

Latest Recipe

SERAMBI JUADAH WARISAN DESA

MENU 1

ASIAN TAPAS

Daily Chef's Creation

INTERNATIONAL COMPOSED SALAD

Smoked Salmon Salad with Fennel, Celery and Orange Segment
Roasted Lamb with Feta Cheese, Olives, Sundried Tomato and Cucumber
Terung Balado
(Indonesian Style Eggplant Salad with Pounded Chilli)
Japanese Sizzling Beef Teriyaki with Soba Noodles and Wild Mushrooms

SALAD BAR

Mesclun, Romaine Lettuce, Cucumber, Carrot, Artichoke, Cherry Tomato,
Tomato Wedges, Beet Root, Young Corn, Broccoli and Cauliflower

SALAD CONDIMENTS

Olives, Pickled Vegetables, Gherkins, Jalapeno, Sun-dried Tomato,
Feta Cheese, Shaved Parmesan, Crouton, Beef Bacon, Anchovies,
Lemon, Pickled Onion, Capers and Pickled Garlic, Capers Berries

SAUCES AND DRESSINGS

Thousand Island, French Dressing, Italian Dressing
Caesar Dressing, Olive Oil, Thai Chilli Dressing, Green Herbs Dressing

SEAFOOD ON ICE

Green Lips Mussels, Pacific Prawns, New Zealand Oysters, Bamboo Clam

DRESSINGS AND CONDIMENTS

Lea & Perrins Sauce and Sliced Lemon

MALAYSIAN 'KERABU' AND APPETIZERS

Pecal Desa (Local Vegetable Salad), Tauhu Sumbat (Stuffed Beancurd),
Acar Limau (Pickle Lime), Popiah Basah (Malay Spiced Spring Roll),
Nasi Ulam (Traditional Style Rice Salad)

Kerabu Ayam Pangang bersama Sambal Mangga dan Cili Burung
(Smoked Chicken Salad with Green Mango and Chilli Paste)

Kerabu Ikan Bakar, Asam Belimbing Sambal Cili Kering, Peria Rebus
(Grilled Fish Salad with Carambola Chilli Paste and Bitter Gourd)

Perut Lembu Rebus dengan Halia Tua Cicah Air Asam Daun Kesum
(Beef Tripe with Tamarind Chilli Dip)

Kerabu Kepah dengan Pucuk Paku, Kerisik –Sambal Belacan
(Mussel Salad with Bean Sprout, Roasted Coconut and Chilli Paste)

Acar Buah Pulau Mutiara
(Mixed Fruit Chutney with Sesame)

Kerabu Kacang Botol Udang Kering
(Four Angle Bean Salad with Salted Shrimp)

LETTUCES AND 'ULAM-ULAM'

Mesclun Lettuce, Romaine Lettuce
Petai, Kacang Botol, Daun Selom, Pucuk Pegaga, Pucuk Ubi, Kacang Bendi, Jantung Pisang,
Pucuk Gajus, Terung Pipit, Ulam Raja, Timun and Tomato

DRESSINGS AND 'SAMBALS'

Thousand Island, Italian Dressing, French and Tartar
Sambal Belacan, Sambal Mangga, Cencaluk, Budu, Tempoyak and Kicap Manis

SAVOURIES AND PICKLES

Ikan Gelama Masin (Salted Red Snapper)
Ikan Sepat Masin (Salted Dried Fish)
Ikan Pekasam (Dried Salted Fish)
Ikan Talang Goreng dengan Bawang (Dried Salted Fish with Onion)
Tempe Goreng dengan Ikan Bilis Berkacang (Fried Beancurd with Anchovies)
Paru Goreng Berlada (Fried Beef Lung with Pounded Chilli)
Telor Asin (Salted Egg)
Hati Ayam Goreng dengan Bawang (Sautéed Chicken Liver with Onion)
Serunding Ayam & Daging (Dried Chicken & Beef Floss)
Otak-otak Ikan Merah (Spiced Fish Terrine in Coconut Leaf)

