

CITARASA MALAYSIA LUNCH BUFFET

Malaysian Flavours Through the States












31 AUGUST – 16 SEPTEMBER 2025

APPETISERS

Greenie Greens

Genting Highlands Mesclun Mixed Lettuce, Radicchio, Romaine Lettuce, Iceberg, Frisée
French Dressing, Italian Vinaigrette, Thousand Island, Honey Mustard, Caesar Dressing
Crispy Beef Bacon, Parmesan Cheese, Croutons
Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke, Baby Corn, Carrot,
Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous

Composed Salads

"Kerabu Aneka Lautan" Mixed Seafood Salad with Lime, Chillies and Lemongrass   
Chickpea Salad with Tomato and Toasted Garlic   
Malacca-style Minced Chicken and Glass Noodles Salad  
California-style Chopped Salad with Fresh Vegetables and Dijon Dressing   

Antipasti

Marinated Mixed Olives with Sun-fried Tomatoes
Tomato Balsamic Parmesan Shavings
Char-grilled Mixed Peppers and Marinated Artichokes
Grilled Pumpkin with Honey
Marinated Mushrooms
Pickled Shallots in Herbs Dressing

Cheese in Case

Garlic and Herb Soft Cheese, Cheddar, Brie and Emmental
Red Grapes, Cheese Biscuits, Fresh Strawberries, Dried Fruits and Nuts

Rojak Buah & Gado-Gado

Java Apple, Pineapple, Guava, Young Mango, Cucumber,
"Yau Char Kway" Deep-fried Dough Sticks

Condiments: Crushed Peanuts, Rojak Sauce, Sesame Seed

Sliced Fruits

Sliced Watermelon, Papaya with Lime,
Rock Melon, Honeydew, Pineapple, Dragon Fruit, Banana

Seafood on Ice

Irish Oysters, Tiger Prawns, Yabbies, Green Mussels, Black Mussels, Bamboo Clams  

Condiments: Lemon Wedges, Cocktail Sauce,
Tartar Sauce, Wasabi Mayonnaise, Lime Juice

Soups

"Sup Kambing Doraisamy dan Roti Benggali" Doraisamy Goat Soup with Benggali Bread
Smoked Fish Chowder with Sweet Corn Relish

Bread Station

Sliced Multigrain, Rustic Country Bread Loaf, Walnut Raisin Baguette,
Sun-dried Tomato and Olive Focaccia, French Rolls, Brioche Rolls and Breadsticks

Assorted Cold Cuts Platter

Assorted Crackers

Lok-Lok Skewers

Meat Balls, Chicken Balls, Salmon Balls, Fish Cakes, Fish Balls, Veggie Balls, Squid Flower,
Cuttlefish, Cocktail Sausage, Turkey Ham, Chicken Slices, Beef Slices, Lamb Slices,
Prawns, Tiger Prawns, Fish Fingers, Crab Sticks, Clams, Fried Tofu, Seafood Tofu,
Century Egg, Quail Egg, Kangkung Vegetable, Bok Choy, Lettuce, Fried Wonton Dumplings
Yong Tau Foo – Eggplant, Lady Fingers, White Tofu, Tofu Puffs, Bean Curd Rolls

Malacca Grilled Fish – Ikan Bakar



Barramundi, White Pomfret, Gourami Fish  

Condiments: Lime, Lettuce, Belacan Shrimp Paste, Bird's Eye Chilli Padi, Garlic Vinegar


Penang Tamil Rice – Nasi Kandar

"Ayam Goreng Bawang" Garlic Fried Chicken  

"Sotong Hitam Manis" Cooked Squid with Sweet Soy Sauce  

"Kari Ikan bersama Bendi" Fish Curry with Okra  

"Kacang Panjang Tumis bersama Kelapa Parut" Long Beans with Grated Coconut 

"Telur Masak Kurma" Eggs in Kurma Gravy 

Kajang-Style Chicken & Beef Satay

Condiments: Diced Cucumber and Onions, Compressed Rice Cake, Peanut Sauce

Noodles Station

"Soto Ayam" Chicken Soup with Noodles

"Ipoh Sang Har Hor Fan" Ipoh-style Flat Noodles and Prawn

Accompanied by: Boiled Egg, Sliced Chillies, Compressed Rice Cakes, Shredded Chicken, Fish Cake, Fish Ball, Choy Sum Vegetable, "Tauhu Pok" Tofu Puffs, Peanuts, Spring Onion, Fried Shallot

THE MAINS

Malay



"Nasi Putih" White Rice   

"Daging Rendang Seri Menanti" Royal Town Seri Menanti's Slow-cooked Beef  




"Itik Salai Masak Asam Pedas Melaka" Malaccan Smoked Duck in Spicy Sour Gravy  

Chinese

Wok-fried Kam Heong-style Tiger Prawns   

Honey-baked Chicken Wing coated with Sesame Seeds  

Eight-Treasure Vegetables  

Wok-fried Black Pepper Beef Udon Noodles   

Vegetarian and Indian

Ghee Rice

Vegetable Dhall



Aloo Matar

Vegetarian Lamb Varuval

Singapore-style Fried Bee Hoon




INTERNATIONAL & FUSION

Roasted Lamb Shoulder with Creamy Peppercorn Sauce  

Chicken Rendang Lasagna  

Salmon Teriyaki  

Live Sashimi Station

Assorted Sushi and Maki   

Condiments: Wasabi, Pickled Ginger, Soya Sauce

Pizza Station



Serunding Chicken Floss Pizza, Durian Pizza, Jackfruit Pizza, Kaya-Banana Pizza

A SWEET FINISH

Malaysian Desserts

- "Pangat Pisang" Malaysian Banana Coconut Dessert Soup  
Black Sticky Rice  
Honey Jackfruit Sticky Rice  
Assorted Malay Kuihs 
"Bandung Cincau" Panna Cotta – Rose Syrup flavoured with Jelly  
"Gulab Jamun" Syrup-soaked Fried Dough 
Durian Choux Puffs 
Pandan-fragrance Burnt Cheesecake 
Chinese Egg Tarts 
"Teh Tarik" Macaron – Malaysian Milk Tea flavour  
Merdeka-themed Cake 
Merdeka-themed Cupcake 



Shaved Ice

- Cendol "Pulut Tai-Tai" Glutinous Rice  
Condiments: Kidney Bean, Cendol, Peanut, Nata De Coco, Sweet Corn,
Cincau Grass Jelly, Jackfruit, Longan, Lychee,
"Gula Melaka" Malaccan Palm Sugar and Coconut Milk


"Leng Chee Kang" Sweet Herbal Dessert Soup

Boiled Lotus Seed, Barley, Lily Buds, Dried Longan, Dried Apricot and Sea Coconut

Warm Desserts

Bread and Butter Pudding, with Peanut Butter and Vanilla Sauce  

Pullman Corner

- Assorted Ice Cream with Condiments 
Yoghurt Ice Cream with Condiments
Chocolate Fountain with Assorted Candies

Note: This menu serves as a guide on the buffet spread.
Dishes may change based on the availability
of ingredients during the season or time.