

Bazaar Dinner Buffet Menu



CREATE YOUR OWN CLASSIC FAVOURITE "KERABU"

Selection of Local Ingredients, Vegetables, Shredded Chicken, Prawns, Squid Peanut
"Melanau Prawn Umami Salads" Banana Blossom & Choice of Homemade Dressing
Tauhu Sambat

"Ulam-ulam" Assorted Local Greens With Shrimp Paste

"Chef Salad", Boiled Potato, Egg, Olive

"Kerabu Mangga Muda" (Young Mango Salad)

Kerabu Pucuk Paku, Kerabu Tauge bersama Kerang

SAMBAL SELECTION

"Sambal Tempoyak Daun Kesum" (Durian Cured Chillies & Vietnamese Mint)

"Sambal Ikan Bilis Tumbuk Cili Api" (Bird Eye Anchovy's Chilli)

"Sambal Gesek Hitam" (Charcoal Chili Paste with Shredded Coconut Paste)

"Sambal Belacan Melaka" (Melaka Style Shrimp Paste with Chilli)

"Sambal Kicap Sotong Bakar" (Dried Squid Chilli), "Sambal Pusu" (Shrimp Paste Sambal)

"Ikan Perkasam" (Fermented Fish with Shallot), "Cincajuk" (Preserved Shrimp)

"Budu" (Fermented Fish Paste), "Telur Masin" (Salted Egg)

"Aneka Ikan Masin" (Assorted Salted Fish)

ASSORTED CRACKERS AND PICKLES

"Keropok Ikan" (Fish Crackers), "Keropok Udang" (Prawn Crackers)

"Keropok Emping" (Melinjo Chips), "Papadom" (Indian Crackers)

Kedondong, Salak, Betik, Cermay, Pala, Manga, Kelubi

MAINS

"Nasi Putih" (Steamed White Rice)

"Nasi Beringin" (Steamed Rice with Turmeric Paste)

"Ayam Golek Pucuk Pegaga" (Grilled Chicken with Local Vegetables and Coconut Sauce)

"Daging Masak Tumis Pedas Petai" (Beef Cooked with Green Chilli and Petai)

"Ikan Siakap Masak Kengsom"

(Steamed Seabass with Tamarind Paste and Swamp Cabbage)

"Kambing Masak Opor" (Braised Lamb with Seven Spices and Coconut Paste)

"Sotong Tumis Serai Bersama Terung Telujuk"

(Squid Cooked with Lemongrass Paste and Small Eggplant)

"Kepah Masak Lemak Cili Padi Bersama Nenas"

(Mussel Cook with Coconut Milk and Pineapple)

Wok-fried Prawns with Lemongrass Sauce, "Loh Hon Zai" with Garden Greens

KETUPAT LEMANG

Selection of Ketupat Palas and Lemang

"Rendang Ayam Minang" Slow Cooked Chicken Rendang Minang Style

"Aneka Serunding" Assorted Beef, Chicken Floss in Asian Spices and Chilli

BUBUR LAMBUK

Traditional Bubur Lambuk

Bubur Lambuk Semerah padi

SHOW KITCHEN LIVE COOKING

Dim Sum

Malaysian Noodle with Condiments

Mee Rebus / Laksa Johor / Assam Laksa / Nyonya Curry / Mee Jawa / Mee Bandung

ROTI STATION

Roti Canai / Roti Jala Pandan / Roti John and Condiments

NASI BERLAUK SENSATION

Nasi Kukus Bunga Telang

"Gulai Ayam" (Chicken Cook with Curry Paste)

"Sambal Tumis Daging" (Fried Beef with Sambal Paste)

"Ikan Tenggiri Percik" (Grilled Fish with Turmeric Paste)

"Paru Goreng Kicap Bersama Kacang Panjang"

(Cow Lungs Cook Soya Sauce with Long Bean)

"Hati Ayam Goreng Berempah" (Deep-Fried Chicken Liver with Seven Spices)

"Pajeri Terung" (Eggplant with Coconut Paste)

"Masak Lemak Nenas Ikan Masin" (Salted Fish with Coconut Milk and Pineapple)

CHEF SIGNATURE DISHES

"Ayam Kampung Bakar Minang" (Village Chicken with Lime Leaf)

"Lala Masak Lemak Batang Buluh" (Clams Cooked with Coconut and Bamboo Shoot)

"Daging Dendeng Perak" (Beef Stewed with Malay Spices and Soya Sauce)

"Ikan Patin Masak Sambal Tempoyak Api-Api"

(Silver Cat Fish Cooked with Durian Paste and Chilli Padi)

"Kerisik Belimbing Buluh Bersama Ikan Bilis" (Young Star Fruit Cooked with Local Anchovies)

JAPANESE STALL

Selection Fusion Sushi Maki Roll

Assorted Nigiri and Assorted Gunkan Maki

Local Inspired Maki Roll / Serunding / Rendang / Sambal Bilis

"BUAH-BUAH TEMPATAN"

