

Latest Recipe

SERAMBI JUADAH WARISAN DESA

MENU 7

ASIAN TAPAS

Daily Chef's Creation

APPETIZERS AND COMPOSED SALAD

Udang dengan Tembikai Madu Sos Koktel
(Prawn and Honeydew Melon Cocktail)

Ayam Panggang dengan Epal Hijau dan Sos Berherba
(BBQ Chicken with Apple and Sos Vinaigrette)

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

SALAD BAR

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

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, 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 Sotong, Limau Bali dengan Sambal Perchik
(Squid Salad with Pomelo and Chilli-Coconut Paste)

Daging Panggang Berlado Hijau dengan Jantung Pisang
(Roasted Beef with Green Chilli Paste and Banana Flower)

Kerabu Ulam Laksa dengan Sambal Kelapa
(Laksa Herb Salad with Coconut Chilli Paste)

Kerabu Ayam Utara
(Chicken Salad)

Urap Ulam Desa
(Mixed Local Salad Urap Style)

Kerabu Udang dengan Sohon dan Kacang Tumbuk
(Prawn Salad with Glass Noodle and Pounded Peanut)

LETTUCE 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 Rice Porridge with Spices)

SOUP

Soup Labu Lemak Santan dengan Itik Salai dan Biji Bunga Matahari
(Pumpkin Soup with Coconut Cream, Slice Roasted Duck and Sunflower Seed)

BUFFET DISHES

Ayam Masak Merah Muar
(Chilli-Honey Chicken Muar Style)

Udang Masak Jintan Manis
(Tiger Prawn with Aniseed Gravy)

Kambing Masak Lemak Padang
(Lamb cooked Javanese Style)

Asam Pedas Ekor dan Rusuk
(Oxtail and Ribs Chilli-Tamarind Broth)

Ikan Tenggiri Masak Acar Biji Sawi
(Mackerel cooked with Mustard Seed Sauce)

Mussel Sichuan Style

Wok-fried Mixed Vegetable with Ginkgo Nut and Water Chest Nut

Nasi Putih
(Steamed White Rice)

INDIAN STATION

Non Vegetarian

Lamb Sagawalah
(Lamb pieces cooked in Spinach)

Machli Tamatar
(Simmered Fish Sliced in Tomato Curry)

Prawn Briyani
(Braised Prawn in Briyani Spices)

Murgh Kofta Korma
(Chicken Meat Ball cooked in Creamy Cashew Nuts Spiced Curry)

Jeera Pilau
(Cumin Briyani Rice)

Vegetarian

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

Aloo Matar Masala
(Potato cooked with Green Peas)

Vegetable Kolapuri
(Mixed Vegetable Curry)

Baigan Masala
(Eggplant Stewed with Masala Spices)

Manchurian Mushrooms
(Stir-fried Batter Fried Mushroom in Spicy Chilli Gravy)

Pickles and Chutney

Hussaini Tamatar Qoot
(Tomato Chutney)

Pudina Chatni
(Mint & Cilantro Chutney)

Mangga Thuvial
(Green Mango Chutney)

Subzi Chatni
(Mixed Vegetable 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)

Subji tandoori
(Vegetables baked in Tandoor Oven)

Garlic Naan
Roti Canai
Chicken Murtabak
Chapati

Condiments

Sliced Lemon, Green Chili Mint Chutney, Onion Rings

JAPANESE COUNTER**Sashimi and Sushi**

Salmon, Butter Fish, 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)

Malaysia Le Cucur

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, 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

Tom Yam Fried Rice with Pataya Egg Parcel
Fried Ipoh Style Kway Teow
Fried Noodle with Beef Ball

FROM THE OVEN

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 Spice –Garlic Cumin Sauce)

Specialty of the Day

Rusuk Lembu Panggang, Sos BBQ Berempah
(BBQ Roasted Beef Ribs)

Side

Lyonnais Potato with Marquez Sausage
Sautéed Broccoli and French Beans with Almond Butter
Vegetable and Sautéed Onion Strudel with Feta Cheese
Chicken Confit on Bean and Bacon Stew, Natural Jus

DESSERT

Waffle Corner

Freshly Prepared Waffle

Condiments

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

Selection of 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

Moist Chocolate Pudding
Blueberry Pyramid on Chocolate Biscuit

Dessert Buffet

Fresh Fruit Salad
Assorted Omachi
Apricot Clafoutis
Apple Tatin
Fresh Dates
Chilled Apricot Cheese Cake
Pistachio Crème Brulee
Orange Cinnamon Savarin
Fruit Tartlet
Sour Cream Cake with Berries
Crème Caramel
Pinacolada
Pelbagai Agar-agar
Kuih Lopes
Karipap 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