RAMADAN BUFFET
MENU A

A Malaysian Heritage Experience by Chef Dato Ismail
4 May to 4 June 2019
RM188.00nett per adult  |  RM94.00nett per children

Roti Pilihan di bakar Segar dari Sofitel Kuala Lumpur Damansara Bakery

Selection of Cheese
Fresh Grapes, Dried Fig and Raisin Chutney, Cinnamon Honey, Chili Honey, Herb Honey

Salada Barat
Lettuce
Mesclun, Arugula, Spinach, Oak Leaves

Hearty Condiments
Alfalfa, Trio of Capsicum Slice, Tomatoes Wedges, Cherry Tomatoes, Onion Ring, Cube Cucumber, Shredded Beetroot, Julienne Carrot

Dressings and Drizzle
Thousand Island, Aged Balsamic Vinaigrette, French and Italian Dressings, Fig Balsamic Dressing Spiced Orange Drizzle, Tangy Citrus Drizzle

Malay Kerabu And Appetizers
Gado-gado (Local Vegetable Salad), Tauhu Sumbat (Stuffed Beancurd), Acar Limau (Pickle Lime), Popiah Basah (Malay Spiced Springroll), Acar Jelatah (Pineapple & Cucumber Pickle Salad), Kerabu Pucuk Paku (Fiddlehead Fern Kerabu), Kerabu Mangga Muda (Young Mango Kerabu), Kerabu Taugeh Dan Kerang (Beansprout and Cockles Kerabu), Kerabu Aneka Laut Dan Soo Hoon (Seafood Kerabu with Glass Noodles), Kerabu Ayam (Chicken Kerabu), Kerabu Daging Bakar (Roasted Beef Kerabu)

Ulam-ulaman Dosa
Pucuk Betik, Pucuk Gajus, Ulam Raja, Petai, Jering, Daun Selon, Tenggek Burung, Daun Pegaga, Bendi Rebus, Terung Rebus, Petai Rebus

Sambal-sambal Tambah
Sambal Belacan, Sambal Belacan Tomato Limau Purut, Sambal Belacan Nenas, Sambal Belacan Mangga Muda, Sambal Rawit, Sambal Tempoyak, Sambal Budu, Sambal Cencalok

Citrus Masam-masam Manis
Aneka jeruk
Jeruk Buah Kedondong, Jeruk Buah Kelubi, Jeruk Buah Manga, Jeruk Buah Pala, Jeruk Buah Anggur, Jeruk Cermai, Jeruk Betik, Jeruk Buah Salak, Guava, Papaya, Prunes, Apricot, Pineapple, Mango

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
RAMADAN BUFFET
MENU A

Rasa Sampingan
Sautéed Chicken Liver with Onion, Dried Chicken & Beef Floss
Ikan Gelama Masin, Ikan Sepat Masin, Ikan Talang Goreng Bebawang
Salted Red Snapper, Salted Dried Fish, Salted Fish with Onion, Tempe Goreng dengan Ikan Bilis Berkacang,
Telor Asin, Fried Beancurd with Anchovies, Salted Egg
Hati Ayam Goreng Bebawang, Serunding Ayam & Daging
Lemang dan Ketupat Palas

Khazana Laut
Poached Tiger Prawn, Freshly Shucked Pacific Oysters
From the Sea of Borneo – Pink Scallop in Shell, Crayfish, Slipper Lobster
Poached Black Mussels, Crab and Manila Clam
Tomato Salsa, Citrus Marinated Baby Squid
Dip or Drizzle with -
Seafood Cocktail Sauce, Tartar Sauce, Thai Style Chili Lime Sauce, Light Soya and Hot Chili Dip Fresh Wedges
of Fresh Lime and Lemon, Flying Fish Roe, Green and Red Tabasco

Kaunter Jepun (Japanese Section)
Selection of Sushi, Sashimi and Maki Roll
served with Wasabi, Pickle, Ginger and Shoyu

Sup
Green Pea Soup
Seafood Tom Yum Soup
Bubur Lambok Berlauk
(Savory Porridges with Chicken and Vegetable)

Istimewa Sup Kawah Bersama Nasi Briyani Dan Gajus
Sup Ekor Berempah (Spiced Oxtail Soup)
Served with Sambal Kicap, Spring Onion and Fried Shallot

