

TANJUNG RHU RESORT

LANGKAWI

BBQ Merdeka Buffet Dinner

APPETIZERS & KERABU

Kerabu Sotong Tauge (Spicy Squid & Bean Sprout Salad)

Prawn Hinava (Sabahan Style Prawn Ceviche)

Pie Tee with Tofu & Vegetables

Rojak Pasembur (Malaysian Mixed Vegetable Salad with Peanut Sauce)

Gado Gado (Mixed Vegetables with Peanut Dressing)

SOUPS

Oxtail Soup

GRILL STATIONS

Kambing Golek (Whole Lamb Marinated Malay Spice on the Pit)

Ikan Bakar Berempah Daun Pisang (Marinated Fish on the Banana Leaf)

Satay Ayam / Daging (Chicken and Beef Satay) with condiment

Ayam Bakar Utara (Chicken Drumstick Marinated with Malay spice)

Daging Bakar Madu (Honey Beef Marination)

MALAY COURSES

Rendang Minang (Minang style slow-cooked Beef Rendang)

Udang Masak Lemak Cili Api (Prawns in Coconut Turmeric Gravy)

Ayam Kunyit Kacang Panjang (Chicken Turmeric Toasted Long Bean)

Gulai Pumpkin Udang Kering (Pumpkin Stew with Dry Shrimp in Coconut Milk)

Pajeri Nanas (Slow cooking Pineapple toasted Grated Coconut)

Nasi Tomato (Aromatic Rice Tomato)

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NOODLES STATION

Laksa Utara (Rice noodle in aromatic fish- base laksa gravy)
Mee mamak (Mamak – style stir fried Noodles)

CHINESE & INDIAN FAVOURITES

Chicken Mushroom Soya (Simmered in rich Master stock dark soya sauce)
Steam Fish (Sea Bass steamed with ginger and scallions, finished with light soya)
Dal Tadka (Yellow Lentils cooked soft with Indian aromatic spiced)
Rogan Josh (Bright red, fragrant curry made with yoghurt, Browned onion)

DESSERTS

Kuih Lapis (Layered Coconut Rice Cake)
Seri Muka (Glutinous Rice with Pandan Custard)
Bubur Kacang Hijau (Green Bean Porridge)
Kuih Cara Berlauk (Savoury Mini Pancakes)
Kuih Lenggang (Rolled Coconut Crepes)
Cendol Station with Assorted Toppings
Pisang goreng (Crispy Banana Fritters)
Fresh Fruit Platter
Ice cream “potong” selection