

WORLD OF CURRY

SALADS AND APPETISERS

Genting Highlands Mesclun Mixed Lettuce, Radicchio,
Romaine Lettuce, Iceberg, Frisee
French Dressing, Italian Vinaigrette,
Thousand Island, Honey Mustard and Dill, Basil Oil, Caesar Dressing
Crispy Beef Bacon, Parmesan Cheese, Crouton
Cherry Tomatoes, Sliced Cucumber, Herb Crostini

ANTIPASTI

Sun Blushed Tomatoes, Marinated Mixed Olives,
Parmesan Shavings, Balsamic,
Char Grilled Mixed Peppers, Marinated Artichokes,
Grilled Zucchini, Seared Asparagus Spears,
Pickled Shallots, Marinated Mushroom

SEAFOOD ON ICE

CRUSTACEAN SELECTION

Poached Tiger Prawns, Oyster, Slipper Lobster,
Green Mussels
Tabasco, Lemon Wedges, Cocktail Sauce

MINIATURE SALAD

Pretty Watermelon Gazpacho with Blackberries
Mango and Avocado Shrimp Salad
Caprese Skewers with Balsamic
Arugula Blueberry & Feta Salad with Toasted Pecans

COMPOSED SALAD

Classic Nicoise Salad
Roasted Pumpkin Salad with Baby Spinach & Feta
Classic Waldorf Salad
Som Tam Mamuang (Green Mango Salad)

LET'S DO YOUR OWN CAESAR SALAD

Romaine Lettuce, Mesclun Mixed Salad, Cherry Tomato, Crispy Turkey Ham, Parmesan Cheese, Quail Egg and Caesar Dressing

ASSORTED PICKLES

Jeruk Kedondong, Jeruk Mangga, Jeruk Betik, Jeruk Kelubi, Jeruk Sengkuang, Jeruk Cermai

POPS THE APPETITE

Roasted Honey Pumpkin Soup
Szechuan Hot and Spicy Soup

BREAD STATION

Sliced Multigrain, Rustic Country Bread Loaf, Walnut Raisin Baguette, French Rolls, Brioche Rolls, Sun-Dried Tomato and Olive Focaccia, Salted Butter and Unsalted Butter

THE MAIN DISHES INTERNATIONAL

"Nasi Putih" (Steamed Fragrant Rice), Fried Spinach Noodle
Mapo Tofu with Minced Chicken, Roasted Striploin Beef with Au Jus, Braised Mushroom and Seasonal Vegetable, Vegetable Lasagna, Buttered Vegetable, Roasted Baby Potato, Kwai Far Scrambled Egg, Vegetarian Mok Chicken Nestum

INDIAN CURRY CUISINE

Assorted Naan Bread (Plain Naan, Garlic Naan, Cheese Naan)
Poori

"Marikari Sambar" (Vegetable with Yellow Dhall), Aloo Anda Curry, Rib of Lamb Curry, Chicken Tandoori, Fish Tikka, Cilantro Mint Chutney

THAILAND CURRY CUISINE

Durian Massaman Curry, Thai Prawn Green Curry, Turmeric Sticky Rice, Cucumber Pickle, Assorted of Crackers

LOCAL NASI KANDAR

Briyani Rice, Salmon Fish Head Curry, Giant Squid Curry Masala, Cooked Beef with Soy Sauce, Cabbage and Long Bean Poriyal
Steamed Lady Finger, Salted Egg, Papadom



JAPANESE CURRY CUISINE

Japanese Steamed Rice, Crispy Chicken Katsu, Japanese Curry Sauce,
Shredded Cabbage Salad with Goma Dressing, Assorted Pickle,
Assorted Sushi and Nigiri, Assorted Sashimi
Condiments: Wasabi, Pickled Ginger, Kikkoman Soy Sauce and Pickle Daikon

EUROPEAN CURRY CUISINE

Jamaican Beef Curry Stew, Curry Soft Bun, "Kuku Paka" (Coconut Chicken Curry),
Brown Rice and Kidney Bean

LIVE STATION NOODLE

Singapore Curry Soup, Dry Curry Sauce, Japanese Curry Soup, Johorean Laksa,
Yellow Noodle, Vermicelli Noodle, Wonton Noodle, Udon,
Fish Ball, Chicken Ball, Fish Cake, Prawns, Chicken Strips, Bean Sprouts,
Choy Sum, Siew Pak Choy, Yin Choy, Cucumber, Mint Leaves, Nai Pak Choy,
Chinese Cabbage
Fried Onion, Lime,
Sweet Sauce, Chilli Sauce and Soy Sauce

SELECTION OF FRUIT

Sliced Watermelon, Papaya with Lime,
Honeydew, Pineapple

DESSERTS

Le Petite Cheese Cake, Moist Chocolate Bar, Mango Lime Mousse,
Vanilla Choux Pastry, Lemonade Lamington, Wild Berry Pannacotta,
Cream Caramel, Fruit Pudding

HOT DESSERTS

Coconut Bread Butter Pudding with Vanilla Sauce

ICE CREAM STATION WITH CONDIMENTS

Double Chocolate Chip, Ground Peanut, Granola, Rainbow Chocolate Rice

YOGURT ICE CREAM WITH CONDIMENTS

NOTE:

This menu serves as a guide on the spread. The dishes in the buffet spread are on rotation and may change subject on the availability of ingredients at that time or during the season.

