

Latest Recipe

SERAMBI JUADAH WARISAN DESA

MENU 3

ASIAN TAPAS

Daily Chef's Creation

APPETIZERS AND COMPOSED SALAD

Roasted Lamb with Cous-cous and Dried Fruits
German Potato Salad with Smoked Sausage

Urap

(Indonesian Vegetable Salad with Grated Coconut)

Mediterranean Seafood Salad with Cous-cous

PLAIN 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, Balsamic Vinaigrette
Caesar Dressing, Olive Oil and Balsamic Vinegar, Thai Chilli Dressing, Green Herbs Dressing

CHEESE BOARD

International Cheese Board
Crackers, Pumpernickel

SEAFOOD ON ICE

Green Lips Mussels, Pacific Prawns, Crabs

MALAY 'KERABU' AND APPETISERS

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)

SALAD

Kerabu Satay Daging dengan Belimbing Besi, Bunga Kantan dan Bawah Merah
(Beef Satay Salad with Starfruit, Ginger Flower and Red Onion)

Kerabu Aneka Hidupan Laut dengan Pegaga
(Seafood with Green Pegaga Salad)

Kerabu Pucuk Paku dengan Ikan Bakar
(Fern Leaf Salad with Grilled Fish)

Kambing Bakar Racik dengan Kerabu Terung Bakar
(Slice Roasted Lamb with Wild Roasted Green Eggplant)

Acar berempah Buah Kurma dengan Bawang Merah
(Dates with Spice and Red Shallot Chutney)

Kerabu Hati Ayam dengan Mangga Muda
(Chicken Liver Salad with Green Mango)

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 Cermat (Cermat 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 dan Udang
(Traditional Rice Porridge with Spices)

SOUP

Sup Daging Sendi dan Rusuk bersama Sayuran dan Kentang
(Beef Shank and Ribs Soup with Vegetable and Potato)

MALAY HOT

Ayam Podeh Cili Api dengan Tempeh
(Chicken cooked with Bird Eye Chilli and Soya Bean Cake)

Gulai Kepah Lemak Kuning bersama Rebung Madu
(Mussel cooked in Turmeric Coconut Gravy with Bamboo Shoot)

Daging Dendeng Ketumbar Biji
(Beef cooked Dendeng Style with Coriander Seed)

Kambing Masak Rempah Tunisia dengan Madu, Lemon dan Tomato
(Braised Tunisia Lamb Style with Honey, Lemon and Tomato)

Bawal Kukus bersama Sayur Jeruk dan Buah Asam Plum
(Steamed Promfret Fish with Sour Plum Broth)

Black Pepper and Ginger Beef with Onion, Garlic and Spring Onion

Wok-fried Baby Bok Choi with Egg Tofu and Master Stock Sauce

Nasi Putih
(Steamed White Rice)

INDIAN STATION

Non Vegetarian

Lamb Kashmiri
(Lamb Cooked in Cashew Nut Paste and Spices)

Squid Masala
(Braised Squid in Masala Spices)

Machli Methi
(Sliced Fish cooked with Thick Fenugreek Sauce)

Murgh Zaffran Shahzahani
(Chicken pieces cooked in Tomato Fennel Gravy)

Dhal Rice
(Yellow Lentil rice)

Vegetarian

Bhindi Masala
(Ladies Finger Fried with Onion Masala and Fresh Tomato)

Channa Maa Ki Dal
(Chickpeas and Lentil Tempered in Onion and Tomato Masala Gravy)

Navaratna Korma
(Vegetables Cooked in Korma Paste with Cashewnuts)

Aloo Ghobi
(Stir-fried Potato and Cauliflower in Tangy Onion Gravy)

Podelanga Kutu
(Snake Gourd cooked with Yellow Lentil)

Pickles and Chutney

Hussaini Tamatar Oot
(Tomato Chutney)

Pudina Chatni
(Mint & Cilantro Chutney)

Mangga Thogayal
(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 Murgh
(Marinated Chicken with Yoghurt and Indian Spices)

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

Fresh Water Prawn Tandoori

Garlic Naan
Roti Canai
Chicken Murtabak
Chapati
Dhal Curry
Curry of the Day

Condiments

Sliced Lemon, Green Chilli Mint Chutney, Onion Rings

JAPANESE COUNTER

Sashimi and Sushi

Salmon, Octopus, Maguro
California Temaki Roll

Condiments

Wasabi, Grated Radish, Kikoman and Japanese Pickled Ginger

Selections of Teppanyaki

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

Tempura Counter

Crispy Batter Fried 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 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 Chilli, Pineapple, Cucumber, Onion, Boiled Egg
Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring Onion, Fried Shallot,
Pickled Green Chilli

KUALI RAMADHAN

Salted Fish and Black Bean Fried Rice
Fried Loh Sek Fan with Special Paste
Fried Noodle in Hong Kong Style

FROM THE OVEN

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

DIM SUM

Assorted Steamed Dim Sum
Chicken Char Siew Pau
Har Kow
Black Pepper Siew Mai
Carrot Siew Mai
Crystal Dumpling

WESTERN COUNTER

Dried and Homemade Pasta

Tortellini, Spaghetti, Squid Ink Fettuccine, Trio Fusili, Penne

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

Daging Purba bersama Kuah Karipoley Utara dan Telur Rebus
(Roasted Beef with Curry Poley North Style Gravy and Boil Egg)

Side

Mexican Chilli Chicken with Pickle Shallot and Sour Cream
Braised Potato in Onion Broth and Rosemary
Zucchini Au Gratin
Smoked Veal and Mushroom Fried Dumpling with Tomato Fondue and Basil Pesto

DESSERT

Crepes Counter

Freshly Prepared Crepes

Condiments

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

Traditional Turkish Ice Cream

Live Chocolate Fountain

Choice of Dark, Milk and Strawberry Chocolate

Skewers

Assorted Fresh Strawberry Skewer, Grapes Skewer
Marshmallow Twist

Portion Dessert

Fruit Portion
Carrot Pecan with Cheese Frosting
Home Made Mango Pudding

Dessert Buffet

Fresh Fruit Salad
Assorted Omachi
Tiramisu in Bowl
Cappuccino Meringue Dome
Chilled Semolina Peach Pudding
Coconut Palm Sugar Jelly
Red Bean Lychee Maccha Cake
Amarena Cherry Crumble Tart
Fresh Dates
Orange Caramel Custard
Coconut Vanilla Exotic Log
Lompang Warna-warni
Kuih Tepung Talam
Kuih Apam Balik
Putu Piring
Kuih Ketayap
Kuih Kasui

Kuih Cara Manis
Pelbagai Agar Agar
Apam Warna-warni
Putu Mayam
Tepung Pelita
Buah Melaka
Lepat Pisang

Hot Dessert

Durian Soup with Pancake Roll
Bubur Pulut Hitam

Cold Beverages

Air Tebu
Air Sirap Selasih
Air Soya
Ice Lemon Tea
Air Kurma

Hot Beverages

Teh Tarik Panas

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