

Planter's

THE HERITAGE BUFFET SPECIALS

MENU A

RM190 nett per adult & RM90 nett per child

SELECTION OF MIXED SALAD

Romaine lettuce, red coral, green coral
Onion ring, cucumber, carrot, green olive, black olive,
crouton, tomato, feta cheese, corn carnal

*Dressing: Thousand Island, Lemon dressing, Balsamic
Shallot Vinaigrette, Honey Mustard*

ARABIAN SALAD

Greek Salad with Persian Feta 
Deep fried small anjovies, sardines
Mezza platter with Hummus, Baba Ghanoush,
Tabouleh and Fattoush served with Arabic Pita Bread
Dolmas (Stuffed Grape Leaves) Lebanese style
Tomato mozzarella with basil and extra virgin olive oil
Assorted marinated olives
Quinoa salad with French beans, sweet potatoes,
pecan nuts, red cabbage
Grilled octopus in oil & vinegar dressing

ROJAK BUAH NYONYA

Cucumber, pineapple, young papaya, young mango,
jicama, toasted peanuts, rojak paste

LOCAL SALADS (KERABU)

Kerabu mangga Bersama udang
Kerabu ikan bilis
Jelatah nenas
Kerabu daging

ULAM-ULAMAN & ANEKA SAMBAL

Cucumber, daun selom, ulam raja, telur asin, tomato,
long bean, white cabbage, sambal belacan Siam

SOUP COUNTER

Moroccan Lamb Soup
with Assorted Bread & Butter


MAIN COURSE

Lebanon Roasted Lamb Rice
Grilled chicken with sumac, preserved lemon
and olives.
Pan seared Seabass fillet with potatoes,
tomatoes and chermoula sauce.
Baked Aubergines with Cheese
{Batingan bi Jibn}


CHINESE

Stir Fried Squid Kung Pao with Cashews
Claypot Tofu (VEG with Egg)
Vegetables Omelet (VEG with Egg)
Sauté Bok Choy with Garlic & Soy

MALAY

Ayam Masak Lemak Chili Padi
Beef Rendang
Nasi Putih (steamed rice) 
Kampung fried rice

INDIAN COPPERS

Murgh Malai Chicken
Coconut fish curry
Mutton Pulao Rice
Bindi Naintara 

*On side: Laccha prantha, cucumber raita, mango
chutney, mint chutney, papadom, lime pickle*

UNDER THE LAMP

Cauliflower Pakora 
Cucur Jagung 
Assorted keropok (crakers)

WESTERN SELECTION

Cream of Tomato Soup (Side Herbs Crouton)
Slow cooked lamb Shoulder
Pizza beef pepperoni
Deep Fried Breaded Chicken Fillet

LIVE COUNTER - TEPPANYAKI

Beef
Chicken
Prawn
Vegetable

LIVE COUNTER - GRILLED STATION

Lamb shoulder
Grilled Australian Beef
Marinated Chicken
Meat & seafood Skewers
Marinated Fish
Local spices squid
Scallops
Green lobster
Prawns

*Sauce: Beef demi-glace, Air Asam, Chili Kicap, Prik
Nam Pla*

DESSERT STATION

Assorted Malay kuih,
Mango raspberry mousse,
Egg tart, Coconut crème brulee
Pangat pisang, pear shape dessert,
Chocolate coconut eclair
Crème caramel, Vanilla roll,
Pandan chiffon cake
Coconut cake,
Traditional Baklava
Date pudding.
Turkish delight
Basbousa
Assorted Ice Cream with Condiments

DRINKS

Teh tarik



Gluten Free



Contains Nuts



Vegetarian



Contains Alcohol

All prices quoted are inclusive of prevailing taxes

Planter's

THE HERITAGE BUFFET SPECIALS

MENU B

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Onion ring, cucumber, carrot, green olive, black olive,
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*Dressing: Thousand Island, Lemon dressing, Balsamic
Shallot Vinaigrette, Honey Mustard*

ARABIAN SALAD

Greek Quinoa Salad
Marinated Parsley tomato barley salad
Mezza platter with Hummus, Baba Ghanoush, Tabouleh
Fattoush served with Arabic Pita Bread
Mediterranean chickpea feta cheese salad
Watermelon, Jicama with basil and extra virgin olive oil
Assorted marinated olives
Slice Chicken, French beans, Lentil Salad
Sauteed Mushroom Garlicky Quinoa

GADO-GADO

Bean sprout, long bean, potato, spinach, hard-boiled
egg, tempe, cucumber, tofu, shrimp fritter, banana
blossom

LOCAL SALADS (KERABU)

Kerabu mangga Bersama udang
Kerabu ikan bilis
Jelatah nenas
Kerabu daging

ULAM-ULAMAN & ANEKA SAMBAL

Cucumber, daun selom, ulam raja, telur asin, tomato,
long bean, white cabbage, sambal belacan Siam

SOUP COUNTER

Arabian Rice, Beans, Chicken Curry Soup
with Assorted Bread & Butter


MAIN COURSE

Fragrant Lamb Kabsa
Moroccan Chicken Meatballs
(in a sweet basil tomato sauce)
Sayyadieh Middle Eastern Fish Pilaf
Batata Harra (Spicy Potatoes)