ASSORTED FRUIT PICKLES

Jeruk Cerman (Cerman Pickles)
Jeruk Mangga (Mango Pickles)
Jeruk Betik (Papaya Pickles)
Jeruk Anggur (Grapes Pickles)
Jeruk Kelubi (Kelubi Pickles)
Jeruk Kedondong (Kedondong Pickles)

PORRIDGE

Bubur Lambuk Mikerhani Tumis Darat
(Ayam, Udang dan Sayuran)
Traditional Porridge with Spices

SOUP

Sup Kambing Rincik berempah dengan Cili-Bawang Putih dan Roti Bai
(Lamb Ribs Soup with Garlic-Chilli Paste Dip)

HOT BUFFET DISHES

Rendang Kerbau Daun Salam
(Buffalo Rendang with Bay Leaf)

Ikan Tenggiri Berlado Hijau – Terung Pipit
(Mackerel Fish Fillet with Wild Baby Green Brinjal Chilli Paste)

Ayam Pencen Masak Lemak Merah – Lengkuas
(Braised Old Chicken with Chilli and Galangal)

Berbiri Masak bersama Rempah Tunisia, Lemon and Tomato
(Braised Lamb with Tunisia Spice, Lemon and Tomato)

Sotong Masak Mamak Haruman Karipoley
(Squid Cooked Mamak Style with Curry Leaf)

Kum-Poh Duck with Dried Chilli and Cashew Nut

Braised Hong Kong Kale with Mushroom Sauce and Fried Garlic

Nasi Putih
(Steamed White Rice)

INDIAN STATION

Non Vegetarian

Chicken Panchratan
(Chicken Pieces cooked in Tomato Gravy and Bell Peppers)

Goan Macchli
(Fish Slice cooked in Spiced Thick Coconut Curry)

Maans Coy Kadhi
(Lamb Cube cooked in Yoghurt and Aromatic Spice)

Nandu Molaga Paraddle
(Sautéed Crab with Chilli and Tamarind Juice)

Briyani Rice
(Briyani Rice cooked with Indian Spices)

Vegetarian

Baingan Kalongi
(Eggplant Tempered in Tanga Onion Seed and Tamarind Gravy)

Punjabi Channa Dhall
(Simmer Chickpeas in Spicy Curry Gravy)

Subzi makhni
(Fresh Vegetables cooked in Sweet Tomato Curry)

Kadai Paneer
(Stir-fried Cottage Cheese with Fresh Onion, Tomato and Capsicum)

Shimla Mirch Aloo
(Potato and Capsicum Curry)

Pickles and Chutney

Hussaini Tamatar Qoot
(Tomato Chutney)

Pudina Chatni
(Mint & Cilantro Chutney)

Mangga Thuvial
(Green Mango Chutney)

Subzi Chatni
(Mixed Vegetables Chutney)

Nimboo Chatni
(Lime Chutney)

Cucumber Raita

Crackers

Keropok Ikan, Keropok Papadum, Keropok Belinjau, Keropok Udang, Keropok Ubi Kayu, Kerepek Ikan Bilis, Tumpi Kacang Dhal, Tumpi Kacang Hijau
(Fish Crackers, Urad Dhal Crackers, Belinjau Crackers, Prawn Crackers, Cassava Crackers, Anchovy Crackers, Yellow Lentil Crackers, Green Bean Crackers)

Tandoori's & Roti

Tandoori Murgh
(Marinated Chicken with Yoghurt and Indian Spices)

Lamb Chop Tandoori
(Spiced Marinated Lamb baked in Tandoor Oven)

Potato Tikka
(Marinated Tikka Potato baked in Tandoor Oven)

Garlic Naan
Roti Canai
Chapati
Chicken Murtabak
Dhal Curry

Condiments

Sliced Lemon, Green Chili Mint Chutney, Onion Rings

JAPANESE COUNTER

Sashimi and Sushi

Salmon, Butterfish, Octopus, Maguro
California Temaki Roll

Condiments

Wasabi, Grated Radish, Kikoman and Japanese Pickled Ginger

Teppanyaki

Beef, Prawn, Chicken, Butterfish
Assorted Vegetables
Japanese Garlic Fried Rice

Tempura Counter

Freshly Fried Battered Prawn, Fish and Vegetable with Condiment

MALAY COUNTER

Live "Goreng-Goreng" Station

Aneka Pisang
Raja, Awak, Nangka, Abu
(Assorted Banana)