Live Station
Roti Bomb, Roti Canai, Roti John, Murtabak (Daging & Ayam)
Kambing Golek & Briyani Raisin and Cashew Nut Rice
(Roasted Whole Lamb Accompanied with Briyani Raisin and Cashew Nut Rice,
Sauce and Condiments)

The above menu is subject to change, and dishes may be replaced
with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
RAMADAN BUFFET

MENU A

Live Grill Kaunter
Lamb Chops Persillade, Minute Beef Sirloin Steak, Grill Teriyaki Salmon, Chicken Boxing,
Ikan Sesar, Ikan Pari, Ikan Kembong, Ikan Tongkol dan Udang Harimau

Makanan Barat
Buttered Seasonal Market Vegetables
Puy Lentils with Crispy Cured Beef
Lamb Osso Bucco
Prawns Al Ajillo with Trio Bell Peppers

Hidangan Malaysia “Hidangan Utama”
Gulai Tulang Rawan dengan Rebung “Beef Ribs Curry with Bamboo Shoot”
Ayam Masak Kicap (Chicken with Sweet Soya Sauce and Spice)
Rusuk Kambing Paceri Nenas (Rack Of Lamb Tandoori with Pineapple Chutney)
Sambal Udang Petai (Spicy Prawn Sambal with Petai Bean)
Masak Lemak Jantung Pisang (Braised Banana Heart with Coconut Milk And Spiced)
Satay & Otak -otak
Choice of Beef and Chicken Satay with Condiment, Grill Spice Fish Paste in Bamboo Leaf
Steam Rice

Hidangan China
Singapore Chili Crab
Stew Whole Duck with Salted Vegetable & Ginger
Sautééd Cloud Fungus with Broccoli
Kung Pao Chicken

Steam Cuisine
Chinese Style Steam Sea Bass and Star Grouper, Garlic Ginger Sauce
Condiments For Steam Fish - Coriander Leaf, Spring Onion Julienne Chili, Light Soya Superior Sauce
Curry Laksa - Malaysia Style Noodle Soup Nyonya Heritage - (Live Station)
Selection Oof Seafood Cook Ala Minute with Singapore Style, Kam Heong or Black Pepper
Prawn, Clams, Mussel and Flower Crab

Hidangan India
Cabbage Kuttu “cabbage Cooked in Yellow Lentil Gravy”
Aloo Jeera “Potato Cooked in Cumin And Spices”
“Subzi Peashawari “ Seasonal Vegetable Cooked in Cashew Nut Cream Gravy”
Jeera Pulou “Cumin Seeds Biryani Rice”

Pickles, Chutney, Sauces, Dressing, Crackers
Green Mango Chutney, Mixed Vegetable Pickle, Onion Pickles, Lime Chutney, Cucumber Raita,
Poppadum, Fish Crackers, Vegetable Crackers, Prawn Crackers,

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
Dessert
Aneka Malay Kuih
Local Agar-agar
Buah Kurma (Dates)
Serawa Durian
Tapai Pulut & Tapai Ubi
Pineapple Caramel Cake
Chocolate Orange Gataeu
Pandan Opera
Local Fruity Cheesecake
Vanilla Crème Choux
Brownies
Lemon Curd Tart
Berry Tart
Flexi Ganache
Pandan Magnum
Velvet Cake Pop

Fruit station
Buah Potong Bersama Assam Boi
Cut Fruit with Sour Plum

Chocolate Fountain
Selection of Chocolate
Fruit, Sponge Cake, Homemade Marshmallow, Waffle Sticks
Finger Sponge, Chocolate Waffle Sticks and Waffle Fans

ABC Station & Cendol with Condiments
Crushed Ice Mixed with Colorful ‘Pearl’ and Condiments
Served with Rose Syrup, Palm Sugar and Evaporate Milk

‘Sejuk & Panas’ Minuman (Beverages)
Teh Tarik Panas (Hot Malaysian Milk Tea)
Nescafé Tarik Panas (Hot Malaysian Nescafé)
Air Sirap Selasih (Iced Syrup Basil Seeds)
Air Kacang Soya (Iced Soy Bean)
Air Tebu (Iced Sugar Cane)
Air Tembikai bersama Laici ( Watermelon Juice with Laici )
Teh Tarik bersama Cincau Ais ( Ice Tea With Milk and Cincau)

The above menu is subject to change, and dishes may be replaced with Chef's recommended highlights. Prices are inclusive of prevailing Government taxes.
RAMADAN BUFFET
MENU B
A Malaysian Heritage Experience by Chef Dato Ismail
4 May to 4 June 2019
RM188.00nett per adult | RM94.00nett per children

