

Peranakan on Plate

BABA NYONYA DINNER BUFFET

APPETISERS

Greenie Greens

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

Let's Create Your Salad

Romaine Lettuce, Cherry Tomato, Crispy Turkey Ham,
 Parmesan Cheese, Quail Eggs and Caesar Dressing

Miniature Display Chiller Case

Rojak Nenas – Pineapple Salad with Rojak Sauce
 Kerabu Timun – Cucumber Salad with Chilli and Dried Shrimp
 Rolled Smoked Duck and Served with Pineapple Relish
 Marinated Poached Prawn served with Soba Noodle and Mango Salsa

"Ulam-ulaman" Traditional Malay Salad

Assorted Local Greens with Shrimp Paste
 Chef Salad with Boiled Potato, Egg and Olives
 Young Mango Salad
 "Pucuk Paku" Wild Fern Salad
 "Tauge dengan Kerang" Bean Sprouts and Cockles Salad

Sambal Condiment Selection

"Sambal Tempoyak Daun Kesum" Durian-cured Chilli and Vietnamese Mint
 "Sambal Belacan Melaka" Malaccan-style Shrimp Paste Chilli
 "Sambal Kicap Sotong Bakar" Dried Squid Chilli
 "Cincalok" Fermented Krill Condiment
 "Telur Masin" Salted Egg
 "Aneka Ikan Masin" Assorted Salted Fish

Assorted Crackers and Pickled Fruits

Kedondong, Salak, Papaya, Cermay, Pala, Mango and Kelubi Fruits
 "Keropok Ikan" Fish Crackers
 "Keropok Udang" Prawn Crackers
 "Keropok Emping" Melinjo Chips
 "Papadom" Indian Crackers

Soups

Itek Tim – Traditional Double-boiled Duck Soup with Salted Vegetables
Shrimp Bisque

Condiments: *Black Vinegar, Spring Onions, Coriander and Fried Shallots*

Bread Station

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

Condiments: *Salted Butter and Unsalted Butter*

Seafood on Ice

Green Mussels, Tiger Prawns, Bamboo Clams,
Half-shell Scallop, Saba Clams and Oyster

MAINS

International and Nyonya

Steamed White Rice

“Nasi Lemak Kukus” Steamed Coconut Rice

Fried Seafood Spinach Noodles

Baked Baby Potatoes

Ayam Pongteh with Mantou – Chicken Stew with Lotus Leaf Bun

Beef Sambal – Stewed Beef in Sambal Chilli

Asam Prawn – Nyonya-style Prawns in Tamarind Sauce

Nyonya Chap Chye – Nyonya-style Braised Mixed Vegetable

Pan-seared Barramundi with Creamy Dill Sauce

Grilled Lamb Shoulder with Black Pepper Sauce

Black Mussels in Golden Fragrance Kam Heong Sauce

Live Carving Station

Steamed E Piah Fish with Nyonya Chilli Sauce

Noodles

Nyonya Curry Laksa, Asam Laksa

Clear Chicken Soup

Yellow Noodles, Vermicelli Noodles and Ribbon Rice Noodles

Fishball, Fishcake, Prawns, Chicken Strips, Chicken Balls,

Tao Fu Pok, Egg Wedges

Bean Sprouts, Choy Sum, Bok Choy, Nai Pak Choy,

Chinese Cabbage, Red Spinach, Cucumber, Pineapple and Mint Leaves

Fried Onion, Sambal Chilli, Lime, Sweet Sauce, Chilli Sauce and Soy Sauce

Satay

Beef and Chicken Satays with Spicy Peanut Sauce and Condiments

Japanese and Fusion

Assorted Nigiri and Assorted Gunkan

Serunding Maki Roll, Rendang Maki Roll, Sambal Bilis Maki Roll



STALL COUNTER

Pai Tee – Crispy Pastry Cup with Sliced Vegetables

"Sengkuang" Jicama, Julienned Egg Skins, and Chilli Sauce

Ngo Hiang Lobak – Five-Spice Meat Roll

Coriander, Chilli Sauce, Tomato Sauce, Thai Chilli Sauce, Lime Chilli Sauce

Ais Batu Campur & Pulut Tai Tai Cendol

Shaved Ice with choice of Rose Syrup, Sugar Syrup, Palm Sugar, Mixed Jellies of Pandan and Black Jelly, Tropical Fruits, Beans, Nuts, Evaporated Milk, Condensed Milk, and Tapioca Pearls

DESSERTS

Kueh Badak – Sweet Potato Fritters

Ondeh-ondoh – Doughy Balls with Grated Coconut Coatings

Kueh Ko Swee – Steamed Rice Cake with Grated Coconut Coatings

"Harum Manis" Fragrant Sweet Steamed Sponge Cake with Banana

Coconut Pandan Roll

Mango Jelly Mousse Cake

Matcha Popsicle Cake

Fresh Mango Pancake

Coconut Pandan Tart

Malaccan Palm Sugar Cendol Pudding

Peach Gum Snow Fungus Tong Sui Dessert Soup

Hot Dessert

Bubur Cha Cha – Coconut Milk Dessert with Taro and Sago

"Buah-buahan Tempatan" Local Fruits

Pullman Assorted Local Flavour Ice Cream

Accompanied by Crushed Peanuts, Marshmallow, Candy, Chocolate Chips, Chocolate Pearls, Chocolate Crumble, White Chocolate Crumble and Rainbow Rice Chips

Yoghurt Ice Cream Corner

Accompanied by Granola, Mixed Berry Compote and Chocolate Lance

Drinks

Teh Tarik, Nescafé Tarik

NOTE: This menu serves as a guide on the buffet spread. The dishes are on rotation and may change based on the availability of ingredients during the season or time.

