



Tides of Asia

BUFFET DINNER

1 October - 30 November 2024
(Not valid on 1 & 2 November 2024)
Friday & Saturday | 6.30PM - 10.00PM

**BUY 5
FREE 1**
Valid for adult
price only

RM **98** NETT
PER
ADULT

Senior Citizens: RM 50
Children from 6-12: RM 50

Sr. Citizen (Age 60 years and above) | Child (Age 6 - 12 Years Old)
3 days advance booking required
Other terms & conditions apply

Try Out Our Signature Seafood Menu!

A more personalised dining
experience, our signature
seafood menu offers a
variety of add-on options to
enhance your feasting.



thistle
JOHOR BAHRU

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Pictures are for illustration purposes only.

GLASS

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MENU 1

APPETIZER

Lollo Rossa, Lollo Bionda, Frizee, Iceberg Lettuce, Shredded Red Cabbage, Shredded Carrot, Kyuri Cucumber, Onion Ring, assorted Capsicums, Cherry Tomato, Chicken Meat Loaf, Beef Lyoner, Homemade Confit Mixtures
Compound Salad: Spicy Thai Mango Salad, Indonesian Gado – Gado, Chinese Chicken Salad, Kerabu Ayam.
Dressings Thousand Island, French Dressing, Mayonnaise, Korean Sesame Dressing, Assorted Biscuits and Assorted Pickles

SEAFOOD ON ICE

Oyster, Tiger Prawn, NZ Mussel served with Cocktail Sauce, Chili Garlic Sauce, Lemon Wedges

SUSHI

Assorted Mixed Sushi served with Wasabi, Yamasa Shoyu, Kyuri, Japanese Marinated Octopus, Lotus Root

SOUP

Thai Tom Yam Ghai selection Of Breads and Rolls with Butter

PASTA SECTION

Choice Of Thai Green Curry Sauce and Johor Laksa Gravy served with Choice of Pasta Spaghetti, Penne and Fettucine

MAIN

Nasi Lemak 5 Benua served with Sambal, Ikan Bilis, Cucumber and Boiled Egg, Grilled Lamb Shoulder Topped with Ginger Scallion Sauce, Deep Fried Crispy Prawns Tossed with Chili Flakes and Fried Garlic Chips, Deep Fried Fish Fillet Topped with Young Mango Kerabu, Vietnamese Stir Fried Crab, Roasted Vegetables with Grilled Fresh Corn, Tori Kaarage (Japanese Fried Chicken)

DOMO CARVING

Trio Fillet of Fishes (Seabass, Red Snapper, Salmon) Broiled served with Tempura Sauce, Garlic Chili Sauce
(Subject to Change without Prior Notice)

SATAY

Chicken & Beef Satay served With Peanut Gravy and Condiments

GRILLER

Beef Steak, BBQ Chicken Wing, Tandoori Sausages, Lamb Shoulder Chop, Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums.

FISH FROM MARKET

Local Delight Sambal Marinated Fish In Banana Leaf or Aluminum Warp, Ikan Pari, Spanish Mackerel, Jacket Fish, Otak Otak, Satar Pocket. served with Choice of Sauces, BBQ Sauce, Pepper Sauce, Sambal Kicap, Air Asam, Mustard, Chili Sauce, Tomato Ketchup

DESSERTS

Fresh Fruit Platter – Pineapple, Red Watermelon, Honeydew & Papaya, Selection of Cakes and Pastries, Fruit Crumble with Vanilla Sauce, Chocolate Fondue with Square Donut and Marshmallow, ABC and Condiments, Assorted Ice Cream with Condiments

BEVERAGES

Cordial
Coffee or Tea

All menu items are subject to change according to seasonality and availability
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MS 1500

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MENU 2

APPETIZER

Lollo Rossa, Lollo Bionda, Frizee, Iceberg Lettuce, Shredded Red Cabbage, Shredded Carrot, Kyuri Cucumber, Onion Ring, Assorted Capsicums, Cherry Tomato, Chicken Meat Loaf, Beef Lyoner, Homemade Confit Mixtures
Compound Salad: Korean Kim Chi Coleslaw, Indonesian Gado – Gado, Classic Thai Chicken Salad, Kerabu Papaya Muda.
Dressings Thousand Island, French Dressing, Mayonnaise, Korean Sesame Dressing, Assorted Biscuits and Assorted Pickles

SEAFOOD ON ICE

Oyster, Tiger Prawn, NZ Mussel Served with Cocktail Sauce, Chili Garlic Sauce, Lemon Wedges

SUSHI

Assorted Mixed Sushi served with Wasabi, Yamasa Shoyu, Kyuri, Japanese Marinated Octopus, Lotus Root

SOUP

Braised Shredded Chicken and Mushroom Soup selection of Breads and Rolls with Butter

PASTA SECTION

Choice of Chicken Tikka Sauce and Johor Laksa Gravy served with Choice of Pasta Spaghetti, Penne and Fettucine

MAIN

Nasi Lemak 5 Benua served with Sambal, Ikan Bilis, Cucumber and Boiled Egg, Prawn Thermidor with Masala Butter, Deep Fried Fish Fillet Topped with Young Mango Kerabu, Black Pepper Crab with Scallion, Roasted Vegetables with Grilled Fresh Corn, Roasted Chicken with Spiced Salt, Broiled Lamb Shoulder Topped with Dry Chili Hoi Sin Sauce

DOMESTIC CARVING

Trio Fillet Of Fishes (Seabass, Red Snapper, Salmon) Broiled served with Tempura Sauce, Garlic Chili Sauce
(Subject to Change without Prior Notice)

SATAY

Chicken and Beef Satay
Served with Peanut Gravy and Condiments

GRILLER

Beef Steak, BBQ Chicken Wing, Tandoori Sausages, Lamb Shoulder Chop
Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums.

FISH FROM MARKET

Local Delight Sambal Marinated Fish in Banana Leaf or Aluminum Warp, Ikan Pari, Spanish Mackerel, Jacket Fish, Otak Otak, Satar Pocket served with Choice of Sauces, BBQ Sauce, Pepper Sauce, Sambal Kicap, Air Asam, Mustard, Chili Sauce, Tomato Ketchup

DESSERTS

Fresh Fruit Platter – Pineapple, Red Watermelon, Honeydew & Papaya, Selection of Cakes and Pastries
Fruit Crumble with Vanilla Sauce, Chocolate Fondue with Square Donut and Marshmallow,
ABC and Condiments, Assorted Ice Cream with Condiments

BEVERAGES

Cordial
Coffee Or Tea

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