SEAFOOD ON PIT Menu CHARCOAL DINNER

RM145++ per person

Salad Bar Fresh From Garden

Chicory, Frisee, Romaine Lettuce, Lollo Rosso, Bionda Rossa

Condiments

Carrot, Kyuri, Onion Ring, Cherry Tomato, Baby Corn, Capers, Alfalfa, Black Olive, Green Olive, Gherkins, Lentils and Edamame

Dressings

- 3 * Basic (Tartar, French, Thousand Island, Italian Vinaigrette)
- 2 * Special (Avocado Basil and Buttermilk Roasted Garlic)
- 2 * Bottling (Olive and Balsamic)

Pre Mixed Salad

Greeks Salad

• Tomatoes, Cucumbers, Feta Cheese, Greek Olives marinated in Italian Dressing

Avocado Caeser Salad

Marinated Lamb Salad with Mint

Smoked Chicken with Fresh Bean Salad

Baby Potato Salad and Chicken Cumberland

Lemon Zucchini Pine Nut and Pomegranate

Scallop Cake with Mango Crabmeat Salsa and Tomato Shrimp Salsa

n Dressing





Cray Fish

Flower Crab

Green Mussel

Tiger Prawn

Condiments

Ginger and Lime

Cocktail Sauce

Lemon Wedges

Tabasco Sauce

Red and Green Lettuce

Cold Cut

Chicken Lyoner Turkey Pastrami

Smoked Salmon



SEAFOOD ON PIT Menu CHARCOAL DINNER

Charcoal

Cheese Board

Hard - 2 Selection (On Rotation)

• Emmental, Cheddar, Edam, Parmigiano

Soft - 2 Selection (On Rotation)

• Gorgonzola, Boursin, Brie, Goat Cheese, Camembert, Boursin Grape, Crackers, Dried Fruit and Nut

Asian Soup of the day (On Rotation)

• Thursday

Tomato Basil Chicken Soup with Bread Crouton

Double Boiled Chicken and White Fungus with Baby Abalone Herb Soup

• Friday

Cream of Asparagus Soup Sup Ayam Madura

• Saturday

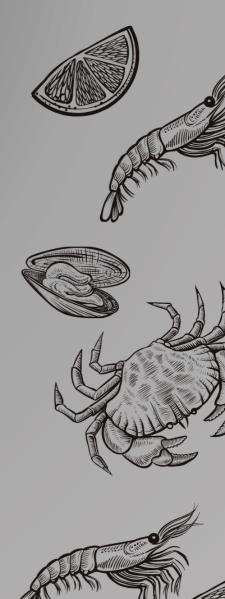
Cream Mushroom Soup
Seafood Chowder and Chives with Herb Crouton

Bread Selection

Assorted Fresh Bread Soft Bun Rye Bread Baguette

Butter

Salted Unsalted





SEAFOOD ON PIT Menu

Charcoal

Action Carving Counter

Roasted Lamb Leg with Rosemary Sauce Roasted Chicken with Potato Wedges Roasted Beef with Shallot Herb Sauce Baked Grilled Vegetables

Condiments

Mushroom Sauce Mint Sauce Chilli Sauce Tomato Sauce Horseradish Dijon Mustard

Charcoal Signature (On Rotation)

Thursday

Salt Crust Baked Whole Seabass

• Friday

Chicken Kofta with Green and Yellow Zucchini, I omato Onion Gravy with Roasted Almond

Saturday

Baked Creamy Chicken Pot Pie Leek and Mushrooms with Carro



SEAFOOD ON PIT Menu CHARCOAL DINNER

Live Pasta Section

Choices of Pasta

Spaghetti

Penne

Fuse<u>li</u>

Shell

Fettucini

Choices of Sauce

Marinara Tomato

Cream Mushroom

Seafood Pesto

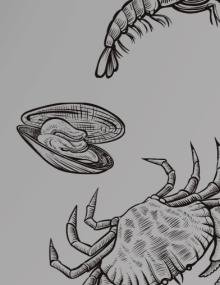
Condiments

Chilli Flakes

Black Pepper Crushed

Dried Basil

Parmesan Cheese



International Hot Items (On Rotation)

Thursday

Roasted Garlic Mashed Potatoes Chicken Kong Po with Bonito Flakes Braised Beef Mediterranean Wok Fried Mixed Vegetables

• Friday

Deep Fried Mango Chicken
Chinese Braised Lamb with Herbs and Dried Beancurd
Poached Siew Pak Choy with Oyster Garlic Sauce

Saturday

Grilled Chicken Piccatta
Seabass with Tomato Lemon Citrus
Wok Fried Mixed Vegetables



