

# *Latest Recipe*

## **SERAMBI JUADAH WARISAN DESA**

### **MENU 2**

#### **ASIAN TAPAS**

Daily Chef's Creation

#### **INTERNATIONAL COMPOSED SALAD**

Marinated Japanese Octopus with Green Soba, Mushroom and Hoisin Vinaigrette  
Charbroiled Cajun Chicken Salad with Artichokes and Chipotle  
Smoked Duck Salad with Australian Pear Passion Fruit Vinaigrette  
Yam Neua Nam  
(Thai Spicy Beef Salad)

#### **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

#### **MALAY 'KERABU' AND APPETISERS**

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

Kerabu Ikan Bakar dengan Sambal Kelapa Tumbuk dengan Ikan Bilis  
(Grilled Fish with Chilli Coconut Paste-Anchovies)

Kerabu Kepah bersama Daun Celom, Serai dan Sambal Belacan  
(Mussel Salad with Celom Salad, Shallot, Lime and Bird Eye Chilli)

Kerabu Telur Berlado dengan Bawang Merah  
(Eggs with Red Onion Salad)

Kerabu Itik bersama Betik, Serai dan Asam Kasturi  
(Duck Salad with Papaya, Lemongrass and Calamansi Dressing)

Acar Ikan Masin dengan Halba  
(Salted Fish with Mixed Spice and Fenugreek Chutney)

Kerabu Kambing Mentimun, Bawang Putih dan Sambal Hijau  
(Lamb Salad with Cucumber, Garlic and Green Chilli)

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

**YONG TAU FOO**

Assorted Dumpling and Vegetable  
Homemade Chilli Dip

**PORRIDGE**

Kanji Utara bersama Udang Basah, Ayam, Tumis Darat dan Sambal Goreng Cili Padi  
(Traditional Rice Porridge with Chilli Paste, Coconut Cream, Chicken and Prawn)

**SOUP**

Sup Kepiting dengan Sayuran, Soo Hon, Tofu dan Bawang Goreng  
(Crab Meat Soup with Vegetable, Glass Noodle and Fried Shallot)

**HOT BUFFET**

Beef Ribs Masak Lemak Merah, Daun Limau Purut, Lengkuas dan Serai  
(Red Curry Beef Ribs with Lime Leaf, Galangal and Lemongrass)

Ikan Tenggiri Sambal Terung Pipit Asam Jawa  
(Mackerel Fish with Wild Green Brinjal Chilli Paste and Tamarind Water)

Gulai Itik dengan Telur dan Kerisik  
(Duck Curry)

Rendang Kambing Daun Salam  
(Lamb Rendang with Bay Leaf)

Masak Lemak Udang dengan Nenas dan Belimbing Buluh  
(Tiger Prawn Curry with Pineapple)

Chicken Ginger with Spring Onion

Wok-fried Nai-Pak with Garlic Sauce

Nasi Putih  
(Steamed White Rice)

### **INDIAN STATION**

#### **Non Vegetarian**

Lamb Vindaloo  
(Braised Lamb in Spiced Thick Curry with Potato)

Murgh Koorma  
(Chicken Pieces cooked in Thick Fennel Curry)

Machli Kali Mirch  
(Fish in Cashew Nut and Black Pepper Sauce)

Jhinga Do Piazza  
(Stir-fried Prawn and Spring Vegetables in Onion Masala Sauce)

Dhal Rice

#### **Vegetarian**

Mutter Mushroom  
(Mushroom and Green Peas cooked in Creamy Gravy)

Aloo Lachile  
(Stir-fried Potato with Vermicelli)

Kashmiri Palak Aur Kamal Kakdi  
(Spinach and Lotus Root tempered with Garlic and Mustard Oil)

Pulli Koottu  
(Freshly cooked Brinjal with Green Chilli, Garlic and Tamarind Juice)

Palak Tamatar  
(Fresh Cottage Cheese cooked in Tomato Curry and Cream)

