

Salads, Appetizers & Everything Cold

Composed Salad

Potato Tuna Salad
Waldorf Salad
Salade Nicoise
Salade Landaise
Tomato & Egg Salad

Local & Regional Salad

Selat Solo
Urap Sayuran
Asinan
Gado- Gado

Cold Platters

Szechuan Pepper Cured Salmon
Chicken Ham
Sliced Beef with Chili Oil & Dark Vinegar
Chilled Poached Chicken with Garlic & Ginger Paste
Pickled Eggs
Capers, Gherkin & Dijon Mustard

DIY Yee Sang

Condiments, Plum Sauce & Crisps

Green Leaves, Condiments & Dressings

Lollo Rossa, Iceberg, Arugula, Mesclun Mix
Cherry Tomato, Shredded Carrot, Mixed Capsicum, Sliced Onion Ring, Green Peas, Japanese Cucumber,
Chickpeas, Mushroom, Corn Kernel, Black Olives, Green Olives, Kidney Bean & Artichokes
Thousand Island, French Dressing, Vinaigrette, Olive Oil & Balsamic Vinegar

Caesar Salad- Live

Romaine Lettuce, Dressing, Anchovies, Beef Bacon, Shaved Parmesan, Lemon, Bread Croutons

Fruit Rujak- Live

Pineapple, Green Papaya, Jicama, Sweet Potato, Rujak Dressing

Cheese Board

Cheddar, Gruyere, Emmenthal & Brie
Soda Crackers, Raisin, Honey, Mixed Nuts & Prunes

Chilled Seafood Bar

Prawns, Mussel, Manila Clams, Giant Clams, Lombok Clams, Pencil Clams, Fresh Water Prawn,
Flower Crab & Baby Lobster
Thai Chili Sauce, Mignonette, Wasabi Mayonnaise, Cocktail Sauce, Tabasco, Lemon Wedges & Tartar
Sauce

Japanese

Aemono

Avocado Salad with Tomato Dressing
Takuan Salad with Wakame
Potato Salad
Chilled Tofu with Goma

Sashimi

Salmon, Tako, Trevally Fish, Crab Stick, Tamago & Saba
Soyu & Wasabi

Interactive

Whole Tuna Carving

Zushi

Uramaki, California Roll, Futomaki & Makizushi

Tsukemono

Takuan
Shibazuke
Fukujinzuke
Gari

Yakimono

Squid & Prawn

Under the Charcoal Yakiniku Grill

Chicken Skewer
Baby Octopus

Agemono

Prawn Tempura
Tempura Vegetables & Sauce
Chicken Karaage with Lemon Mayonnaise
Agedashi Tofu

Mushimono

Chawan Mushi with Chicken

Suimono

Cauliflower Soup
Condiments

Nimono

Shabu- Shabu with Beef Slices & Vegetables

Itamemono

Shrimp Goya Champuru- Stir- Fried Bitter Melon, Tofu, Egg & Shrimp
Yaki Udon with Chicken

Pass Around

Soft Shell Crab Roll with Spicy Mayo
Negitoro Don

Western & International

Soup

Almondine Broccoli
Croutons

Hot Dish

Braised Beef with Spring Vegetables
Chicken Cordon Bleu
Seafood Romesco Sauce
Creamed Beans
Sautéed Vegetables in Butter & Garlic
Sauteed Potato Lyonnaise

Carving

Whole Duck with Herb and Vegetables Stuffing
Beef Strip Loin with Herb Crust & Yorkshire Pudding
Chicken Roulade with Herb Farce
Salmon Coulbiac with Lemon Cream Sauce
Chicken Sharwama

BBQ Selections

Chicken Drumsticks
Beef Steak in Bulgogi Marinade
Taiwanese Sausage
Squid Rings
Prawn
Squid Rings

Interactive Cart

Fettuccine with Seafood Bordelaise

Sauce & Condiments

Bearnaisé, Mint Jelly, Dijon Mustard, Pommery Mustard, BBQ Sauce, A1, Worcestershire & Chimmichuri

