



t e m a s y a

## TEMASYA BBQ DINNER MENU

### SEAFOOD ON ICE

TIGER PRAWN, MUSSEL, BABY CLAM & ASSORTED SUSI MAKI  
LIME MAYONNAISE, CHILI SAUCE, TOMATO SAUCE, SPICY COCKTAIL SAUCE,  
WASABI, SOY, THOUSAND ISLAND, TARTAR SAUCE, THAI CHILI  
LIME & LEMON WEDGES

### COLD APPETIZERS

POTATO SALAD/WALDORF SALAD/ROASTED PUMPKIN SALAD.  
FATTOUSH SALAD/CUCUMBER SALAD/BEAN SALAD./TOMATO SALAD PESTO.  
ACAR RAMPAI/ACAR BUAH/KERABU DAUN SELOM/KERABU PEGAGA/EGG PLANT SALAD  
KERABU TIMUN @TOMATO/KERABU PUCUK UBI/KERABU UDANG  
KERABU MANGGA @UDANG/KERABU AYAM/KERABU TAUGE @ KERANG  
KERABU MAGGI/KERABU IKAN SALAI/KERABU SOTONG/SOTONG KANGKONG  
KERABU DAGING/KERABU KACANG BOTOL@ AYAM/KERABU DAUN SELOM @IKAN BILIS  
LAMB CHORIZO SALAD/NICOISE SALAD/CREASER SALAD / CHICKEN /CREASER/ S.BEEF  
CARROT @S.BEEF SALAD/MARINATED PRAWN SALAD/CHICKEN @ CORN SALAD  
PASTA AGIO OLIO SALAD/CHICKEN POMEGRANATE SALAD/GRILLED MUSSEL @ PRAWN SALAD  
TURNIP TUNA SALAD /SMOKE SALMON/CHICKEN SKEWER@ TERIYAKI/CUCUMBER @ TUNA  
CRISPY TORTILLA @ BEEF /CRISPY TORTILLA @ CHICKEN/PRAWN COCKTAIL

### GREENS

HIGHLAND BABY ROMAINE, RADICCHIO, MESCULUN LEAVES, RED OAK

### CHEESE PLATTER

CHEDDAR CHEESE, EDEM CHEESE, BRIE CHEESE (COTTAGE CHEESE) PARMESAN CHEESE,  
BLUE CHEESE, GRUYERE, CAMEMBERT, GOUDA, HERB GOAT CHEESE

### DRESSINGS & CONDIMENTS

THOUSAND ISLAND, FRENCH, ITALIAN, PESTO, ROASTED SESAME DRESSING, SHALLOT VINAIGRETTE, LEMON VINEGAR  
MARINATED OLIVE, PEARL ONION, GARLIC CONFIT  
GRILLED VEGETABLES IN OLIVE OIL

### CRACKERS

PRAWN, FISH, PAPADUM, TAPIOCA & VEGETABLE CRACKERS

### SOUP OF THE DAY

CREAM OF ROASTED GARLIC  
NEW YORK SEAFOOD CHOWDER

### ARTISAN BREADS

MINI RYE BAGUETTE, COUNTRY BREAD, ROSEMARY FOCACCIA, RYE ROLL, BAGUETTE  
PLAIN & HERB BUTTER

### MALAY STATION

NASI LEMAK  
CHICKEN RENDANG  
ONION SAMBAL  
CUCUMBER, BILIS, PEANUT & EGG

### INDIAN VEGETARIAN

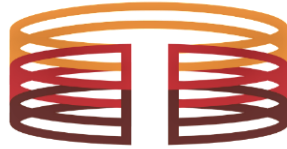
INDIAN BIRYANI RICE  
OKRA MASALA  
YELLOW DHAL CURRY

### CHINESE STATION

CHINESE STYLE NOODLE WITH VEGETABLE AND EGG  
DEEP FRIED SEABASS WITH THAI CILI SAUCE  
WOK FRIED VEGETABLE WITH OYSTER SAUCE

