



NATIONAL DAY HI-TEA BUFFET MENU

30 - 31 August & 13 - 14 September 2025

APPETISER & SALAD

Young Mango Salad, Beef Salad, Mango Salad Stuffed Tofu with Spicy Squid Sambal & Chicken Potato Patties, Iceberg Lettuce, Lollo Rosso, Frisée, Romaine, Tomato, Cucumber, Baby Corn & Onions

DRESSINGS & CONDIMENTS

Thousand Island, Vinaigrette, French Dressing, Goma Dressing, Honey Mustard, Olives, Gherkins & Croutons

PASEMBOR

Prawn Fritters, Vegetable Fritters, Shredded Cucumber, Shredded Jicama, Deep-Fried Tofu, Boiled Egg Wedges, Crab Stick, Boiled Potato Wedges, Sweet Potato & Peanut Sauce

MALAYSIAN FRUIT ROJAK

Mango, Guava, Jicama, Cucumber, Pineapple, Rose Apple, Papaya, *Cakoi, Rojak* Sauce, Roasted Sesame Seeds & Crushed Peanuts

SANDWICHES & CANAPÉS

Spicy Sardine Mini Bun, BBQ Chicken Sandwich, Marinated Prawn Sandwich, Grilled Beef Canapé, Chicken Floss Canapé, Egg & Cheese Canapé & Crab Stick Canapé

CARVING STATION

Oven-Roasted Leg of Lamb with Mashed Potatoes, Percik Sauce, Black Pepper Sauce, Fragrant Ghee Rice

CURRY MEE STATION

Yellow Noodles, Vermicelli, Boiled Egg, Tofu Puffs, Long Beans, Stuffed Okra, Stuffed Chillies, Stuffed Aubergine, Prawn & Chicken Meat

NASI LEMAK & RENDANG STATION

Pandan Coconut Rice, Traditional Beef Rendang, Mutton Rendang, Spicy Fried Beef Lung, Minang Chicken Rendang, Prawn Rendang with Bird's Eye Chilli, Cuttlefish Sambal, Stir-Fried Water Spinach with Shrimp Paste, Stir-Fried Long Beans, Cucumber, Peanuts & Anchovies

TANDOORI FAJITAS STATION

Seared Tandoori Chicken, Onions, Cabbage, Mint Chutney, Cucumber Raita & French Fries

DEEP FRIED DELICACIES STALL

Banana Fritters, Sweet Potato Fritters, Masala Vadai, Yam Fritters & Prawn Fritters

SOTONG KANGKUNG

Water Spinach & Cuttlefish with Crushed Peanuts, Roasted Sesame Seeds, Sweet & Spicy Sauce





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ROTI JALA

Roti Jala with Chicken Keema & Mashed Potatoes

APAM BALIK

Pancake with Crushed Peanuts, Sweetcorn, Sugar & Chocolate Sprinkles

SOUP

Mamak Styled Spiced Chicken Soup with Bengali Bread

MAIN COURSE

Cantonese Fried Noodles with Beef Village-style Fried Rice with Prawns & Anchovies Fragrant Mixed Rice Aloo Jeera Braised Mushrooms with Broccoli & Carrots, Spiced Fried Chicken Fish Head Curry with Okra & Round

Salted Egg Squid with Bird's Eye Chilli Kam Heong Mussels

Mixed Vegetables with Corn & Mushrooms Aubergine Moussaka

Fish Florentine

Aubergine

Chicken & Beef Satay with Condiments
BBQ Beef Balls with Mashed Potatoes, Spicy
Sardine Pizza
Mussel Rendang Pizza

DESSERT COUNTER

Mango Jelly, Strawberry Mousse Crème Brûlée, Tiramisu Burnt Cheesecake, Carrot & Walnut Cake, Banana Cake **Assorted Jelly** Sago with Palm Sugar & Coconut Milk Assorted Malay Kuih, Caramel Custard Chocolate Truffle, Strawberry Craquelin, Putri Berendam Sweet Potato & Banana Dessert in Coconut Milk, Bread & Butter Pudding with Vanilla Sauce, Assorted Ice Cream with Toppings Dodol Kuih Bahulu

ABC WITH CONDIMENTS

Red Sago Pearls, Palm Seeds, Grass Jelly, Kidney Beans, Sweetcorn, Rose Syrup, Palm Sugar, Evaporated Milk, Raisins, Peanuts, Cendol, Chocolate Sauce, Lychee, Longan & Fruit Cocktail Jelly

BEVERAGES

Rose Syrup with Grass Jelly Orange Cordial Nescafé Teh Tarik

