

Hearts & Flavours with a Date

GREENIE GREENS

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

LET'S MAKE YOUR OWN SALAD

Romaine Lettuce, Cherry Tomato, Crispy Streaky Beef,
Parmesan Cheese, Quail Eggs and Caesar Dressing

ANTIPASTI

Sun-blushed Tomatoes, Marinated Mixed Olives, Parmesan Shavings,
Bocconcini Balsamic, Chargrilled Mixed Peppers, Marinated Artichokes,
Grilled Zucchini, Pickled Shallots, Marinated Mushrooms

CHILLING CHARMS

Shrimp Remoulade
Stuffed Vegetables Tartine and Roasted Button Mushroom
Beetroot Mousse Served with Anchovies' Bread
Balsamic Caprese Skewer

COMPOSED SALADS

Classic Nicoise Salad
Classical Waldorf Salad
Cob Salad with Honey Lime Dressing
French Beans with Benne Seed Dressing
Marinated Mushrooms, Olives, Red Peppers, Fennel, Artichokes

A CRUSTACEAN FANCY

Live Oysters, Tiger Prawns, Green Mussels, Bamboo Clams,
Slipper Lobster, Half-shell Scallops

Condiments: Lemon Wedges, Tartar, Cocktail Sauce

PROMISES ON A PLATTER

Pullman Touch Charcuterie Platter
Beef Roulade with Spinach and Pesto Sauce
Vegetable Terrine, Parmesan Custard and Pickled Vegetables
Poached Salmon with Capers Relish

CHEESE ON BOARD

Gouda Cheese, Cheddar Cheese, Brie Cheese, Goat Cheese,
Walnut, Almond Flakes, Cashew Nut, Dried Mango, Dried Kiwi, Dried Apricot,
Vegetable Crudités, Cheese Crackers and Wholemeal Crackers

A PENCHANT FOR SOUP

Cream of Roasted Tomato Soup
Double-boiled Black Chicken with Chinese Herbal Soup

BREADS' BELOVED

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

Condiments: Salted Butter and Unsalted Butter

PIZZA PLAISIR

Seafood Barbecue Pizza
Pepperoni Pizza
Neapolitan Pizza

Saint-Valentin: Les Signatures

LOBSTER AMOUREUX

Lobster Thermidor with Rich Creamy Sauce

WELLINGTON WISH

Salmon Wellington
with Caramelised Vegetables, Roasted Potatoes,
Creamy Lemon Butter Sauce

SWEET LAMB BISSOUS

Persillade Lamb Leg
with New Potatoes, Caramelised Spanish Onions,
Rosemary Sauce and Mustard

WESTERN CŒUR

Smoked BBQ Australian Beef Ribs
Coffee-crusted Lamb with Rosemary and Sun-dried Tomato Sauce
Cranberry Orange-glazed Chicken Legs
Sautéed Garden Vegetables with Herb Butter
Seabass with Spicy Tomato and Red Pepper Sauce

ASIAN AMOUR

Steamed White Rice
Stir-fried Tiger Prawns with Butter and Spiced Oat Flakes
Braised Chinese Mushroom and Tau Kan with Garden Greens
"Ekor Asam Pedas" Braised Oxtail Assam Pedas
Braised Chicken Balls with Szechuan Sauce
Kong Poh Fried Squid

INDIAN GLAMOUR

Jeera Rice
"Murgh Makhani" Buttered Chicken
Lamb Kofta
Squid Tamatar
Paneer Butter Masala
Dhall Palak
Accompanied by: Chutneys, Pickles

SEAFOOD FONDNESS

Sushi Platter & Sashimi Platter
Condiments: Wasabi, Pickled Ginger, Kikkoman Soy Sauce
Assorted Seafood Au Gratin
with Slipper Lobster, Freshwater Prawn, Half-shell Scallop,
Mornay and Hollandaise Sauce

LA PASTA FRESCA

Pasta: Spaghetti, Fettuccini, Penne
Sauce: Seafood Marinara, Mushroom Carbonara, Bolognese, Arrabbiata
Condiments: Parmesan, Chilli Flakes, Olive Oil

SANG HAR PRAWN PASSION

Sang Har Sang Mee,
Crispy Wonton Noodles served with Cantonese Egg Gravy Soup

NOODLES RELISH

Noodles: Vermicelli, Flat Rice, Yellow Noodles

Broth: Curry Laksa Chicken Tom Yam

Fish Ball, Chicken Ball, Fish Cake, Prawn, Chicken Strips,

Bean Sprouts, Choy Sum, Siew Pak Choy,

Yin Choy, Pak Choy, Chinese Cabbage

Condiments: Fried Onions, Spring Onions, Pickled Chillies

DIM SUM DELIGHT

Assorted Dim Sum and Buns

La Pâtisserie

Red Cherry Chocolate Mousse

Framboise Mascarpone Cake

Rosemary Raspberry Pavlova

Rose Lychee Panna Cotta in Glass

Strawberry Shot Cake

Lovely Milk Chocolate Tart

Baby Cupid Choux Puff

XOXO Chilled Cheesecake

Kissy Lips Black Forest Slice

Sweet Lovers Mini Cupcake

Valentine Cookies and Macarons

Lovely Hot Berry Crumble

YOGHURT ICE CREAM WITH CONDIMENTS

PULLMAN ASSORTED ICE CREAM CORNER

with Condiments

AMBROSIA D'ADORATION

Strawberry Chocolate Lava Cake, with Condiments

LA FONTAINE À CHOCOLAT

Chocolate Fountain and Chocolate Stick, and

Skewers, with Marshmallow, Strawberry,

Grapes, Kiwi, Honey Melon

Note: This menu serves as a guide on the buffet spread, and is subject to the availability of ingredients during the season or time.