



SAHUR BUFFET MENU

MENU 1

SECTION A HEALTHY BALANCE COUNTER

Garden Mesclun Mixed Lettuce
Butter Radicchio, Iceberg, Romaine
Extra Virgin Olive Oil, Balsamic Vinegar
Corn Kernel, Cherry Tomato, Couscous, Kidney Bean,
Quinoa, Cucumber, Carrot, Onion

SECTION B IN CAST IRON POTS AND WOKS

Roasted BBQ Baked Beans
Roasted Mushroom with Cream Sauce
Oven Baked Potato
Grilled Chicken Ham
Smoked Chicken Sausage

HEAT LAMP

Hash Brown Potatoes

MAIN COURSE

Fragrant White Rice / Nasi Putih
"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 Sea Bass with
Tamarind Paste and Swamp Cabbage
"Sotong Tumis Serai bersama Terung Telujuk"
Squid Cooked with Lemongrass Paste and Small Eggplant



CONGEE OF THE DAY

Plain Congee

(Century Egg, Salted Egg, Char Kuey, Pickled Cabbage,
Pickled Lettuce, Salted Fish, Spring Onion, Fried Onion,
Fried Diced Fish, Anchovies, Roasted Peanuts)

ASIAN

Nasi Lemak Pandan with Condiments
Sambal Sotong Kembang
Chicken Curry with Potato
Fried Yellow Mee

SHOW KITCHEN

MAKE TO YOUR LIKING EGG STATION

Cheese, Tomato, Capsicums, Mushroom,
Onions, Turkey Ham or Beef Bacon
Daily Egg Condiments: Tabasco, Chilli Sauce,
Tomato Ketchup, Soya Sauce
Hard Boiled Eggs and Scrambled Eggs

SECTION D

Assorted Sliced Tropical Fruits
Red Watermelon, Papaya, Honeydew, Pineapple

SECTION F

DAILY FRESH BAKERY CORNER

Types of Daily Danish Pastries
Blueberry Mini Muffin
Fresh Baked Butter Croissant
Assorted Doughnut
Types of Daily Whole Bread
White Toast and Wholemeal Toast

Note: The buffet menu offerings may vary based on the ingredients available.



MENU 2

SECTION A

HEALTHY BALANCE COUNTER

Garden Mesclun Mixed Lettuce
Butter Radicchio, Iceberg, Romaine
Extra Virgin Olive Oil, Balsamic Vinegar
Corn Kernel, Cherry Tomato, Couscous, Kidney Bean,
Quinoa, Cucumber, Carrot, Onion

SECTION B

IN CAST IRON POTS AND WOKS

Roasted BBQ Baked Beans
Roasted Mushroom with Cream Sauce
Grilled Tomato with Parmesan Cheese
Grilled Beef Bacon
Grilled Chicken Sausage

HEAT LAMP

Hash Brown Potatoes

MAIN COURSE

Fragrant White Rice / Nasi Putih
"Ayam Masak Bali" Simmered Chicken with
Malay Spices and Fresh Red Chilli
"Tulang Rusuk Kambing Percik" Grilled Lamb Ribs with
Lemongrass Paste and Coconut Milk
"Ikan Tenggiri Masak Sambal Hijau"
Deep-fried Fish Mackerel with Green Chilli Paste
"Sotong Bunga Sambal Tumis Petai"
Squid Flower Cooked with Chilli Paste and Petai



CONGEE OF THE DAY

Plain Congee

(Century Egg, Salted Egg, Char Kuey, Pickled Cabbage,
Pickled Lettuce, Salted Fish, Spring Onion, Fried Onion,
Fried Diced Fish, Anchovies, Roasted Peanuts)

ASIAN

Nasi Lemak Pandan with Condiments

Sambal Onion

Chicken Rendang

Fried Bee Hoon

SHOW KITCHEN

MAKE TO YOUR LIKING EGG STATION

Cheese, Tomato, Capsicums, Mushroom,
Onions, Turkey Ham or Beef Bacon

Daily Egg Condiments: Tabasco, Chilli Sauce,
Tomato Ketchup, Soya Sauce

Hard Boiled Eggs and Scrambled Eggs

SECTION D

Assorted Slice Tropical Fruits

Red Watermelon, Papaya, Honeydew, Pineapple

SECTION F

DAILY FRESH BAKERY CORNER

Types of Daily Danish Pastries

Blueberry Mini Muffin

Fresh Baked Butter Croissant

Assorted Doughnut

Types of Daily Whole Bread

White Toast and Wholemeal Toast

Note: The buffet menu offerings may vary based on the ingredients available.