

Latest Recipe

SERAMBI JUADAH WARISAN DESA

MENU 5

ASIAN TAPAS

Daily Chef's Creation

APPETISERS AND COMPOSED SALAD

Mini Baked Potato Salad with Smoked Chicken

Indonesian Gado-gado
(Indonesian Vegetable Salad with Peanut Sauce)

Cendawan Abalone dan Ikan bersama Sos Pedas
(Abalone and Fish Roll with Cold Sauce)

Salad Betik Muda 'Som Tam'
(Thai Papaya 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, Balsamic Vinaigrette,
Caesar Dressing, Olive Oil and Balsamic Vinegar, Thai Chilli Dressing, Green Herbs Dressing

SEAFOOD ON ICE

Green Lips Mussels, Pacific Prawns, New Zealand Oyster, Slipper Lobsters

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)

Kerabu Cendawan Tiram bersama Bawang Merah, Sambal Temasik
(Mushroom Salad with Red Onion and Spicy Fried Anchovies Chilli Paste)

Kerabu Kacang Botol bersama Telur Puyuh Sambal Kunyit
(Winged Bean with Quail Egg and Turmeric Chilli Paste)

Kerabu Ulam Raja dengan Belut Salai
(Smoked Eel Salad with Local Green Salad)

Kerabu Sotong dengan Betik Muda, Serai dan Air Asam Limau Nipis
(Calamari Salad with Green Papaya, Lemongrass and Lime Dressing)

Acar Jambu Batu bersama Bunga Lawing – Cili Api
(Green Guava Chutney with Star Anise and Bird Eye Chilli)

Kerabu Pucuk Ubi dan Daun Kadok Sambal Kelapa
(Tapioca Shoots and Betel Leaf with Coconut Chilli Paste)

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 Cermai (Cermai 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 Porridge with Spices)

SOUP

Sup Aneka Hidupan Laut bersama Bunga Kantan, Asam Plum dan Sayuran
(Seafood Soup with Ginger Torch Flower, Salted Plum and Vegetable)

BUFFET DISHES

Ayam Panggang Sambal Santan Daun Kunyit
(Roasted Chicken with Coconut Chilli Paste and Turmeric Leaf)

Gulai Kepah Lemak Putih dengan Daun Selasih-Lengkuas
(Mussel cooked in Coconut Cream and Thai Basil)

Kurma Kambing, Kentang dan Cili Hijau
(Lamb Kurma with Potato and Green Chilli)

Bebola Sapi bersama Telur, Kentang dan Rempah Basah
(Meat Ball with Egg, Potato and Curry Paste)

Asam Tumis Ikan Merah bersama Belimbing Buluh, Bendi dan Tomato
(Red Snapper cooked in Chilli-Tamarind Broth with Ladyfinger and Kesum Leaf)

Wok-fried Crab with Chilli Bean Paste

Wok-fried Mixed Vegetable with Water Chestnut and Black Fungus

Nasi Putih
(Steamed White Rice)

INDIAN STATION

Non Vegetarian

Murgh Jeera
(Braised Chicken in Thick Creamy Cumin Gravy)

Jhinga Lahori
(Prawn cooked in Blackpepper, Mint and Creamy Curry)

Fish Bengal Jal Toori
(Simmered Fish in Light Tomato Creamy Sauce)

Ghost Mahani
(Sliced Lamb, Braised in Cream and Butter with Coriander Paste)

Hyderabadi Briyani
(Rice cooked with Tempered Spice)

Vegetarian

Gobi Punjabi Masala
(Cauliflower Tossed with Spices and Onion Paste)

Bendi Masala
(Ladies Finger cooked in Masala Spices)

Methi Paneer
(Cottage Cheese cooked with Pounded Fenugreek Seed and Cream)

Shimala Mirch Aloo
(Potato Simmer in Red Capsicum Curry)

Puli Kutu
(Green Chilli, Garlic and Brinjal cooked with Tamarind Juice)