#### **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 Dhall, Tumpi Kacang Hijau  
Fish Crackers, Urad Dhal Crackers, Belinjau Crackers, Prawn Crackers,  
Cassava Crackers, Anchovy Crackers, Yellow Lentil Crackers, Green Bean Crackers

**INDIAN COUNTER**

**Tandoori & Roti**

Tandoori Chap

(Grilled Chicken Tandoori with Yoghurt and Indian Spices)

Lamb Chop Tandoori

(Spiced Marinated Lamb Chops baked in Tandoor Oven)

Vegetable Tandoori

(Oven Roasted Tandoori Vegetables)

Garlic Naan

Roti Canai

Chicken Murtabak

Chapati

Dhal Curry

**Condiments**

Sliced Lemon, Green Chilli 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

**Selections of Teppanyaki**

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

**Tempura Counter**

Prawn, Fish and Vegetables with Condiments

**MALAY COUNTER**

**Live "Goreng-Goreng" Station**

Aneka Pisang

Raja, Awak, Nangka, Abu  
(Assorted Banana)

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

Malaysian Le Cucur VS Malaya Le Classic  
Malaysian Fusion Le Cucur

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

### **LIVE NOODLES COUNTER**

Mee Ayam Pedas bersama Telor 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, Beef, Tripe, Meat Ball  
Mustard Plant, Beansprouts, Mushroom, Nai Pak, Fried Tofu, Wanton Dumpling  
Red Chili, Cucumber, Onion, Long Bean, Ginger Flower, Boiled Egg  
Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring Onion, Fried Shallot  
Pickled Green Chili

### **KUALI RAMADHAN**

Wok-fried Chinese Noodle with Seafood and Kucai  
Smoked Duck, Pineapple and Curry Powder Fried Rice  
Penang Fried Keow Teow with Prawn and Egg

### **FROM THE OVEN**

Roti Pita Tebal bersama Daging Kambing Berkuah, Sayuran Panggang, Keju dan Jeruk Cili

### **ASSORTED STEAMED DIM SUM**

Chicken Char Siew Pau  
Har Kow  
Black Pepper Siew Mai  
Carrot Siew Mai  
Crystal Dumpling

### **WESTERN COUNTER**

#### **PASTA**

##### **Choice of Dried and Homemade Pasta**

Spaghetti, Squid Ink Fettuccine, Trio Farfalle, Spinach Tagliatelle

##### **Choice of Sauces**

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

#### **CARVERY**

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

#### **SPECIALTY OF THE DAY**

Ayam Panggang Rempah Sangai, Sambal bersantan dan Gula Kabung  
(Roasted Chicken with Mixed Spices,  
Coconut Cream Chilli Paste and Palm Sugar)

#### **Sides**

Sweet Potato Choux Dumpling with Salted Cinnamon Powder  
Beef Ball with Cajun Sauce and Vegetable  
Broccoli and Cauliflower Mimosa  
Slow Poached Beef on Barley Rice, Mushroom –Thyme Sauce

**DESSERT**

**Waffle Corner**

Freshly Prepared Waffle

**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

Morello Cherry Cheese Cake

Fruit Pavlova

Earl Grey Chocolate Tart

Orange Poppy Seed Cake

Paris Brest

Gianduja Marjolaine

Fresh Dates

Cucuk Badak

Kuih Lapis

Kuih Seri Muka

Kuih Tapioca

Kuih Sardine

Kuih Tai Tai

Kuih Kolem Kacang

Kuih Koci

Kuih Talam

Kuih Gulung

Pelbagai Agar-agar Malaysia

Putu Mayam

Putu Piring

**Hot Dessert**

Durian Soup with Pancake roll  
Bubur Jagung

**Cold Beverages**

Air Tebu  
Air Sirap Bandung  
Ice Lemon Tea  
Air Kurma

**Hot Beverages**

Teh Tarik Panas

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