



# Festival of Lights

## Deepavali Buffet Feast

31 October - 3 November 2024

### Buffet Brunch

12:00pm - 3:00pm

RM **88** NETT PER ADULT

Senior Citizens: RM 40  
Children from 6-12: RM 40

### Buffet Dinner

6:30pm - 10:00pm

RM **118** NETT PER ADULT

Senior Citizens: RM 60  
Children from 6-12: RM 60

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

**15% OFF**

**EARLY BIRD BOOKINGS  
WITH FULL PAYMENT  
1 DAY IN  
ADVANCE !**



MS 1500

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**thistle**  
JOHOR BAHRU

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Pictures are for illustration purposes only.

GLASS



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## Deepavali Buffet Feast

31 October – 3 November 2024

**Buffet Brunch | 12:00pm - 3:00pm**

### ROJAK & SALADS

Indian Rojak Served With Sweet Potato Gravy

(Coconut Dumpling, Cucumber, Boiled Potatoes Deep Fried, Vegetable Dumpling, Deep Fried Boiled Egg, Vegetable Spring Roll, Pakora)

Mixed Garden Greens – Mixed Salads, Carrot Noodles, Cucumber, Cherry Tomatoes, Shredded Red Cabbage, Bell Peppers Julienne

Dressings – Thousand Island, French Dressings, Balsamic Dressings, Mayonnaise, Sesame Dressings

Spiced Grilled Vegetables – Grilled Okra, Grilled Long Brinjal, Bbq Grilled Fresh Potato Wedges, Grilled Bell Peppers Dusted With Garam Masala, Garlic & Ginger Paste

### BREADS & SUCH

Chicken Serunding Croissant, Apple Pastry Tart, Danish Pastries, Banana Tart, Egg Tart, Soft Buns And Hard Roll served with Butter

### SOUP

Chettinad Chicken Soup

A Spicy And Flavorful Soup from the Chettinad Region of Tamil Nadu

### HOT DISHES

Chicken Makhana Wala, Deep Fried Prawn 65, Lamb Rogan Josh, Paneer & Spinach Masala Lasagna, Sautéed 5 Spice Brinjal, Deep Fried Fresh Barramundi Tossed With Butter & Garam Masala, Aloo Chaat Mini Pizza, Hyderabad Lamb Keema Briyani

### SATAY

Chicken & Beef Satay served with Peanut Gravy & Condiments

### THE KUALI

Fried Mee Mamak Penang

Local Feast With Spicy Brown Cuttlefish Sambal, Potatoes, Vegetable Dumpling, Tomatoes & Vegetables

### THE NOODLES

Nyonya Curry Noodles

Served With Boiled Egg, Shredded Chicken, Bean Sprout, Kang Kung, Fried Onion.

### DOMESTIC CARVING

Chicken Tandoori & Lime

Served With Cucumber & Onion Raita

### HAWKERS STALL

Roti John With Sardine, Cucumber & Tomatoes

Vegetable Bhaji, Indian Samosa, Aloo Bonda, Vadai

### DESSERTS

Fresh Fruit Platter, Selection Of Pastries, Diwali Cookies & Sweets, Semolina Payasam, Chocolate Fondue served With Marshmallow & Square Doughnut, Kashmiri Green Apple & Raisin Bread Pudding (Kashmiri Shahi Tukda) served with Cinnamon Milk Sauce, ABC & Condiments, Ice Cream with Condiments

### BEVERAGES

Cordial

Coffee and Masala Chai

All menu items are subject to change according to seasonality and availability  
Other terms & conditions apply



MS 1500



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## Deepavali Buffet Feast

31 October – 3 November 2024

**Buffet Dinner | 6:30pm - 10:00pm**

### ROJAK & SALADS

Penang Pasembur Served With Peanut Sweet Potato Gravy

Mixed Garden Greens – Mixed Salads, Carrot Noodles, Cucumber, Cherry Tomatoes, Shredded Red Cabbage, Bell Peppers  
Julienne, Salanova Red Oak, Frisee, Butterhead Lettuce

Dressings – Thousand Island, French Dressings, Balsamic Dressings, Mayonnaise, Sesame Dressings  
Potato Salad With Madras Curry Powder, Chicken Salad With Pineapple, Nicoise Sausage Salad

### SUSHI

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

### SEAFOOD ON ICE

Poached Prawns, NZ Mussel, Frozen Oyster, Mushroom Lyoner, Smoked Salmon served with Lemon Wedges, Garlic Chili Sauce

### SOUP

Crab Rasam, A Spicy And Flavorful Soup From region Of Tamil Nadu

### BREADS & SUCH

Soft Roll, Hard Roll, Knot Bread served with Butter

### HOT DISHES

Paneer Chicken Kofta Makhani, Kerala Style Prawn Pasanda, Hara Mutton with Spinach, Vegetable Rogon with Tomatoes,  
Young Mango Fish Curry, Khasmiri Pulao

### ASIAN CORNER

Fried Rice Chinese Style, Stir Fried Spaghetti Oriental, Stir Fried Okra with Sambal, Stir Fried Beef with Basil Leaf & Chili Padi,  
Deep Fried Squid Ring With Five Spice

### THE NOODLES

Assam Laksa served with Traditional Condiments

### BBQ LIVE GRILL

Lamb Shoulder Cajun, Beef Steak Natural, Chicken Wing Cajun, Jacket Fish With Sambal, Spiced Spanish Mackerel, Cheese  
Sausage, Prawn with Garlic, Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums.  
served with Choice of Sauces Black Pepper, Bbq Sauce, Mint Sauce, Mustard, Air Assam, Chili Kicap

### SATAY

Chicken & Beef Satay served with Peanut Gravy & Condiments

### DOMESTIC CARVING

Chicken Tandoori & Lime served with Cucumber & Onion Raita

### DESSERTS

Fresh Fruit Platter, Selection Of Pastries, Diwali Cookies & Sweets, Semolina Payasam, Chocolate Fondue  
served with Marshmallow & Square Doughnut, Kashmiri Green Apple & Raisin Crumbles  
served with Cinnamon Milk Sauce, ABC & Condiments, Ice Cream With Condiments

### BEVERAGES

Cordial  
Coffee and Tea

All menu items are subject to change according to seasonality and availability  
Other terms & conditions apply



MS 1500