

Flavours of Malaysia Buffet

Planter's | 29 August 2026 | 6:30PM - 10:30PM

Appetizer & Salads

Traditional Malay Herb Salad with Sambal Belacan, Budu & Cincalok
Fresh local herbs served with traditional Malay condiments.

Kerabu Sotong (Spicy Squid Salad)
Tender squid tossed with herbs, chili, and lime dressing.

Kerabu Mangga (Green Mango Salad)
Shredded green mango with herbs, chili, and a tangy dressing.

Kerabu Jantung Pisang (Banana Blossom Salad)
Banana blossom mixed with fresh herbs and a light spicy dressing.

Tropical Fruit Rojak with Peanut Sauce
Seasonal tropical fruits served with sweet and spicy peanut sauce.

Kerabu Hati Ayam (Chicken Liver Salad)
Chicken liver tossed with herbs, chili, and lime dressing.

Sambal Tempeh & Crispy Anchovies
Crispy tempeh and anchovies coated in a spicy homemade sambal.

Live Station: Popiah Basah (Fresh Spring Rolls)
Fresh spring rolls filled with vegetables and served with a sweet and savory sauce.

Soups

Sup Tulang Merah (Spiced Beef Bone Soup) with Assorted Bread
Spiced beef bone soup served with assorted bread.

Soto Ayam (Malaysian Chicken Soup) with Bergedil & Sweet Soy Chilli
Fragrant Malaysian chicken soup served with potato patty and sweet soy chilli.

Signature Malaysian Specialties

Nasi Dagang (Fragrant Coconut Rice)
Fragrant coconut rice served with traditional Malay accompaniments.

Gulai Ikan Tongkol (Spiced Tuna Curry)
Tuna in a rich and aromatic spiced coconut curry.

Ayam Masak Merah (Chicken in Tomato & Chilli Gravy)
Tender chicken in a sweet and spicy tomato chilli gravy.

Lamb Makhani
Slow-cooked lamb in a rich and creamy tomato-based sauce.

Peranakan Gerang Asam Fish
Fish in a tangy and spicy Peranakan-style tamarind gravy.

Nyonya Young Jackfruit Curry
Young jackfruit with aromatic Nyonya spices and coconut milk.

Stir-Fried Beef with Ginger & Scallions
Tender beef stir-fried with fresh ginger and spring onions.

Fried Mixed Vegetables with Oyster Sauce
Fresh vegetables stir-fried with a savory oyster sauce.

Chinese-Style Yee Mee with Prawns & Scallops
Wok-fried Yee Mee noodles with prawns, scallops, and savory sauce.

Indian Vegetable Kurma
Mixed vegetables cooked in a fragrant and creamy Indian-style curry.

Vegetable Pakoras
Crispy vegetable fritters with aromatic Indian spices.

Biryani Rice
Fragrant basmati rice cooked with traditional spices and herbs.

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Live Action & Grill Station

Harissa Boneless Lamb Leg with Black Pepper Sauce & Mint Yoghurt

*Tender lamb leg marinated with harissa spices,
served with black pepper sauce and mint yoghurt.*

Live Station: Char Kuey Teow with Prawns & Egg

*Wok-fried flat rice noodles with prawns, egg,
and traditional smoky flavours.*

Satay Selection (Beef & Chicken) with Traditional Condiments

*Grilled beef and chicken skewers served with
peanut sauce and traditional accompaniments.*

Roasted & Steamed Chicken Rice with Homemade Chilli Sauce, Ginger, Light Soy Sauce, Cucumber & Tomato

*Fragrant chicken rice served with roasted and steamed
chicken, homemade sauces, and fresh garnishes.*

Crispy Spring Rolls, Samosas & Cucur Udang (Malaysian Prawn Fritters)

*Selection of crispy fried snacks with flavourful
fillings and traditional spices.*

Roti Canai, Chicken Murtabak & Sardine Murtabak with Dhal & Chicken Curry

*Malaysian flatbreads and stuffed murtabak
served with dhal and aromatic chicken curry.*

Desserts

Assorted Nyonya Kuih (Traditional Malaysian Cakes)

*Fragrant coconut rice served with
traditional Malay accompaniments.*

Mango Sticky Rice

*Sweet sticky rice served with fresh
mango and coconut sauce.*

Pandan Gula Melaka Chiffon Cake

*Soft pandan chiffon cake infused
with palm sugar sweetness.*

Bubur Kacang Hijau (Mung Bean Dessert)

*Sweet mung bean dessert cooked
with coconut milk and palm sugar.*

Serradura

*Portuguese-style layered dessert with
creamy mousse and biscuit crumbs.*

Durian Roll Cake

*Soft sponge cake filled with fragrant
durian cream.*

Homemade Cendol

*Traditional shaved ice dessert with
cendol, coconut milk, and palm sugar.*

Gulab Jamun

*Soft milk dumplings soaked in fragrant
sugar syrup.*

Jalebi

*Crispy spiral-shaped sweet fritters
soaked in aromatic syrup.*

Assorted Seasonal Fruits

Fresh selection of seasonal fruits.

Live Dessert Station

*Banana Fritters, Sweet Potato Fritters
& Jackfruit Fritters with Vanilla Sauce.*

Pass Around

Flavoured Ice Cream.