



# Family Fiesta

Buffet Brunch

17 February - 10 March 2024  
Saturday & Sunday | 12.00PM - 3.00PM

RM **70** NETT  
PER ADULT

Children : 50% Discount  
Senior Citizens : 50% Discount

**BUY 5 FREE 1**

Valid for adult price only

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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Pictures are for illustration purposes only.

**thistle**  
JOHOR BAHRU

GLASS



# Family Fiesta

## Buffet Brunch

17 February – 10 March 2024  
12.00PM – 3.00PM

### Menu 1

#### SANDWICHES CORNER

Create your own sandwiches

(Assorted lettuce, cucumber slices, tomato slices, gherkin slices, slices chicken loaf, slices of beef mortadella, cheddar cheese, tuna mixtures, sardine mixtures, onion marmalade, mayonnaise, chili sauce, tomato ketchup), (White bread, whole meal bread, French bread, farmer bread, focaccia bread, croissant, oats bread)

#### BREADS & SUCH....

Croissant, Danish Pastries, French toast & Pancake with maple syrup Served with butter and fruit spreads  
Croissant Pizza, Onion & Garlic Focaccia

#### MAKE YOUR SALADS & ROJAK

Lollo Rossa, Lollo Bionda, Frisee, Iceberg lettuce, Cherry Tomato, Cucumber Stripped, Shredded Carrot, Red Cabbage, White Cabbage, Thousand Island, French dressing, Sesame Mayo, Balsamic Dressing, Black Olives, Green Olives and Croutons

#### Make your Rojak

(Pineapple, Guava, Cucumber, Sweet turnip, Starfruit, Green Apple, Young Mango, Deep fried Boiled Egg, Char kuih) served with Assorted of Crackers & Fruit Pickles

#### SOUP

Shanghai Style Braised Minced Beef Soup Served with chili garlic and spring onion

#### CARVING

Deep fried Korean Spicy Whole Chicken  
Dusted with Chili flakes salt

#### NOODLE STATION

Mee Rebus Melaka, Boiled egg, green chili, shredded chicken, deep fried bean curd, Limau kasturi, fried shallot

#### KUALI COOKING

Mongolian Chicken BBQ Served with Bean Sprout, Onion, Garlic, Mixed of Bell Pepper, Carrot Julienne, Round Cabbage & Enoki Mushroom

#### HOT DISHES

From The Western Kitchen: Spaghetti Bolognese Beef, Roasted Vegetables & Potatoes

From The Malay Kitchen: Steam Fragrant White Rice, Ayam Masak Bumbu Loas, Salmon Fish Head Curry with Okra & Brinjal

From The Chinese Kitchen: Stir Fried Lamb Coffee Sauce, Braised Poh Choy & Mushroom

#### HAWKER STALL

Roti John with Tuna, cucumber & tomatoes, Pratha Chicken Sandwich with Dhall Gravy & Chicken Curry

#### FRIED STATION

Pisang Goreng & Sambal Kicap, Karipap Kentang, Deep fried Spring Roll, Deep fried Samosa, Ubi Keledek

Assorted Kofta Beef, Lamb & Chicken Served with Shaslik sauce

#### FRUITS AND DESSERTS

Fresh fruit Platter, Selection of Cakes and Pastries, Bubur Cha Cha, Dried Longan Juice, Green Apple & Raisin Bread & Butter Pudding Served with Butterscotch sauce, Marshmallow, Jelly candy, Chocolate Ganache, ABC & Condiments, Ice Cream with condiments

#### BEVERAGE

Cordial  
Coffee and Tea

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



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# Family Fiesta

## Buffet Brunch

17 February – 10 March 2024  
12.00PM – 3.00PM

### Menu 2

#### SANDWICHES CORNER

Create your own sandwiches

(Assorted lettuce, cucumber slices, tomato slices, gherkin slices, slices chicken loaf, slices of beef mortadella, cheddar cheese, tuna mixtures, sardine mixtures, onion marmalade, mayonnaise, chili sauce, tomato ketchup), (White bread, whole meal bread, French bread, farmer bread, focaccia bread, croissant, oats bread)

#### BREADS & SUCH....

Croissant, Danish Pastries, French toast & Pancake with maple syrup Served with butter and fruit spreads, Croissant Pizza, Onion & Garlic Focaccia

#### MAKE YOUR SALADS & ROJAK

Lollo Rossa, Lollo Bionda, Frisee, Iceberg lettuce, Cherry Tomato, Cucumber Stripped, Shredded Carrot, Red Cabbage, White Cabbage, Thousand Island, French dressing, Sesame Mayo, Balsamic Dressing, Black Olives, Green Olives and Croutons

#### Make your Rojak

(Pineapple, Guava, Cucumber, Sweet turnip, Starfruit, Green Apple, Young Mango, Deep fried Boiled Egg, Char kuih) served with Assorted of Crackers & Fruit Pickles

#### SOUP

Fisherman Chowder Soup Served with Garlic Flat Bread

#### CARVING

Roasted Dry Brined Beef Short Rib / Beef Steak Served with Mild Sweet Cinnamon Carrot and Black Pepper sauce

#### NOODLE STATION

Nyonya Mee Siam, Boiled egg, spring onion, shredded chicken, deep fried bean curd, Limau kasturi, fried shallot

#### KUALI COOKING

Mongolian Chicken BBQ

Served with Bean Sprout, Onion, Garlic, Mixed of Bell Pepper, Carrot Julienne, Round Cabbage & Enoki Mushroom

#### HOT DISHES

From The Western Kitchen: Beef strips Fettucine Aglio olio, Roasted Vegetables & Potatoes

From The Malay Kitchen: Steam Fragrant White Rice, Ayam Goreng Inche Kabin, Salmon Fish Head Curry with Okra & Brinjal

From The Chinese Kitchen: Stir fried Lamb Shoulder Chinese BBQ sauce, Nyonya Chap Chai

#### HAWKER STALL

Roti John with Sardine, cucumber & tomatoes, Pratha Chicken Sandwich with Dhall Gravy

#### FRIED STATION

Pisang Goreng & Sambal Kicap, Karipap Kentang, Deep fried Spring Roll,, Deep fried Samosa, Ubi Keledek

Assorted Kofta Beef, Lamb & Chicken Served with Shaslik sauce

#### FRUITS AND DESSERTS

Fresh fruit Platter, Selection of Cakes and Pastries, Bubur Cha Cha, Dried Longan Juice, Egypt Coconut Bread & Butter Pudding Served with Sweetened creamed Milk, Marshmallow, Jelly candy, Chocolate Ganache, ABC & Condiments, Ice Cream with condiments

#### BEVERAGE

Cordial

Coffee and Tea

All menu items are subject to change according to seasonality and availability  
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