

SEA GRILLE

INTERNATIONAL BUFFET DINNER

16 February – 9 March 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

RM **60** NETT
SR Citizen
(60 years old & above)

RM **50** NETT
Children
(6–12 years old)

BUY 5 FREE 1

Valid for adult price only

3 days advance booking required
Other terms & conditions apply



MS 1500

+607 267 8999 +6012 789 2092

thistle
JOHOR BAHRU

fnbcoordinator.jb@thistle.com.my | salesthistle.johorbahru@thistle.com.my
Jalan Sungai Chat, 80100 Johor Bahru, Johor.
Pictures are for illustration purposes only.

GLASS

SEA GRILLE

INTERNATIONAL BUFFET DINNER

16 February – 9 March 2024
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
Other terms & conditions apply



MS 1500

SEA GRILLE

INTERNATIONAL BUFFET DINNER

16 February – 9 March 2024
Friday & Saturday | 6.30pm – 10.00pm

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

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



MS 1500