

# 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

Chicken Zafrani  
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  
Chicken & Beef Satay  
*Condiments: Cucumber, Rice Cube, Peanut Sauce,  
Red Onion*

#### INDIAN COPPERS

Chicken Nawabi Korma  
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  
Linguine Turkey Slice Creamy Sauce

#### 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 éclair  
Crème caramel, Vanilla roll,  
Pandan chiffon cake  
Coconut cake,  
Traditional Baklava  
Date pudding.  
Turkish delight  
Basbousa

Assorted Ice Cream with Condiments  
Selection of fresh fruits

#### DRINKS

Coffee / Tea



Gluten Free



Contains Nuts



Vegetarian



Contains Alcohol

All prices quoted are inclusive of prevailing taxes

# Planter's

## THE HERITAGE BUFFET SPECIALS

### MENU B

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 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

Chicken Curry soup  
with Assorted Bread & Butter


#### MAIN COURSE

Fragrant Lamb Kabsa  
Moroccan Chicken Meatballs  
(in a sweet basil tomato sauce)  
Fish Harra  
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  
Chicken & Beef Satay  
*Condiments: Cucumber, Rice Cube, Peanut Sauce,  
Red Onion*

#### INDIAN COPPERS

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

*On side: Laccha prantha, cucumber raita, mango  
chutney, mint chutney, papadam, 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  
Spaghetti aglio olio

#### LIVE COUNTER - TEPPANYAKI

Beef  
Chicken  
Prawn  
Vegetable

#### LIVE COUNTER - GRILLED STATION

Chicken breast marinated with turmeric  
Lamb Shoulder & seafood Skewers

#### 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

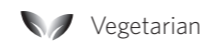
Coffee / Tea



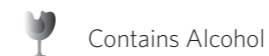
Gluten Free



Contains Nuts



Vegetarian



Contains Alcohol

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# Planter's

## THE HERITAGE BUFFET SPECIALS

### MENU C

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

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

Famous Malay Beef soup with Potato  
with Assorted Bread & Butter

#### MAIN COURSE

Seafood Kabsa  
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)  
Chicken & Beef Satay  
*Condiments: Cucumber, Rice Cube, Peanut Sauce,  
Red Onion*

#### INDIAN COPPERS

Chicken Pulao Rice  
Prawn Masala  
Lamb do pizza  
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  
Penne Arrabbiata

#### 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

#### DRINKS

Coffee / Tea



Gluten Free



Contains Nuts



Vegetarian



Contains Alcohol

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