

Latest Recipe

SERAMBI JUADAH WARISAN DESA

MENU 6

ASIAN TAPAS

Daily Chef's Creation

APPETISERS AND COMPOSED SALAD

Udang Tikka India dengan Salad Raita dan Tomato
(Prawn Tikka with Cucumber Raita & Tomato)

Kerabu Ayam dengan Mangga Muda Ala Thai
(Chicken and Mango Salad)

Salada Daging Perap dengan Jeruk Sayuran dan Dressing Cili 'Paprika'
(Marinated Beef with Pickles Vegetable and Paprika Dressing)

Slow Cooked Tomato Salad with Cheese Crumble

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

SELECTION OF SEAFOOD ON ICE

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

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 Itik dengan Mangga dan Bawang Merah
(Duck Salad with Mango and Shallot)

Urap Kacang Panjang dengan Daun Kadok
(Long Bean Salad with Wild Ginger Leaf)

Kerabu Ketam, Mentimun, Buah Avocado dan Sambal Limau Kasturi
(Crab Salad with Cucumber, Avocado and Calamansi Dressing)

Perut dan Lidah Rebus Cich Air Asam Cili Padi
(Boiled Tripe and Tang deep in Tamarind – Chilli Paste)

Salada Telur Gulung dengan Sos Chili
(Rolled Egg Salad with Chilli Dip)

Kerabu Aneka Lautan Ala Thai
(Seafood Salad Thai Style)

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

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 Ayam Kampung – Puyuh dengan Herba, Halia, Lada Hitam dan Bawang Putih Salai
(Village Chicken and Quail Soup with Herbal and Smoked Garlic)

HOT BUFFET

Malay Hot

Berbiri Masak Tiga Rempah dengan Tumis Darat
(Lamb cooked with Three Spices and Shallot – Ginger Oil)

Ikan Keli Sambal Hijau dengan Jering
(Deep-fried Cat Fish with Green Chilli Paste and Jering)

Rendang Ayam Pencen dengan Daun Ubi Kayu
(Braised Old Chicken in Rendang Paste and Tapioca Leaf)

Gulai Merah Utara Daging Cincang - Urat Tunjang
(North Style Red Curry Beef)

Masak Lemak Cili Api dengan Kepah dan Betik Muda
(Mussel cooked in Turmeric – Chilli Paste)

Roasted Duck and BBQ Sesame Chicken with Plum Sauce
(Baby Kalia with Black Mushroom – Garlic Sauce)

Nasi Putih
(Steamed White Rice)

BUFFET DISHES

Non Vegetarian

Lamb

(South Indian Dry Lamb Curry with Chilli and Curry Leafs)

Machli Sarson
(Simmered Fish Sliced in Mustard Seed Gravy)

Squid Briyani
(Braised Squid in Briyani Spices)

Murgh Saffron Badami
(Boneless Chicken cooked in Saffron and Almond Curry)

Tamatar Briyani
(Tomato Briyani Rice)

Vegetarian

Bhindi Do Piazza
(Stir-fried Ladies Finger with Spices and Lime Juice)

Aloo Matar Masala
(Potato cooked with Green Peas)

Vegetable Kolapuri
(Mixed Vegetable Curry)

Baigan Masala
(Eggplant Stewed with Masala Spices)

Makai Palak
(Spinach and Corn Kernel with Garlic Flakes and Spices)

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 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)

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

Aloo Tikka
(Potato Tikka baked in Oven)

Garlic Naan
Roti Canai
Chicken Murtabak
Chapati

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, Squid, Fish
Assorted Vegetables
Japanese Garlic Fried Rice

TEMPURA COUNTER

With Prawn, Fish, Crab Stick and Vegetable with Condiment

MALAY COUNTER

Live "Goreng-Goreng" Station

Aneka Pisang

Raja, Awak, Nangka, Abu
(Assorted Banana)

Keledek, Keladi, Sukun & Chempedak
(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, 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 Chilli

KUALI RAMADHAN

Chef Teh Special Fried Rice with Smoked Sausage and Vegetable
Fried Wantan Noodle with BBQ Chicken and Green Vegetable
Fried Yellow Noodle with Seafood and Local Chive

FROM THE OVEN

Roti Pita tebal bersama Daging Kambing Siat berkuah, Salada Dedaun, 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

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

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

SPECIALTY OF THE DAY

Raja Ikan Selat Melaka Panggang bersama Sambal Lemak –
Bawang Asam Jawa dan Limau Nipis
(King Fish of Melaka with Chilli-Coconut Cream Sauce Infused Lime)

Side

Citrus –Miso Glazed Chicken on Wasabi Potato, Natural Jus
Seafood Stew with Mustard and Aromatic Vegetable
Corn, Apple and Red Onion Pudding with Sour Cream
Roasted Chat Potato with Rosemary and Leek

DESSERT

Crepes Corner

Freshly prepared Crepes

Selections of Traditional Turkish Ice Cream

Live Chocolate Fountain

Choice of Dark, Milk and Strawberry Chocolate

Skewers

Assorted Fresh Strawberry and Grapes Fruits Skewer
Marshmallow Twist

Portion Dessert

Moist Chocolate Pudding
Blueberry Pyramid on Chocolate Portion

Dessert Buffet

Fresh Fruit Salad
Assorted Omachi
Apricot Clafoutis
Apple Tatin
Fresh Dates
Chilled Apricot Cheese Cake
Pistachio Crème Brûlée
Orange Cinnamon Savarin
Fruit Tartlet
Sour Cream Cake with Berries
Crème Caramel
Pinacolada
Pelbagai Agar-agar
Kuih Lopes
Kari Pap Ayam, Kentang dan Sardin
Kuih Tako
Kuih Tepung Talam
Kuih Bingka Jagung
Apam Warna-warni
Assorted Dodol
Kuih Seri Muka
Kuih Lapis
Kuih Pandan Bakar
Putu Mayam
Putu Piring
Cucur Badak

Hot Dessert

Durian Soup with Pancake Roll
Bubur Kacang Hijau

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