Roti Pilihan di Bakar Segar dari Sofitel Kuala Lumpur Damansara Bakery
Arabic Spiced Grissini, Lavosh, Lebanese Bread, Soft Rolls, Rye Rolls, Rex Milano, French Loaf,
Brown Rye Bread, Multi Malt Bread, Carrot Mix with Seeds, Ciabatta Bread, Focaccia

Selection of Cheese
Fresh Grapes, Assorted Dried Fruit And Compote & Chutney
Cinnamon Honey, Chili Honey, Herb Honey, Truffle Honey

Salada Barat
Mesclun, Arugula, Spinach, Oak leaves

Hearty Condiment
Alfalfa, Trio of Capsicum Slice, Tomatoes Wedges, Cherry Tomatoes, Onion Ring, Cube Cucumber, Shredded
Beetroot, Julienne Carrot, Herbed Croutons

Dressing
Thousand Island, Aged Balsamic Vinaigrette, French and Italian Dressings, Fig Balsamic Dressing
Spiced Orange Drizzle, Tangy Citrus Drizzle

Malay ‘Kerabu’ And Appetizers
Pecal Desa (Local Vegetable Salad), Tauhu Sumbat (Stuffed Beancurd), Acar Limau
(Pickle Lime), Acar Jelatah (Pineapple & Cucumberpickle Salad) Kerabu Pucuk Paku (Fiddlehead Fern Kerabu),
Kerabu Mangga Muda (Young Mango Kerabu), Kerabu Taueg dan Kerang (Beansprout And Cockles Kerabu),
Kerabu Aneka Laut Dan Soo Hoon (Seafood Kerabu with Glass Noodles),
Kerabu Ayam (Chicken Kerabu), and Kerabu Daging Bakar (Roasted Beef Kerabu)

Ulam-ulaman Desa
Pucuk Betik, Pucuk Gajus, Ulam Raja, Petai, Jering, Daun Selon, Tenggek Burung, Daun Pegaga, Bendi Rebus,
Terung Rebus, Petai Rebus

Sambal-sambal Tumbuk
Sambal Belacan, Sambal Belacan Tomato Limau Purut, Sambal Belacan Nenas, Sambal Belacan Mangga Muda,
Sambal Rawit, Sambal Tempoyak, Sambal Budu, Sambal Cencalok

Citarasa Masam-masam Manis
Aneka jeruk
Jeruk Buah Kedondong, Jeruk Buah Kelubi, Jeruk Buah Manga, Jeruk Buah
Pala, Jeruk Buah Anggur, Jeruk Cermai, Jeruk Betik, Jeruk Buah Salak
Guava, Papaya, Prunes, Apricot, Pineapple, Mango

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
RAMADAN BUFFET
MENU B

Rasa Sampingan
Sautéed Chicken Liver with Onion, Dried Chicken & Beef Floss
Ikan Gelama Masin, Ikan Sepat Masin, Ikan Talang Goreng Bebawang
Salted Red Snapper, Salted Dried Fish, Salted Fish With Onion, Tempe Goreng Dengan Ikan Bilis Berkacang,
Telor Asin, Fried Bean Curd with Anchovies, Salted Egg
Hati Ayam Goreng Bebawang, Serunding Ayam & Daging
Ketupat Palas & Lemang

Khazana Laut
Poached Tiger Prawn, Freshly Shucked Pacific Oysters
From The Sea of Borneo – Pink Scallop In Shell, Crayfish, Slipper Lobster
Poached Black Mussels, Crab and Manila Clam
Tomato Salsa, Citrus Marinated Baby Squid
Dip Or Drizzle with -
Seafood Cocktail Sauce, Tartar Sauce, Thai Style Chili Lime Sauce, Light Soya and Hot Chili Dip Fresh Wedges
Of Fresh Lime and Lemon, Flying Fish Roe, Green and Red Tabasco

Kaunter Jepun (Japanese Section)
Selection of Sushi, Sashimi and Maki Roll
served with Wasabi, Pickle, Ginger and Shoyu

Sup
Roasted Pumpkin Soup
Soup Ayam Kampung Berempah (Spices Local Chicken Soup)
Bubur Lambok Berlauk
(Savory Porridges with Chicken and Vegetable)