CHINESE

Wok Fried Ginger Beef
Sweet & Sour Prawn meat
Claypot Seafood
Stir Fry Black Pepper Chicken

MALAY

Kari Ayam Hijau (Green Curry Chicken)
Asam Pedas Ikan Tenggiri
Nasi Putih (steamed rice) 
Nasi Goreng Sambal

INDIAN COPPERS

Chicken do piazza
Hyderabadi Mutton Dum Biryani
Prawn imliwala
Mushrooms matar 
On side: Garlic naan, butter naan,
On side plain yoghurt, cucumber raita, mango
chutney, mint chutney, papadum,
Home Made Vege Pickle

*On side: Laccha prantha, cucumber raita, mango
chutney, mint chutney, papadom, lime pickle*

UNDER THE LAMP

Aloo Pakora 
Onion fritters 
Assorted keropok (crackers)

WESTERN SELECTION

Cream of Mushroom Soup (Side Herbs Crouton)
Marinated grilled chicken with chimichurri
Pizza with mushrooms and peppers
Breaded fish fillet

LIVE COUNTER - TEPPANYAKI

Beef
Chicken
Prawn
Vegetable

LIVE COUNTER - GRILLED STATION

Chicken breast marinated with turmeric
Lamb Shoulder & seafood Skewers
Grilled AUS Beef
Marinated crab
Local spices squid
Local Marinated Seabass Fish Fillet

*Sauce: Beef demi-glace, Air Asam, Chili Kicap, Prik
Nam Pla*

DESSERT STATION

Assorted Malay kueh
Black forest cake
Chocolate brownies
Apricot eclair
Hazelnut finger cake
Vanilla crème brulee
Chocolate pudding with vanilla sauce(hot)
Semolina cake
Om ali
Lebanese semolina pudding
Assorted Ice cream with condiment
Selection of fresh fruits

DRINKS

Teh tarik



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Onion ring, cucumber, carrot, green olive, black olive,
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*Dressing: Thousand Island, Lemon dressing, Balsamic
Shallot Vinaigrette, Honey Mustard*

ARABIAN SALAD

Raw Citrus Beet Salad
Deep fried small anchovies, sardines
Mezza platter with Hummus, Baba Ghanoush,
Tabouleh and Fattoush served with Arabic Pita Bread
Roasted Potato and Split Pea Salad
Mediterranean Lemony white bean salad
Assorted marinated olives
Watermelon, mango, Tomato cilantro Salad
Mediterranean Orzo Salad

STUFFED TOFU

Bean sprout, shredded carrot, fried tofu, sweet turnip,
cucumber, peanut sauce, sesame seed, ground nut

LOCAL SALADS (KERABU)

Kerabu mangga Bersama udang
Kerabu ikan bilis
Jelatah nenas
Kerabu daging

ULAM-ULAMAN & ANEKA SAMBAL

Cucumber, daun selom, ulam raja, telur asin, tomato,
long bean, white cabbage, sambal belacan Siam

SOUP COUNTER

Arabian Khubz with Beef and Potato Soup
with Assorted Bread & Butter

MAIN COURSE

Mandi Lamb Rice
Frarej {Lebanese Lemon Chicken}
Samak Mashwi (Arabian spiced fish)
Baked Aubergines with Cheese
{Batingan bi Jibn}

CHINESE

Deep fried seabass with soya sauce
Black pepper Beef
Bean Curd with Bean Paste
Chili crab

MALAY

Ayam Masak Madu (honey chicken)
Asam pedas daging
Local squid with tumaric
Nasi Putih (steamed rice)

INDIAN COPPERS

Chicken Pulao Rice
Prawn Masala
Lamb do piazza
Aloo gobi tamatar

*On side: Laccha prantha, cucumber raita, mango
chutney, mint chutney, papadom, lime pickle*

UNDER THE LAMP

Vegetable Pakora
Prawn fritters
Assorted keropok (crackers)

WESTERN SELECTION

Cream of Pumpkin Soup (Side Herbs Crouton)
Roasted Fish with potatoes and tomatoes
Lemon Butter sauce
Pizza Margherita
Creamy spaghetti with turkey slice

LIVE COUNTER - TEPPANYAKI

Beef
Chicken
Prawn
Vegetable

LIVE COUNTER - GRILLED STATION

Grilled AUS Beef
Meat & seafood Skewers
Chicken Turmeric
Lamb Shoulder
Marinated mussel
Prawns
Marinated Fish

*Sauce: Beef demi-glace, Air Asam, Chili Kicap, Prik
Nam Pla*

DESSERT STATION

Assorted Malay kuih
Star anise milk chocolate mousse
Pandan cheese cake
Lemon pound cake
Dates cake
Pandan egg tart
Crème caramel
Vanilla eclair
Mango sticky rice
Bubur cha cha
Traditional Baklava
Date pudding.
Ricotta konafa roll
Muhlabieh
Assorted Ice Cream with Condiments
Selection of fresh fruits

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Teh tarik



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