Keledek, Keladi, Sukun & Cempedak
(Sweet Potato, Yam, Breadfruit, Jackfruit)

MALAYSIAN FUSION LE CUCUR

Cucur Suremi Ketam bersama Bebawang, Kucai dan Cili Merah Bersama Keju Mozzarella

LIVE NOODLES COUNTER

Mee Ayam Pedas bersama Telur Puyuh
Kuah Kepiting Bunga Kantan dan Sambal Goreng
Chef Teh Lam Mee

Wantan Noodles Soup and Dried Wantan with Sesame Onion Oil and Soya Sauce

Condiments

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Meat Ball, Fish Ball
Mustard Plant, Beansprouts, Mushroom, Nai Pak, Fried Tofu, Wantan Dumpling
Red Chilli, Pineapple, Cucumber, Onion, Boiled Egg
Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring Onion, Fried Shallot,
Pickled Green Chili

KUALI RAMADHAN

Fried Rice with Salted Fish, Egg and Vegetable
XO Paste Loh Sek Fun with Prawns and Chive
Kung Fu Kuey Teow with Seafood

FROM THE OVEN

Daging Lada Hitam bersama Jeruk Bawang Merah, Kacang Pangang, Harissa Paste, Sos Keju

PAU AND DIM SUM

Chicken Char Siew Pau

ASSORTED STEAMED DIM SUM

Har Kow
Black Pepper Siew Mai
Carrot Siew Mai
Crystal Dumpling

WESTERN COUNTER

Choice of Dried and Homemade Pasta

Spaghetti, Squid Ink Fettuccine, Trio Farfalle, Spinach Tagliatelle

Choice of Sauces

Carbonara, Lamb Shank Ragoût, Seafood Pizzaiola, Aglio e Olio, Beef Bolognese

CARVERY OF THE DAY

Kambing Panggang Berempah dengan Sos Bawang Putih Haruman Jintan
Roasted Baby Lamb with Spice – Garlic Cumin Sauce

SPECIALTY OF THE DAY

Ikan Barramundi Pangang bersama Sambal Bawang Berserai Haruman Limau Perut
Baked Barramundi with Sweet Onion Lemongrass Sauce

Side

Baked Penne Rendang with Melted Cheese and Coriander Pesto
Roasted Potato with Red Onion, Rosemary and Extra Virgin Olive Oil
Tuna, Boiled Egg and Leek Tart with Cheddar Cheese – Smoked Paprika
Steamed Cous-Cous with Dried Fruits and Orange Zest

DESSERT

Crepes Corner

Freshly Prepared Crepes

Condiments

Raspberry Jam, Peanut Butter, Chocolate Sauce, Kaya and Vanilla Custard

Selections of Turkish Ice Cream

Live Chocolate Fountain

Choice of Dark, Milk and Strawberry Chocolate

Skewers

Fresh Strawberry & Grapes

Marshmallow Twist

Portion Dessert

Green Tea Mascarpone

Banana Yoghurt Cream

Orange Jelly

Dessert Buffet

Fresh Fruit Salad

Assorted Omachi

Apple Crumble Tart

Morello Cherry Cheese Cake

Fruit Pavlova

Earl Grey Chocolate Tart

Orange Poppy Seed Cake

Paris Brest

Gianduja Marjolaine

Fresh Dates

Kuih Talam

Buah Malaka

Apam Balik

Kuih Lapis

Pulut Panggang

Kuih Sago

Koci Pulut Hitam

Pulut Inti

Bingka Ubi

Karipap Pusing

Pelbagai Agar-agar Malaysia

Putu Mayam

Putu Piring

Hot Dessert

Bubur Cha Cha
Durian Soup with Pancake Roll

Cold Beverages

Air Bandung
Air Tebu
Air Kurma
Ice Lemon Tea

Hot Beverages

Teh Tarik Panas

Kindly notify one of our associates if you have any allergic intolerance