Istérmewa Sup Kawah
Sup Ekor Berempah (Spiced Oxtail Soup)
Served with Sambal Kicap
Spring Onion and Fried Shallot

Live Station
Roti Bomb, Roti Canai, Roti John, Murtabak (Daging & Ayam)
Kambing Golek & Briyani Raisin and Cashew Nut Rice
(Roasted Whole Lamb Accompanied with Briyani Raisin and Cashew Nut Rice, Sauce and Condiments)

Live Grill Kaunter
Lamb Chops, Minute Beef Sirloin Steak, Grill Cajun Salmon, Chicken Wing,
Ikan Seler, Ikan Pari, Ikan Kembong, Ikan Tongkol dan Udang Harimau

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
Makanan Barat
Provencal Braised Lamb Shank Zucchini, Carrots, Aubergines
Steam Vegetable
Chicken Lasagna
Braised Beef Short Rib

Hidangan Malaysia “Hidangan Utama”
Gulai Tulang Rawan dengan Rebung “Beef Ribs Curry with Bamboo Shoot”
Ayam Masak Kicap (Chicken with Sweet Soya Sauce and Spice)
Rusuk Kambing Paceri Nenas (Rack Of Lamb Tandoori with Pineapple Chutney)
Sambal Udang Petai (Spicy Prawn Sambal with Petai Bean)
Masak Lemak Jantung Pisang (Braised Banana Heart with Coconut Milk and Spiced)
Satay & Otak -otak
Choice Of Beef and Chicken Satay with Condiment, Grill Spice Fish Paste in Bamboo Leaf
Steam Rice, Bubur Lambok

Cita Rasa Cina
Breaded Chicken with Lemon Sauce
Szechuan Shrimp
Crispy Ginger Beef
Wok Fried Prawns with Broccoli, Cauliflower, Capsicum & Fragrant Spicy Bean Sauce

Steam Cuisine
Chinese Style Steam Pomfret and Star Grouper, Garlic Ginger Sauce
Condiments for Steam Fish - Coriander Leaf, Spring Onion Julienne Chili, Light Soya Superior Sauce
Prawn Mee - Noodle Prawn Soup with Condiments
Selection of Seafood Cook Ala Minute with Singapore Style, Kam Heong or Black Pepper
Prawn, Clams, Mussel and Flower Crab

Cita Rasa India
Ghobi Pakora” Deepfried Cauliflower with Chicpea Batter"
“Khadai Panner “Cottage Cheese Cooked with Capsicum Cumin, Tomato Sauce and Spices”
“Bhendi Mattar Masala ”Young Okra Cooked In Masala Gravy and Green Pea”
Hyderabad Matter Pulao”Green Pea Briyani Rice”

Pickles, Chutney, Sauces, Dressing, Crackers
Green Mango Chutney, Mixed Vegetable Pickle, Onion Pickles, Lime Chutney, Cucumber Raita,
Poppadum, Fish Crackers, Vegetable Crackers, Prawn Crackers

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
Dessert
Aneka Malay Kuih
Local Agar-agar
Buah Kurma (Dates)
Durian Kacang Hijau
Tapai Pulut & Tapai Ubi
Pineapple Caramel Cake
Cocoa Moist Cake
Classic Opera
Berry Cheesecake
Exotic Crème Choux
Flexi Ganache
Nutty Tart
Fruit Tart
Coconut Layer
Jivara Magnum
Cake Pop

Fruit station
Buah Potong bersama Assam Boi
Cut Fruit with Sour Plum

Gelato
Chocolate, Vanilla, Mango, Coffee, Banana, Green Tea, Coconut

Chocolate Fountain
Selection of Chocolate
Fruit, Sponge Cake, Homemade Marshmallow, Waffle Sticks
Finger Sponge, Chocolate Waffle Sticks and Waffle Fans

ABC Station & Cendol with Condiments
Crushed Ice Mixed with Colorful ‘Pearl’ and Condiments
Served with Rose Syrup, Palm Sugar and Evaporate Milk

’Sekuk & Panas’ Minuman (Beverages)
Teh Tarik Panas (Hot Malaysian Milk Tea)
Nescafé Tarik Panas (Hot Malaysian Nescafé)
Air Sirap Selasih (Iced Syrup Basil Seeds)
Air Kacang Soya (Iced Soy Bean)
Air Tebu (Iced Sugar Cane)
Air Tembikai Bersama Laici (Watermelon Juice With Laici)
Teh Tarik bersama Cincau Ais (Ice Tea With Milk and Cincau)

