



**ASIAN BUFFET DINNER MENU**  
**SUNDAY – THURSDAY | 6:00PM – 10:00PM | \$58++**

**CHINESE SELECTIONS**

WHITE PEPPER CRAB BY CHEF DEE  
(AWARD WINNING CHEF)

BLACK PEPPER SLIPPER LOBSTER

SINGAPORE FRIED SEAFOOD TANG HOON

HAINANESE STYLE  
(STEAMED CHICKEN / BRASIED CHICKEN WITH SOYA SAUCE)  
**SERVED WITH:** CHICKEN RICE, CLEAR CHICKEN BROTH

SEAFOOD THAI GREEN CURRY

STEAMED/ FRIED FISH FILLET

FRIED RICE  
(SEAFOOD/ CHICKEN MEAT/ CRABMEAT)

FRIED CARROT CAKE

WOK FRIED SEASONAL VEGETABLES

SOUP OF THE DAY  
(BAK KUT TEH / FISH MAW /  
CHICKEN WITH OLD CUCUMBER / HOT & SOUR)

LOCAL VEGETABLE WITH OYSTER SAUCE  
**CONDIMENTS:** SLICE RED CHILLI, SLICED GREEN CHILLI, CHILLI POWDER,  
SPRING ONION, FRIED SHALLOTS, LIGHT SOY SAUCE



## **BBQ**

OTAK OTAK

GRILLED FISH or CHICKEN

**CONDIMENTS:** CALAMANSI, SAMBAL CHILLI, SAMBAL BELACHAN,  
ACHAR TIMUN (MALAY CUCUMBER SALAD)

GRILLED SATAY  
(CHICKEN / LAMB / BEEF)

**CONDIMENTS:** RICE CAKE, DICED CUCUMBER, ONION, WARM PEANUT SAUCE

## **NOODLE STATIONS**

ROTATION: PRAWN MEE SOUP / MEE REBUS  
PENANG LASKA / LASKA SINGAPORE  
CHICKEN NOODLE SOUP / CURRY NOODLE SOUP

## **MALAY & NYONYA SELECTIONS**

BEEF RENDANG

SAYOR LODEH  
(MIXED VEGETABLE WITH COCONUT GRAVY)

MEE GORENG  
(FRIED YELLOW NOODLES OR BEE HOON WITH CHILLI SAMBAL OR YELLOW  
BEAN PASTE FISH / PRAWNS/ CHICKEN)

LAMB  
(MASAK MERAH / TAU CHEO)

NASI PUTEH  
(STEAMED WHITE RICE)



## **INDIAN SELECTIONS**

INDIAN ROJAK  
(GREEN CUCUMBER, INDIAN ROJAK SAUCE)

MURGH KA SALAN  
(CHICKEN CURRY)

GOSHT VINDALOO  
(MUTTON CUBES COOKED WITH POTATOES AND SPICES)

JHINGGA MASALA  
(PRAWNS IN THICK GRAVY)

SUBZI JALFREZI  
(MIXED VEGETABLE IN ONION MASALA)

BAINGAN BHARTA  
(EGGPLANT MASH)

GOBI MASALA  
(CAULFLOWER COOKED WITH POTATOES)

DHALL MAKHANI  
(STEWED BLACK KIDNEY BEANS WITH CREAM)

MAKKI KHUMB  
(BABY CORN AND MUSHROOM MASALA)



## TANDOORI

TANDOORI MURGH  
(SKINLESS CHICKEN BAKED IN TANDOOR OVEN)

MACHI HARIYALI TIKKA  
(MARINATED FISH CUBES WITH YOUGHURT, AJWAIN AND INDIAN SPICES)

PANEER TIKKA  
(HOMEMADE COTTAGE CHESSE)

LASSUNI KEBAB  
(GARLIC FLAVOURED BONELESS CHICKEN)

BHOTTI KEBAB  
(MARINATED TANDOOR LAMB CUBES)  
**SERVED WITH:** PLAIN NAAN / GRALIC NAAN / ROTI /  
SAFFRON BASMATI RICE  
**CONDIMENTS:** ONION. LIME WEDGES, MINT YOUGHURT,  
RAITA (INDIAN YOGHURT SALAD), MANGO CHUTNEY, PAPADUM

## LOCAL SALAD SELECTIONS

GADO GADO WITH PEANUT SAUCE

D.I.Y. CHINESE ROJAK

POPIAH

KUEH PIE TEE



## DESSERT

SAGO GULA MELAKA

MANGO PUDDING

DURIAN PENGAT

GUI LING GAO  
(HERBAL JELLY WITH HONEY)

CHENG TENG  
(CHINESE DRIED FRUITS IN SYRUP DESSERT)

MIN JIANG KUEH  
(LOCAL PANCAKE WITH GRATED COCONUT,  
RED BEAN PASTA AND PEANUT)

ASSORTED NONYA KUEH

BARFI  
(INDIAN SWEET WARM)

BUBUR KACANG  
(GREEN BEAN SOUP)

PULUT HITAM WITH COCONUT CREAM  
(BLACK GLUTINOUS RICE)

ICE KACANG

SOFT SERVE ICE- CREAM WITH RAINBOW BREAD

LOCAL SEASONAL FRESH FRUITS