



**BUY 5  
FREE 1**  
Valid for adult  
price only

# Tides of Asia

## BUFFET DINNER

6 December – 28 December 2024  
Friday & Saturday | 6.30PM – 10.00PM

**RM 98 NETT  
PER  
ADULT**

Senior Citizens: RM 50  
Children from 6-12: RM 50



Scan to Book

Sr. Citizen ( Age 60 years and above ) | Child ( Age 6 – 12 Years Old )  
3 days advance booking required  
Other terms & conditions apply



MS 1500

**thistle**  
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Pictures are for illustration purposes only.

GLASS



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## BUFFET DINNER

6 December - 28 December 2024  
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### MENU 1

#### APPETIZER

Lollo Rossa, Lollo Bionda, Frizee, Iceberg Lettuce, Shredded Red Cabbage, Shredded Carrot, Kyuri Cucumber, Onion Ring, assorted Capsicums, Cherry Tomato, Chicken Meat Loaf, Beef Lyoner, Homemade Confit Mixtures  
Compound Salad: Spicy Thai Mango Salad, Indonesian Gado - Gado, Chinese Chicken Salad, Kerabu Ayam.  
Dressings Thousand Island, French Dressing, Mayonnaise, Korean Sesame Dressing, Assorted Biscuits and Assorted Pickles

#### SEAFOOD ON ICE

Oyster, Tiger Prawn, NZ Mussel served with Cocktail Sauce, Chili Garlic Sauce, Lemon Wedges

#### SUSHI

Assorted Mixed Sushi served with Wasabi, Yamasa Shoyu, Kyuri, Japanese Marinated Octopus, Lotus Root

#### SOUP

Thai Tom Yam Ghai selection Of Breads and Rolls with Butter

#### PASTA SECTION

Choice Of Thai Green Curry Sauce and Johor Laksa Gravy served with Choice of Pasta Spaghetti, Penne and Fettucine

#### MAIN

Nasi Lemak 5 Benua served with Sambal, Ikan Bilis, Cucumber and Boiled Egg, Grilled Lamb Shoulder Topped with Ginger Scallion Sauce, Deep Fried Crispy Prawns Tossed with Chili Flakes and Fried Garlic Chips, Deep Fried Fish Fillet Topped with Young Mango Kerabu, Vietnamese Stir Fried Crab, Roasted Vegetables with Grilled Fresh Corn, Tori Kaarage (Japanese Fried Chicken)

#### DOMO CARVING

Trio Fillet of Fishes (Seabass, Red Snapper, Salmon) Broiled served with Tempura Sauce, Garlic Chili Sauce  
(Subject to Change without Prior Notice)

#### SATAY

Chicken & Beef Satay served With Peanut Gravy and Condiments

#### GRILLER

Beef Steak, BBQ Chicken Wing, Tandoori Sausages, Lamb Shoulder Chop, Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums.

#### FISH FROM MARKET

Local Delight Sambal Marinated Fish In Banana Leaf or Aluminum Warp, Ikan Pari, Spanish Mackerel, Jacket Fish, Otak Otak, Satar Pocket. served with Choice of Sauces, BBQ Sauce, Pepper Sauce, Sambal Kicap, Air Asam, Mustard, Chili Sauce, Tomato Ketchup

#### DESSERTS

Fresh Fruit Platter - Pineapple, Red Watermelon, Honeydew & Papaya, Selection of Cakes and Pastries, Fruit Crumble with Vanilla Sauce, Chocolate Fondue with Square Donut and Marshmallow, ABC and Condiments, Assorted Ice Cream with Condiments

#### BEVERAGES

Cordial  
Coffee or Tea

All menu items are subject to change according to seasonality and availability  
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## BUFFET DINNER

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### MENU 2

#### APPETIZER

Lollo Rossa, Lollo Bionda, Frizee, Iceberg Lettuce, Shredded Red Cabbage, Shredded Carrot, Kyuri Cucumber, Onion Ring, Assorted Capsicums, Cherry Tomato, Chicken Meat Loaf, Beef Lyoner, Homemade Confit Mixtures  
Compound Salad: Korean Kim Chi Coleslaw, Indonesian Gado - Gado, Classic Thai Chicken Salad, Kerabu Papaya Muda.  
Dressings Thousand Island, French Dressing, Mayonnaise, Korean Sesame Dressing, Assorted Biscuits and Assorted Pickles

#### SEAFOOD ON ICE

Oyster, Tiger Prawn, NZ Mussel Served with Cocktail Sauce, Chili Garlic Sauce, Lemon Wedges

#### SUSHI

Assorted Mixed Sushi served with Wasabi, Yamasa Shoyu, Kyuri, Japanese Marinated Octopus, Lotus Root

#### SOUP

Braised Shredded Chicken and Mushroom Soup selection of Breads and Rolls with Butter

#### PASTA SECTION

Choice of Chicken Tikka Sauce and Johor Laksa Gravy served with Choice of Pasta Spaghetti, Penne and Fettucine

#### MAIN

Nasi Lemak 5 Benua served with Sambal, Ikan Bilis, Cucumber and Boiled Egg, Prawn Thermidor with Masala Butter, Deep Fried Fish Fillet Topped with Young Mango Kerabu, Black Pepper Crab with Scallion, Roasted Vegetables with Grilled Fresh Corn, Roasted Chicken with Spiced Salt, Broiled Lamb Shoulder Topped with Dry Chili Hoi Sin Sauce

#### DOMESTIC CARVING

Trio Fillet Of Fishes (Seabass, Red Snapper, Salmon) Broiled served with Tempura Sauce, Garlic Chili Sauce  
(Subject to Change without Prior Notice)

#### SATAY

Chicken and Beef Satay  
Served with Peanut Gravy and Condiments

#### GRILLER

Beef Steak, BBQ Chicken Wing, Tandoori Sausages, Lamb Shoulder Chop  
Garlic Marinated Brinjal, Zucchini, Oyster Mushroom, Sweet Corn, Capsicums.

#### FISH FROM MARKET

Local Delight Sambal Marinated Fish in Banana Leaf or Aluminum Warp, Ikan Pari, Spanish Mackerel, Jacket Fish, Otak Otak, Satar Pocket served with Choice of Sauces, BBQ Sauce, Pepper Sauce, Sambal Kicap, Air Asam, Mustard, Chili Sauce, Tomato Ketchup

#### DESSERTS

Fresh Fruit Platter - Pineapple, Red Watermelon, Honeydew & Papaya, Selection of Cakes and Pastries  
Fruit Crumble with Vanilla Sauce, Chocolate Fondue with Square Donut and Marshmallow, ABC and Condiments, Assorted Ice Cream with Condiments

#### BEVERAGES

Cordial  
Coffee Or Tea

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