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
RAMADAN BUFFET
MENU C
A Malaysian Heritage Experience by Chef Dato Ismail
4 May to 4 June 2019
RM188.00nett per adult | RM94.00nett per children

Roti Pilihan di Bakar Segar dari Sofitel Kuala Lumpur Damansara Bakery

Selection of Cheese
Fresh Grapes, Dried Fig and Raisin Chutney
Cinnamon Honey, Chili Honey, Herb Honey

Salada Barat
Lettuce
Mesclun, Arugula, Spinach, Oak Leaves

Hearty Condiments
Alfalfa, Trio of Capsicum Slice, Tomatoes Wedges, Cherry Tomatoes, Onion Ring, Cube Cucumber, Shredded Beetroot, Julienne Carrot

Dressings and Drizzle
Thousand Island, Aged Balsamic Vinaigrette, French and Italian Dressings, Fig Balsamic Dressing Spiced Orange Drizzle, Tangy Citrus Drizzle

Malay ‘Kerabu’ And Appetizers
Pecal Desa (Local Vegetable Salad), Tauhu Sumbat (Stuffed Beancurd), Acar Limau (Pickle Lime), Acar Jelatah (Pineapple & Cucumber Pickle Salad) Kerabu Pucuk Paku (Fiddlehead Fern Kerabu), Kerabu Mangga Muda (Young Mango Kerabu), Kerabu Taugeh dan Kerang (Beansprout and Cockles Kerabu), Kerabu Aneka Laut dan Soo Hoon (Seafood Kerabu with Glass Noodles), Kerabu Ayam (Chicken Kerabu), and Kerabu Daging Bakar (Roasted Beef Kerabu)

Ulam-ulaman Desa
Pucuk Betik, Pucuk Gajus, Ulam Raja, Petai, Jering, Daun Selon, Tenggek Burung, Daun Pegaga, Bendi Rebus, Terung Rebus, Petai Rebus

Sambal-sambal Tumbuk
Sambal Belacan, Sambal Belacan Tomato Limau Purut, Sambal Belacan Nenas, Sambal Belacan Mangga Muda, Sambal Rawit, Sambal Tempoyak, Sambal Budu, Sambal Cencalok

Citarasa Masam-masam Manis
Aneka Jeruk
Jeruk Buah Kedondong, Jeruk Buah Kelubi, Jeruk Buah Manga, Jeruk Buah Pala, Jeruk Buah Anggur, Jeruk Cermai, Jeruk Betik, Jeruk Buah Salak, Guava, Papaya, Prunes, Apricot, Pineapple, Mango

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights. Prices are inclusive of prevailing Government taxes.
Rasa Sampingan
Sautéed Chicken Liver With Onion, Dried Chicken & Beef Floss
Ikan Gelama Masin, Ikan Sepat Masin, Ikan Talang Goreng Bebawang
Salted Red Snapper, Salted Dried Fish, Salted Fish With Onion, Tempe Goreng Dengan Ikan Bilis Berkacang,
Telor Asin, Fried Bean Curd With Anchovies, Salted Egg
Hati Ayam Goreng Bebawang, Serunding Ayam & Daging
Lemang Dan Ketupat Palas

Khazana Laut
Poached Tiger Prawn, Freshly Shucked Pacific Oysters
From the Sea of Borneo – Pink Scallop in Shell, Crayfish, Slipper Lobster
Poached Black Mussels, Crab and Manila Clam
Citrus Marinated Baby Squid
Dip Or Drizzle with -
Seafood Cocktail Sauce, Tartar Sauce, Thai Style Chili Lime Sauce, Light Soya and Hot Chili Dip Fresh Wedges
of Fresh Lime And Lemon, Flying Fish Roe, Green and Red Tabasco

Kaunter Jepun (Japanese Section)
Selection of Sushi, Sashimi and Maki Roll
Served with Wasabi, Pickle Ginger and Shoyu

Sup
Potato and Leek Soup
Soup Tulang Rawan Tradisi (Clear Beef Rib Soup with Potato)
Bubur Lambok Berlauk
(Savory Porridges with Chicken and Vegetable)

Istimewa Sup Kawah Bersama Nasi Briyani Dan Gajus
Sup Ekor Berempah (Spiced Oxtail Soup)
Served with Sambal Kicap
Spring Onion and Fried Shallot