Asian, Chinese & Oriental

Lunar New Year Special

Steamed Seafood Glutinous Rice in Lotus Leaves

Pass Around in Cart

Steamed Mantou with Braised Beef

Szechuan Soup Shabu- Shabu

Skewers- Chicken Ball, Fish Ball, Fish Cake, Salmon Ball, Squid Ball, Quail Egg, Crab Stick & Bakso
Vegetables- Lotus Root, Konyaku, Bok Choy, Corn, Black Fungus & Udon Noodle
Condiments- Chili Oil, Black Vinegar, Sesame Paste, Soy Sauce, Cut Chili, Spring Onion & Coriander Leaves

Hainanese Stall

Roast Duck
Roast Chicken
Fragrant Rice
Ginger Paste, Chili & Soy Sauce
Fish Ball Soup

Selections of Fried Snacks

Crispy Spring Rolls (V)
Seafood Wonton
Sesame Red Bean Ball
Fried Mantou
Lotus Paste Pao
Fluffy Wu Kok Yam

Noodle Boiler

Chicken Soup
Beef Broth
Yellow Noodle, Mie Hoon, Mie Atom, Mie Kerinting, Spinach noodle & Glass Noodle
Vegetables, Meat & Seafood Condiments
Pickled Green Chili, Sambel, Red Chili, Soy Sauce, Fried Garlic, Fried Shallot & Spring Onion

Double- Boiled Soup

Mixed Seafood Broth with Crab Meat

Chinese Lunar Seasonal Dishes

BBQ Chicken Fried Rice
Wok- Tossed Prawns with Wasabi Mayo
Braised Mushrooms with Broccoli
Braised Chicken with Black Mushrooms & Dried Sea Moss
Japanese Soft Tofu with Assorted Seafood
Stir- Fried French Beans with X.O Sauce & Sliced Top Shell Meat

Inside the Steam Basket

Steamed Fish with Superior Soy Sauce

Assorted Dim Sum

8 Selections with Chili Oil, Sweet Sauce & Chili Sauce

La Mien

Freshly Pulled Noodles

Indonesian & Regional Specialities

Stall

Sop Buntut- Indonesian Oxtail Soup
Condiments- Kicap, Sos Cili, Scallion, Fried Garlic, Line & Celery Leaves

Carving

Ayam Bakar Sambel Kicap

Sate- Local Charcoal Grilled Meat Skewers

Chicken
Beef
Kambing
Peanut Sauce, Lime, Pickles, Sambel & Sweet Soy Sauce
Ketupat- Local Rice Dumpling in Coconut Leaves
Lontong- Rice Cake

Aneka Gorengan- Local Deep- Fried Snacks

Talas
Bakwan- Vegetable & Corn Fritters
Tahu Isi- Stuffed Tofu
Ubi
Tempe- Fermented Bean Cake
Martabak Telur

Aneka Rasa Nusantara

Rendang Sapi
Sambal Paru Goreng
Ayam Goreng Berempah
Cumi Asin Sambel Ijo
Semur Tahu
Cah Cap Cay
Steamed White Rice
Brown Rice

Station

Siomay
Pempek Palembang
Cuka Pedes
Cucumber Dice

Sweets & Desserts

Inside the Display Fridge

Almond Jelly with Lychee
Mandarin Orange Pudding
Chocolate Mousse
Panna Cotta

Whole Cakes

Coconut Cream Cake
St Honore
Black Forest Cake
Banana Pound Cake

Miniatures

Financier
Madeline aux Chocolat
Assortment of Eclairs

Pastries

Mandarin Orange Tart
Lemon Meringue Tartlet
Pineapple Tart Tatín

Selection of Home-Made Ice Creams

Mandarin Orange Sorbet, Passionfruit Sorbet, Coconut, Chocolate, Peach Oolong, Vanilla
Condiments

Chocolate Fountain

Condiments

Asian Pastries

Jajanan Pasar- Indonesian Pastries

Carabikang
Klepon
Wingko
Kue Cubit
Pastel
Onde- Onde

Hot Desserts

Taufu Fa- Kembang Tauhu
Bubur Cha- Cha- Malaysian Style Sweet Porridge with Potatoes
Roti Bakar Srikaya
Pisang Goreng Cheese Coklat
Bread & Butter Pudding