Pickles and Chutney

Hussaini Tamatar Qoot
(Tomato Chutney)

Pudina Chatni
(Mint & Cilantro Chutney)

Mangga Thuvial
(Green Mango Chutney)

Sabzi 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 Cracker, Belinjau Crackers, Prawn Crackers, Cassava Crackers, Anchovy Crackers, Yellow Lentil Crackers, Green Bean Crackers)

Tandoori & Roti

Tandoori Murgh
(Marinated Chicken with Yoghurt and Indian Spices)

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

Machli Tikka
(Fish Tikka baked in Tandoor Oven)

Garlic Naan
Roti Canai
Chicken Murtabak
Chapati
Dhal Curry

Condiments

Sliced Lemon, Green Chilli Mint Chutney, Onion Rings

JAPANESE COUNTER

Sashimi and Sushi

Salmon, Octopus and Maguro
California Temaki Roll

Condiments

Wasabi, Grated Radish, Kikoman and Japanese Pickled Ginger

Selections of Teppanyaki

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

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

Mustard Plant, Beansprouts, Mushroom, Nai Pak, Fried Tofu, Wanton Dumpling

Red Chilli, Pineapple, Cucumber, Onion, Boiled Egg, Rice Cake, Peanuts,

Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring Onion, Fried Shallot

Pickled Green Chili

KUALI RAMADHAN

Wok-fried Rice with Mussel and Chilli -Egg

Pepper Mushroom Noodle

Fried Bee Hoon with Vegetable and Vegetarian Scallop

FROM THE OVEN

Daging Siat Lada Hitam bersama Jeruk Bawang Merah,

Kacang Pangang, Harissa Paste, Sos Keju

ASSORTED STEAMED DIM SUM

Chicken Char Siew Pau

Har Kow

Sushi Siew Mai

Golden Phoenix Dumpling

Crystal Dumpling

WESTERN COUNTER

Dried and Homemade Pasta

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

Choice of Sauces

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

CARVERY

Carvery of The Day

Kambing Panggang berempah dengan Sos Bawang Putih Haruman Jintan

(Roasted Baby Lamb with Spices – Garlic Cumin Sauce)

Specialty of The Day

Daging Panggang Gulung, Kentang dan Sayuran Akar, Sos Lada Hitam dan Harissa Paste
(Roasted Beef Roll with Potato, Root Vegetable and Black Pepper Sauce-Harissa Paste)

Side

Baked Fish in Parcel with Lemon, Olive, Red Onion, Dill and Artichoke
Glace Chilli-Garlic Drumstick top with Rustic Croton and Lemon Zest
Mashed Potato with Creamy Leek and Toasted Almond Flakes
Braised Vegetable with Tomato-Red Pepper Mayo

DESSERT

Crepes Corner

Freshly Prepared Crepes

Condiments

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

Traditional Turkish Ice Cream

Chocolate Fountain

Choice of Dark, Milk and Strawberry Chocolate

Skewers

Assorted Fresh Strawberry and Grapes Fruits Skewer
Marshmallow Twist

Portion Dessert

Orange Cheese Roll
Coconut Longan Pudding
Walnut Financier

Dessert Buffet

Fresh Fruit Salad
Assorted Omachi
Pineapple Strudel
Mango Pudding
Fresh Dates
Raspberry Almond Tart
Chocolate Cream Puff
Baked Prune Cheese Cake
Banana Almond Melle Feuille
Orange Chocolate Cake
Sago Gula Melaka
Pelbagai Agar-agar
Buah Melaka
Kuih Lepat Ubi
Kuih Cara Manis
Bingka Roti
Kuih Apam Warna-warni
Pulut Inti
Talam Suji
Kuih Kasui
Apam Balik
Putu Piring
Putu Mayam
Kuih Tepung Pelita

Hot Dessert

Durian Soup with Pancake Roll
Pangat Nangka Bersago

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