Japanese Black Pepper Udon with Prawns

Western Specialties

Grilled Vegetables | Dakgalbi Chicken

Noodle Station

Assorted Noodles

Sliced Carrots | Bok Choy | Shiitake Mushrooms | Enoki Mushrooms | Choy Sum | Bean Sprouts | Cauliflower | Broccoli | Fish Cakes | Crab Sticks | Beef Balls | Fish Balls | Squid Balls | Vegetable Fish Cakes | Surimi Lobster | Korean Fish Cakes | Surimi Shrimp Condiments

Sliced Chilli | Soy Sauce | Garlic Oil | Chilli Oil | Fried Onions | Fried Garlics | Chopped Scallions

Live Wok Hei

Pad Kra Pao Chicken | Beef

From The Steamer

Fresh Coconut Double-Boiled Soup Samgyetang (Korean Herbal Chicken Soup) | Chicken Tom Yam

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Carving Station

Roasted Whole Lamb Leg | Salmon Fillet

Condiments

Mushroom Sauce | Black Pepper Sauce | Wholegrain Mustard | Mint Sauce | Sea Salt | Assorted Roasted Root Vegetables and Corn on the Cob

Satay Station

Chicken & Beef Satay Cucumber | Shallots | Nasi Impit | Peanut Sauce

> **Live Oysters** Irish I Korean Condiments

DESSERTS

PATISSERIE

Black Forest Entremet | New York Cheesecake | Mixed Berries Dacquoise | Red Velvet

LOAF CAKES

Matcha Tiramisu with Vietnamese Coffee | Mango Lassi Mousse

SELECTION OF FRENCH PASTRIES

Mini Cupcakes | Lemon Meringue Tart | Pistachio Choux | Berries Tartlets | Gulab Jamun | Caramelia Choux

SELECTION OF VERRINES

Sago Pudding | Cendol Coconut Pudding | ABC Pudding | Red Rubies with Jackfruit

VALRHONA CHOCOLATE STATION

Caramelia 36% Chocolate Slab | Raspberry Inspiration Slab | Passion Fruit Inspiration Slab | Guanaja 70% Chocolate Slab | Manjari 64% Chocolate Truffle | Opalys 33% Chocolate Truffle |

OTHER SWEET TREATS

Candy Jars | Marshmallows

HOT DESSERTS

Sweet Corn Bread and Butter Pudding | Banana Churros with Bittersweet Chocolate Sauce

Assorted Malay Kuih

Assorted Ice Cream (Stick)

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