### WESTERN STATION

SEAFOOD LASAGNA  
CHEESY POTATO GRATIN  
ROASTED TOMATO WITH PICK ROSEMARY



**t e m a s y a**  
CORN ON THE COB

**PASTA STATION**

PENNE, LINGUINE, SPAGHETTI  
TOMATO CONCASSE, CREAM SAUCE, AGLIO OLIO

**CONDIMENTS**

BEEF STRIP, BLACK OLIVE, ONION, MUSHROOM, ZUCCHINI, GARLIC AND SWEET PEPPERS

**CARVING LIGHT STATION**

SPICY BILIS PIZZA  
MUSHROOM & TOMATO PIZZA  
BANANA DUMPLING, VEGETABLE DUMPLING

**NOODLE STATION**

YELLOW NOODLE, FLAT NOODLE, VERMICELLI  
CURRY/ REBUS/LAKSA & CLEAR SOUP, CHICKEN, FISH BALL, CRAB STICK VEGETABLES

**HOT FROM THE PIT**

BEEF FILLET WITH THYME & BLACK PEPPER LAMB CHOPS WITH ROSEMARY, FRESH TIGER PRAWNS  
CHILI BABY SQUID, TROPICAL CHICKEN SKEWER, CHICKEN BRATWURST, GARLIC BLACK MUSSELS,  
BEEF SAUSAGE, BLUE SWIMMER CRAB, , BANANA LEAF SEABASS, TANDOORI CHICKEN WINGS

**SAUCES**

B.B.Q, BLACK PEPPER, ONION SAMBAL, PERCIK SAUCE  
MUSTARD, MINT, BEARNAISE  
CHILI SOY WITH RED ONION, KANTAN TAMARIN DIP, THAI GREEN SAMBAL

**SATAY**

MALYSIAN GRILL LEMONGRASS MARINATED CHICKEN & BEEF SKEWERS  
RICE PATTIE, CUCUMBER, ONION, PEANUT SAUCE

**PORTUGUESE BAKAR**

SPICY DRY SHRIMP SAMBAL GRILLED WITH CHOICES OF SEABASS, BABY STINGRAY, PRAWNS,  
LALA & MUSSELS, LADY FINGERS AND CALAMANSI

**MID – EAST SPECIALTIES**

CHICKEN SHAWARMA  
PITA BREAD, FLAT BREAD, CUCUMBER RAITA, SALAD, GARLIC SAUCE AND HARISSA MAYO

**APAM BALIK**

SWEET MALAYSIAN PANCAKE TURNOVER STUFFED WITH A SUGARY, BUTTERY PEANUT FILLING

**DESSERTS**

KIWI AND MANGO PAVLOVA, APPLE PIE, CHVANILLA CUP CAKE, CHOCOLATE CUP CAKE, STRAWBERRY CUP CAKE,  
CHOCOLATE TRIFLE, CREAM BRULEE, BLACK FOREST, TIRAMISU, STRAWBERRY MOUSSE, BANOFFEE, BLUEBERRY PANNA  
COTTA, KIWI PANNA COTTA  
STRAWBERRY PANNA COTTA, ALMOND TART, CHEESE TART, CHOCOLATE TARTLET, PEACH TARTLET, LIME TARTLET,  
FINANCIER, BROWNIES, CHOCOLATE MOIST CAKE, RED VELVET CAKE. BANANA CHOCOLATE MOUSSE  
MADELINE, BLUEBERRY CREAM CAKE, OREO CHEESECAKE, CHOCOLATE SWISS ROLL, PANDAN LAYERED COCONUT  
CAKE, CREAM PUFF, BLACK FOREST CAKE, MILLE – FEUILLE, PARIS BREST, CIPRIANI CAKE  
RED VELVET MOUSSE CAKE, BURNT CHEESECAKE, MANGO MIRROR CAKE, PEANUT BUTTER MOUSSE  
APPLE TART, PINEAPPLE TART, BLUEBERRY TART, APPLE TART

**ABC**

LOCAL SHAVED ICE DESSERT WITH VARIOUS FILLINGS AND SYRUP  
COLORED JELLIES, SWEET CREAM CORN, GRASS JELLY, PALM SEED, BASIL SEED, ROASTED PEANUTS, MIX COCKTAIL  
FRUITS, RED BEAN, CANDIED GINGER  
CONDENSED MILK, EVAPORATED MILK, PALM SUGAR, ROSE SYRUP

**ICE CREAM COUNTER**

CHOCOLATE, SWEET CORN, VANILLA, STRAWBERRY, MANGO

**SELECTION OF SLICE FRUITS**

WATERMELON, PAPAYA, YELLOW MELON, PINEAPPLE, HONEYDEW

**RM 158.00 + PER PERSON**

**Menu interchangeable based on availability and occupancy**