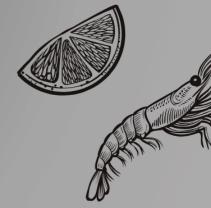
SEAFOOD ON PIT Menu CHARCOAL DINNER

Malay Appetizer

Kerabu Sotong Air Limau Nipis Kerabu Ayam Daun Selom Acar Jelatah Acar Buah Keropok Ikan Papadom

Assorted Sambal

Belacan Cincaluk Budu



Rojak Buah

Young Mango, Sweet Turnip, Star Fruit, Cucumber, Papaya serve with Peanut and Rojak Sauce

Indian Condiments

Mango Chutney Chana Chat Mixed Raita Pickle Lime



Malay/ Indian Hot Items (On Rotation)

• Thursday

Nasi Hujan Panas

White Rice

Dry Crab Curry

Ikan Masak Asam Pedas

Daging Masak Merah

Chicken Varuva

Malabar Prawn Masala

• Friday

Nasi Briyani

White Rice

Ayam Briyani

Sotona Percik Buncit

Lemak Salai Daging Cili Padi

Sambal Telui

Kari Ikan Utara

Saturday

Nasi Kacang Dhall

White Rice

Daging Masak Hitam

Siput Sedut Masak Lemak Cili Padi

Ikan Masak Halia

Indian Butter Chicken

Kari Udang Nanas

Vegetables Pakora





SEAFOOD ON PIT Menu CHARCOAL DINNER

Asian

Aneka Asli Chicken and Beef Satay with Peanut Sauce

Condiments

Onion Cucumber Nasi Impit

Chinese/Thai Appetizer

Thai Chicken Salad Thai Somtam Shanghai Dumpling with Sze Chuan Chilli Oil Sesame Jellyfish Salad Four Season Roll Chinese / Thai Deep Fried Crab Meat Rolls with Mayo Dip

Hot Items (On Rotation)

Thursday

Wok Fried Kuey Teow Stir-fried Black Pepper Beef with Spring Onion Spicy Butter Prawn Chilli Flower Crab with Fried Mantou Braised Egg Tofu with Pak Choy

Friday

Wok Fried Egg Wantan Noodles
Chinese Braised Lamb with Herbs and Dried Beancurd
Deep Fried Prawn with Butter Sauce
Marinated Deep Fried Crab
Stir-fried Kailan with Oyster Sauce

• Saturday

Chinese Fried Rice with Anchovies Stir-fried Mussel with Thai Chilli Sauce Deep Fried Prawn with Salted Egg Chilli Flower Crab with Fried Mantou Stir-fried Beef Ginger



SEAFOOD ON PIT Menu CHARCOAL DINNER

Action Counter (On Rotation)

Thursday

Laksa Penang

Friday

Curry Noodles with Fried Soft Shell Crab and Dry Fu Chuk

Saturday

Wanton Noodles Soup

Japanese Cold Section on Ice

Chuka Kurage (Jelly Fish)
Chuka Idako (Baby Octopus)

Sashimi on Ice

Sake (Salmon)

Maguro (Tuna)

Tako (Octopus)

Asian

Nasi Lemak Sushi with Tofu Skin Sambal Udang Sushi Chicken Floss Inari California Maki Tamago Mentai Sushi

Live Action

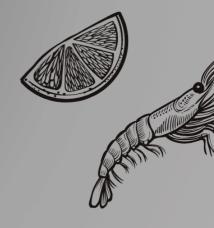
Tempura Ebi Nobashi Mix Vegetable Tempura

Condiments

Wasabi

Kikoman Shoyu (Soy Sauce)

Gari (Pickled Ginger)









SEAFOOD ON PIT Menu CHARCOAL DINNER

Desgerts

Action Counter

Fruit Skewer with Chocolate Fountain

Ice Cream Section

Vanilla Chocolate Mango Tutti Frutti

Hot Items

Chocolate Lava Vanilla Sauce Toffee

Dessert in Glasses

Lychee Fruity
Pandan Coconut Shooter
Panna Cotta Cream
Caramel Cream Brulée
Mango Pudding

Desserts

Tropical Cake
Mocha Mousse Cake
Ivory Cake
Mix Berries Cheesecake
Banana Walnut Cake
Peanut Butter Cake
Brownie
Assorted Macaroon

Condiments

Chocolate Rice
Marshmallow
Almond Crumble
Jellybean
Oreo Crush
Peanut Crush

Fruit Counter

3 types of Local Whole Fruit 4 types of Slice Fruit