Grab & Go Whole Fruits and Sliced Tropical Fruits

"Penang Rojak Buah" Fresh Tropical Fruit Salad with Shrimp Paste

MALAYSIA CLASSICAL TRADITIONAL DESSERT TREATS

Kuih Apam Butter / Kuih Bakar / Kuih Bakul / Kuih Bijan / Kuih Bingka Beras
Kuih Cara Berlauk / Kuih Cara Manis / Kuih Cucur Badak / Kuih Kapit
Kuih Kasturi / Kuih Keria / Kuih Ketayap / Kuih Koci / Kuih Lapis Jagung
Kuih Lapis Koko / Kuih Lapis Merah / Kuih Lapis Ubi / Kuih Lapis Sago
Kuih Ondeh Ondeh / Pulut Inti / Pulut Panggang / Kuih Puteri Ayu / Kuih Seri Muka /
Kuih Talam Suji / Kuih Talam Keladi / Kuih Tepung Pelita / Kuih Wajid

DURIAN FRUIT DESSERTS

Durian Vanilla Fruit Flan Cake, Durian Burnt Cheese Cake, Durian Swiss Roll
Durian Cream Brulee, Durian Cheese Tart, Durian Choux Puff
Pengat Durian Bersama Roti Benggali, Talam Durian

HOT DESSERT

Pandan Kaya Bread Butter Pudding, Vanilla Sauce

DESSERTS

Tropical Fruit Tartlet, Honey Jack Fruit Sago Gula Melaka
"Miniature" Classic Cream Caramel, Cream Caramel
"Miniature" Gula Melaka Cendol Coconut Pudding, Homemade Agar-agar
Cameron Strawberry Mousse Cake with Strawberry Jelly, Milk Chocolate Pecan Nut Tart
Mango Mousse Cake with Mango Jelly, Banana Star Anise Caramel Cake
Pandan Kaya Chiffon Cake, Vanilla Mango Chiffon Cake

HARI RAYA COOKIES

Dodol Durian, Dodol Pandan, Dodol Gula Melaka
Air Flown Dates from Around the World
Variety of Dates Such as AJWA, Safawi, Rotab, Sufri and Many More

SPECIAL ONDE-ONDE

Onde-onde Gula Melaka vs Onde-onde Durian

KERABU KAMPUNG

Kerabu Latok / Maggi Mangga Muda

SIGNATURE HOT POT SOUP

Malaysian Beef Broth with Ribs, Oxtail, and Tendon, Root Vegetables and Spices
Roti Bengali with Condiments

KAWAH

"Nasi Berempah Ayam" (*Basmathi Rice Cook with Mix Spices and Chicken*)

"Rendang Daging Tok" (*Perak Style Beef Stewed*)

"Kambing Gulai Kawah Kelantan" (*Lamb Stew with Kelantan Style*)

POPIAH & POTATO TWISTER

Popiah Basah and Popiah Goreng

Potato Twister Cheesy Sauce

LOK-LOK

Meat Ball, Chicken Ball, Salmon Ball, Fish Cake, Fish Ball, Vegetables Ball,
Cocktail Sausage, Turkey Ham, Shrimp, Squid Flower, Sotong Kembang,
Chicken Slice, Beef Slice, Lamb Slice, Tiger Prawn, Fish Finger, Crab Stick, Clam,
Fried Tofu, Seafood Tofu, Century Egg, Quail Egg, Kang Kong, Fried Wanton, Nai Pak,
Lettuce, Yong Tofu-Eggplant, Lady Finger, White Tofu, Bean Puff

Choice of Sauce:

*Satay Sauce, Sweet Sauce, Chilli Sauce, Tomato Sauce, Thai Sauce, Dim Sum Chilli Sauce,
Curry Sauce*

LIVE – CHEF IN ACTION

Fried Rice Kampung Style, Penang Style Char Kway Teow, Mee Mamak

MIDDLE EASTERN

Chicken Shawarma with Condiments

BAKAR-BAKAR STREETS

Kambing Bakar Sekinchan

Aneka Ikan Bakar Berempah (Ikan Cencaru, Ikan Kembong, ikan Pari, Ikan Tilapia)

Air Asam, Chilli Kicap, Sambal, Limau Kasturi

Beef and Chicken Satays with Spicy Peanut Sauce and Condiments

Otak-otak Bakar

Ayam Percik Pantai Timur

JAPANESE

Japanese Okonomiyaki

Cabbage, Carrot, Capsicum, Zucchini, Tonkatsu sauce

BEVERAGE

Sirap Bandung, Ice Lemon Tea, Ice Tea, Milo Ice, Soya Bean,

Teh Bunga, Air Jagung, Laici, Longan

Teh Tarik, Nescafe Tarik

NOTE:

This menu serves as a guide on the buffet spread.

Some dishes on the actual buffet spread may vary subject to the availability of ingredients at that time.