Live Station
Roti Bomb, Roti Canai, Roti John, Murtabak (Daging & Ayam)
Kambing Golek & Briyani Raisin and Cashew Nut Rice
(Roasted Whole Lamb Accompanied with Briyani Raisin and Cashew Nut Rice, Sauce and Condiments)

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
Live Grill Kaunter
Lamb Chops Persillade, Minute Beef Sirloin Steak, Grill Teriyaki Salmon, Chicken Boxing, Ikan Seral, Ikan Pari, Ikan Kembong, Ikan Tongkol aan Udang Harimau

Makanan Barat
Grilled Vegetables
Braised Beef Short Rib
Chicken Scaloppini with Mushroom Cream Sauce
Mediterranean Saffron & Tomato Seafood Stew

Hidangan Malaysia “Hidangan Utama”
Daging Masak Hitam Manis “Beef Cook in Soya Sauce, Spices and Coconut”
Ayam Masak Merah Johor “Johor Style Chicken in Chilli and Lemongrass”
Kambing Masak Kurma “Lamb Cook in Kurma Spices”
Tenggiri Asam Pedas “Hot and Spicy Mackerel”
Acar Rampai Pantai Timur “carrot and Cucumber in Tomato Sauce”
Satay & Otak -otak
Choice of Beef and Chicken Satay with Condiment, Grill Spice Fish Paste in Bamboo Leaf
Steam Rice

Hidangan China
Wok Fried Butter Prawn Traditional Spices
Stir Fried Beef Xo Sauce
Wok Fried Prawns with Broccoli, Cauliflower, Capsicum & Fragrant Spicy Bean Sauce
Breaded Chicken with Lemon Sauce

Steam Cuisine
Steamed White Pomfret with Coriander, Ginger & Garlic
Condiments for Steam Fish - Coriander Leaf, Spring Onion Julienne Chili, Light Soya Superior Sauce
Wantan Noodle Soup - Chinese Wantan Noodle Soup with Condiment
Selection of Seafood Cook Ala Minute with Singapore Style, Kam Heong or Black Pepper
Prawn, Clams, Mussel and Flower Crab

Hidangan India
Vegetable Jalfrezi “Seasonal Vegetable Cooked in Tomato Paste”
Aloo Capsi “Potato Cooked in Dry Masala Paste with Capsicum”
Çabbage Poriyal” Fried White Cabbage with Tumeric Powder and Spices”
Hyderabad Matter Pulao “Green Pea Briyani Rice”

Pickles, Chutney, Sauces, Dressing, Crackers
Green Mango Chutney, Mixed Vegetable Pickle, Onion Pickles, Lime Chutney, Cucumber Raita,
Poppadum, Fish Crackers, Vegetable Crackers, Prawn Crackers,

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.
Dessert
Aneka Malay Kuih
Local Agar-agar
Buah Kurma (Dates)
Serawa Durian
Tapai Pulu & Tapai Ubi
Pineapple Caramel Cake
Chocolate Orange Gataeu
Pandan Opera
Local Fruity Cheesecake
Vanilla Crème Choux
Brownies
Lemon Curd Tart
Berry Tart
Flexi Ganache
Pandan Magnum
Velvet Cake Pop

Fruit station
Buah Potong bersama Assam Boi
Cut Fruit with Sour Plum

Gelato
Chocolate, Vanilla, Mango, Coffee, Banana, Green Tea, Coconut

Chocolate Fountain
Selection Of Chocolate
Fruit, Sponge Cake, Homemade Marshmallow, Waffle Sticks
Finger Sponge, Chocolate Waffle Sticks and Waffle Fans

ABC Station & Cendol with Condiments
Crushed Ice Mixed with Colorful ‘Pearl’ and Condiments
Served with Rose Syrup, Palm Sugar and Evaporate Milk

‘Sejuk & Panas’ Minuman (Beverages)
Teh Tarik Panas (Hot Malaysian Milk Tea)
Nescafé Tarik Panas (Hot Malaysian Nescafé)
Air Sirap Selasih (Iced Syrup Basil Seeds)
Air Kacang Soya (Iced Soy Bean)
Air Tebu (Iced Sugar Cane)
Air Tembikai bersama Laici ( Watermelon Juice with Laici )
Teh Tarik bersasama Cincau Ais ( Ice Tea with Milk And Cincau )

The above menu is subject to change, and dishes may be replaced with Chef’s recommended highlights.
Prices are inclusive of prevailing Government taxes.