



# HARI RAYA FAMILY BRUNCH

15 – 17 June 2018 MYR 148 nett per person

## **COLD BUFFET**

#### INTERNATIONAL APPETIZERS

Cobb salad - smoked chicken, egg, tomato, lettuce and blue cheese
Roma tomato and mozzarella salad with fresh basil
Roasted beef with Waldorf salad
Traditional tomato gazpacho with garlic grissini
Fresh vegetable crudités with low fat yogurt dip
Cucumber salad with dill

#### **LETTUCE & CONDIMENTS**

Lollo Bionda Iceberg lettuce Lollo Rosso Butter lettuce Mesclun Mix

Lemon vinaigrette dressing Balsamic vinaigrette dressing Thousand Island dressing

Sweet corn kernels
Cherry tomatoes
Carrot julienne
Cucumber slices
Red Cabbage julienne
Red radish slices
Selection of nuts and seeds

All prices quoted are in Malaysian Ringgit and inclusive of 10% service charge and zero percent GST.

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

We endeavor to source for local and sustainable ingredients whenever possible









#### **CAESAR SALAD STATION**

Romaine lettuce
Caesar dressing
Garlic croutons
Crispy beef bacon
Parmesan cheese shavings

#### ARABIC MEZZEH AND ANTIPASTI

Hummus
Babaganoush
Pumpkin Moutabel
Marinated olives
Arabic mixed pickles
Selection of home baked pita and Zaatar bread

Grilled zucchini with feta cheese
Grilled eggplant with pine nuts
Sundried tomatoes in olive oil
Roasted wood mushrooms with shallot and balsamic vinegar
Grilled Beet Root with garlic
Grilled Pumpkin with herb

#### **CHINESE & INDIAN COLD DISHES**

Cold marinated Octopus with jelly fish

Cold Peking duck crepe

BBQ Platter

South Indian Dhai Wada – White lentil fritter in sweet yogurt

Rashmi Tikka Salad

#### **BREAD & CHEESE STATION**

Selection of international cheese Herb, Paprika and plain cream cheese Fruit jams, nuts and crackers Assorted bread loafs

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Assorted Bread Rolls Focaccia

#### **SMOKED & CURED FISH**

Smoked Mackerel
Sunflower seed crostini's, spring onions, pickled pearl onions
Horseradish cream
Cocktail sauce
Lemon wedges

#### FRESH SEAFOOD ON ICE

Tiger prawns
Flower crab
New Zealand mussels
Baby scallops
Freshly shucked Fin de Clair oysters

# **SUSHI AND CONDIMENTS**

Selection of Sushi rolls
Selection of Nigiri
Selection of Sashimi
Pickled Ginger, Wasabi, Soy Sauce, pickled carrots, Umeboshi, pickled Japanese cucumber

#### **BBQ LIVE STATION**

Lamb chops with chili and cumin
Beef steaks in Teriyaki
Chicken thigh with chimi churri
Miso sea bass







#### HOMEMADE PASTA STATION

Fresh homemade pasta

Tomato sauce, bolognaise sauce, cream sauce

Pasta condiments

#### WESTERN HOT DISHES

Steamed hake fillet with molten tomatoes and lemon veloute

Lamb Navarin with garden vegetables

Chicken meat balls with mushroom ragout

Braised seafood with garlic, chili and bell peppers

Buttered carrots with parsley

Mini jacket potatoes with sour cream and cured beef

Stuffed bell peppers with cous cous

Sautéed zucchinis with sundried tomatoes

#### **INDIAN STATION**

Dum Aloo Kashmiri – Potato cooked in Kashmiri Tomato gravy

Vegetable Dhal – Mixed lentils cooked in garlic and vegetable gravy

Chicken Tikka

Naan Bread

Crackers & Chutneys

Slow roasted baby lamb on Byriani rice







#### CHINESE STATION

Slow cooked lamb cubed with vegetables and dried chili
Crispy roasted chicken with Thai mango salad
Stir-fried grouper fillet with fermented bean and peppers
Seafood fried rice with Madras spices
Vegetable Spring Rolls

# MAIN DISH (CLAYPOT)

Nasi Minyak Seri wangi – Ghee Rice with lemongrass and fenugreek
Mee Goreng Mamak – Fried yellow mee with seafood and vegetable
Ayam Masak Kicap Berlada – Fried chicken cook with chilli tomato paste
Gulai kawah Tulang Rawan- Braised short rib curry with local spice
Udang Harimau Goreng Ulam Sos – Fried tiger prawn with sweet, spicy and herb
sauce

Pajeri Nenas Udang Kering – Pineapple curry with dry shrimp Sayur Lodeh Nasi Impit – Mixed vegetable, bean curd with coconut turmeric sauce and rice cake

Rendang Daging – Traditional Slow cook Beef with local spice

Gulai Ayam Kerisik - Tradisional Malay chicken curry with grated coconut

Lemang Bakar Pulut Susu - Sticky rice in bamboo

Ketupat Palas – Sticky rice .

# MALAY LIVE COUNTER

Chicken Murtabak

Otak-Otak - Baked seafood mouse

Ayam Goreng Pandan – Fried chicken with pandan leaf Satay Ayam, Daging & Kambing – Chicken, beef & lamb Satay Peanut Sauce











#### **NOODLE STATION**

M.O Curry Laksa with Condiments

#### MALAY COLD BUKA PUASA DISHES

Achar Buah Manis - Sweat pickled fruits

Kerabu Daging Berherba- Traditional beef salad with local herb and spice

Acar Timun Nenas Biji Bijan- Cucumber & pineapple pickle salad with sesame seed

Kerabu Mangga Muda Isi Ayam- Young mango salad with baked chicken

# ANEKA JERUK PAK ALI (Assorted fruit pickle)

Mangga Kuning - Yellow Mango Betik - Papaya Anggur - Grapes Jambu Batu - Guava Cermai - Starberri

# **SOUP STATION**

Sup Tulang Rawan – Beef rib soup with vegetable Sup Kambing Mamak - Indian style mutton soup











### **SWEET ENDING**

Aneka Buah –Buahan Segar Tempatan - 6 type of seasonal sliced fruit

Assorted Malaysian Raya kuih

Assorted Nyonya Kuih

Chilled Longan with Almond Bean curd in Syrup

Warm Bubur kacang Bersago - Sweetened green bean porridge

Sticky Date Pudding-hot

Lemon Rose Pudding-hot

Pandan Panna Cotta

Red Fruit Shooter

Crème brulee

Cinnamon Rice Pudding, Strawberry Compote

Chocolate Pot de Crème

New York Cheesecake

Caramel Peanut tart

Caprese Cake, Milk Chocolate Chantilly

Red Velvet, Cream Cheese Frosting

Carrot cake

Berry Pavlova

Coconut & Mango Canele

Milk Chocolate Madeleines

Blueberry Financier

**Assorted Pralines** 

Selection Macaroons

Assorted local fruits

