

# Buffet Dinner Menu - Premium

(No Pork No Lard)

## APPETISERS

### Thai Seafood Salad

Glass Noodles marinated with Seafood, Tomatoes, Chilli, Onion, Cilantro, Plum Sugar and Fish Sauce

### Javanese Gado Gado (V)

With Steamed Cabbage, Boiled Potato, Quail Egg, Long Bean, Bean Sprout, Fried Tofu and Tempeh served with Peanut Sauce

### Waldorf Salad (V)

Red and Green Apples, Celery, Raisin and Walnut with Mayonnaise

## SOUP

### Pumpkin Cream Soup with Soft Roll (V)

Butternut Pumpkin, Onion, Cream served with Soft Roll

## MAINS

### Crispy Cereal Prawn

Wok-fried Whole Prawn with Crispy Cereal, Curry Leaf and Chilli Padi

### Soya Poached Chicken

Braised Chicken Leg with Superior Soya Sauce, Chinese Spices and Sesame Oil

### Sweet Sour Fish Fillet

Stir-fried Fish Fillet with Sweet Sour Sauce, Capsicum, Onion and Pineapple

### Wok-fried Garden Vegetables with Fungus (V)

Broccoli, Cauliflower, Carrot, Young Corn and Black Fungus

### Chana Masala (V)

North Indian Curry with Chickpea, Onion, Tomato and Spices

### Steamed Yam Rice

Steamed Jasmine Rice with Yam, Shitake Mushroom and Fried Shallot

## DESSERTS

### Tropical Fruit Platter (V)

Watermelon, Rock Melon, Honeydew, Pineapple, Grapes and Berries

### Rainbow Cake (V)

Fruit-flavoured Layer Cake with Chantilly Cream

### Green Tea Chestnuts Mousse Cake (V)

Fresh Brew Matcha Tea infused with Eggs, Cream, Milk and Chestnuts

### Strawberry Mousse Cake (V)

Sponge Cake with Strawberry Mousse and Strawberry Jelly

### Coffee and Tea

(V) Vegetarian, may contain onion, garlic, eggs