

Around The World Gourmet

BUFFET DINNER

2 May - 28 June 2025

(Blackout dates - 9 & 10 May, 13 & 14 June 2025)

Friday & Saturday | 6.30PM - 10.00PM

RM **98** **NETT**
PER
ADULT

Senior Citizens: 50% Discount

Children from 6-12: 50% Discount

**BUY 6
FREE 1**
Valid for adult
price only

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

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thistle

JOHOR BAHRU

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Pictures are for illustration purposes only.

GLASS

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Menu

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 & Assorted Pickles

SEAFOOD ON ICE

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

SUSHI AND SUCH

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

SOUP

Fisherman Chowder, Selection of Breads and Rolls with Butter

PASTA SECTION

Choice Of Napoli Sauce & Chicken Cream Sauce served with Choice of Pasta Spaghetti, Penne & Fettucine

MAIN COURSE

Chinese Fried Rice, Grilled Lamb Shoulder Topped with Bell Pepper Ratatouille, Stir-Fried Beef with Chinese Bbq Sauce, Deep Fried Fish Fillet Tiga Rasa, Deep Fried Flower Crab Dipped with Masala Batter, Roasted Vegetables with Grilled Fresh Corn, Tori Kaarage (Japanese Fried Chicken)

DOMESTIC CARVING

Baked Whole Salmon Fish served with Tempura Sauce, Garlic Chili Sauce
(Subject To Change Without Prior Notice)

GRILLER

Grilled Seabass Fillet, Sting Ray, Red Tilapia, Cheese Sausages, Prawns & Chicken Wing
Local Delight Sambal Marinated in Banana Leaf or Aluminum Warp & Otak Otak, Satar Pocket, Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums
Served with Choice of Sauces Bbq Sauce, Pepper Sauce, Sambal Kicap, Air Asam, Mustard, Chili Sauce, Tomato Ketchup

SATAY

Chicken & Beef Satay
served with Peanut Gravy & Condiments

DESSERTS

Fresh Fruit Platter - Pineapple, Red Watermelon, Honeydew & Papaya
Selection Of Cakes & Pastries
Fruit Crumble with Vanilla Sauce

Chocolate Fondue with Square Donut and Marshmallow
ABC & Condiments
Assorted Ice Cream with Condiments

BEVERAGES

Cordial
Coffee Or Tea

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