

Grill & Chill Raya

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

Buffet Dinner

4 April - 26 April 2025

Friday & Saturday | 6.30PM - 10.00PM

RM **98** NETT
PER
ADULT

Senior Citizens: 50% Discount
Children from 6-12: 50% Discount



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



MS 1500

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thistle

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Pictures are for illustration purposes only.

JOHOR BAHRU

GLASS

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MENU 1

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 Shrimp Bolognese & Chicken Creole Sauce
Served With Choice of Pasta Spaghetti, Penne & Fettucine

MAIN COURSE

Chinese Yam 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)

DOME CARVING

Trio Fillet of Fishes (Red Snapper, Salmon, Perch) Broiled 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
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MENU 2

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: Korean Kim Chi Coleslaw, Indonesian Gado - Gado, Classic Thai Chicken Salad, Kerabu Papaya Muda.
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

Prawn Bisque

Selection Of Breads and Rolls with Butter

PASTA SECTION

Choice Of Shrimp Bolognese & Chicken Creole Sauce
Served With Choice of Pasta Spaghetti, Penne & Fettucine

MAIN

Dried Shrimp Sambal Fried Rice
Stir-Fried Lamb Shoulder Tossed with Chinese Bbq Sauce
Pan-Fried Minute Steak with Lemon
Deep Fried Fish Fillet Bunga Kantan Kerabu
Deep Fried Flower Crab Dipped with Five Spice
Roasted Vegetables with Grilled Fresh Corn
Deep Fried Chicken Sprinkle with Cayenne Pepper

DOMO CARVING

Trio Fillet of Fishes (Red Snapper, Salmon, Perch) Broiled
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

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