

# SEA GRILLE

## INTERNATIONAL BUFFET DINNER

12 April - 27 April 2024

Friday & Saturday | 6.30pm - 10.00pm

A lavish buffet dinner comprising a wide selection of appetisers, delicious international & local favorites, a-la-minute action stalls, mouth-watering desserts and many more. Treat your family and friends to an unforgettable buffet night with our seafood on ice and barbecue recipes fresh from the grill!

**RM 98 NETT  
PER ADULT**

Senior Citizens: 50% Discount

Children from 6-12: 50% Discount

3 days advance booking required  
Other terms & conditions apply



MS 1500

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**thistle**  
JOHOR BAHRU

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Pictures are for illustration purposes only.

GLASS

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Friday & Saturday | 6.30pm - 10.00pm

### Menu 1 (Friday)

#### Appetizers and Salads

3 types of amuse bouche in acrylic cup : Prawns salad with peppers, Celery and Spanish olives, Mussel & Chili Lime Salsa, Cherry Tomato Caprese & Pesto Basil

Pasta salad with and Tomato Basil dressing, Oriental Mushroom Salad with Chicken and Coriander, Waldorf salad, Chicken Salami Platter, Smoked Salmon Platter, Malaysian Rojak Buah-buahan, Mesclun Lettuce, Tomato Wedges, Purple Cabbage, Cucumber Slices, Corn Kernel, Kidney Bean

Selection of dressings : Thousand Island, French, Cocktail, Vinaigrette, Assorted Crackers

#### Seafood on Ice

(Oyster, Tiger Prawn, Green Mussel)

Cocktail Sauce, Tabasco, Lemon wedges

#### Soup

Cream of Mushroom Soup, Seafood Hot & Sour Soup, Freshly Baked Bread Basket with Butter

#### Noodle Counter

Asam Laksa with Condiments

#### Live Pasta Station

#### Main Course

**In The Chaffing Dish :** Steam White Rice, Pineapple Fried Rice, Beef Pie, Stir Fried Oatmeal Prawn, Deep Fried Whole Seabass & Teow Chew Sauce, Stir Fried Chili Crab, Saute Mixed Vegetables

**In the Claypot :** Smoked Beryani Rice, Ayam Goreng Berempah Naina, Dalcha Mutton Curry

#### Carving Station

Roasted Whole Chicken & Mushroom Jus, BBQ Sauce, Tomato & Orange Salsa, Pineapple Salsa

#### BBQ Live Action Stall

Chicken & Beef Satay with Condiments

Beef Medallion, Chicken Wing, Chicken & Cheese Sausage, Lamb Chop, Seafood Shell Out

Choices of Banana Leaf Wrapped Marinated Fish: Ikan Pari, Kembong, Talapia In Foil

Sauces : Black Pepper Sauce, Peanut Sauce, Sambal Kicap, Sambal Tomato, Kuah Air Asam

#### Desserts

Assorted Miniature, Layered Panacotta In Glass, Warm Apple Strudel with vanilla sauce, Assorted French Pastries, Cream Caramel, Assorted Pudding, Chocolate Fountain & Fruit Skewer, Marshmallow, ABC & Condiments, Ice Cream Stick, Assorted Fresh Tropical Sliced Fruits

#### Beverages

Orange Juice & Apple Juice  
Coffee/Tea

All menu items are subject to change according to seasonality and availability  
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### Menu 2 (Saturday)

#### Appetizers and Salads

3 types of amuse bouche in acrylic cup : Prawns Cocktail, Mussel & Tomato Relish, Cheese Ball  
Pasta salad with and tomato basil dressing, Nicoise Salad, Roasted Mushroom Salad, Chicken Salami Platter,  
Smoked Salmon Platter, Rojak Pecal, Mesclun Lettuce, Tomato Wedges, Purple Cabbage, Cucumber Slices, Corn  
Kernel, Kidney Bean  
Selection of dressings : Thousand Island ,French ,Cocktail, Vinaigrette  
Assorted Crackers

#### Seafood on Ice

(Oyster, Tiger Prawn, Green Mussel)  
Cocktail Sauce, Tabasco, Lemon Wedges

#### Soup

Cream of Pumpkin Soup, Seafood & Corn Soup, Freshly Baked Bread Basket with Butter

#### Noodle Counter

Asam Laksa with Condiments

#### Live Pasta Station

#### Main Course

**In The Chaffing Dish :** Steam White Rice, Thai Fried Rice, Beef Pie, Stir Fried Prawn Salted Egg, Deep Fried Whole  
Seabass & Nyonya Curry Sauce, Stir Fried Chili Crab, Saute Mixed Vegetables

**In the Claypot :** Smoked Beryani Rice, Ayam Goreng Berempah, Dalcha Mutton Curry

#### Carving Station

Roasted Whole Baramundi Fish, BBQ Sauce, Tomato & Orange Salsa, Pineapple Salsa

#### BBQ Live Action Stall

Chicken & Beef Satay with Condiments  
Beef Medallion, Chicken Wing, Chicken & Cheese Sausage, Lamb Chop, Seafood Shell Out  
Choices of Banana Leaf Wrapped Marinated Fish: Ikan Pari, Kembong, Talapia In Foil  
Sauces : Black Pepper Sauce, Peanut Sauce, Sambal Kicap, Sambal Tomato, Kuah Air Asam

#### Desserts

Assorted Miniature, Layered Panacotta In Glass, Warm Apple Strudel with vanilla sauce, Assorted French Pastries,  
Cream Caramel, Assorted Pudding, Chocolate Fountain & Fruit Skewer, Marshmallow,  
ABC & Condiments, Ice Cream Stick, Assorted Fresh Tropical Sliced Fruits

#### Beverages

Orange Juice & Apple Juice  
Coffee/Tea

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