

# INTERNATIONAL BUFFET PACKAGE

## MENU 1

RM 60 per pax\*

### APPETIZER

- Chicken Sesame Salad
- Malaysian Rojak with Sauce
- Pasta Salad with Bacon
- Mixed Salad leaves
- Assorted Condiments & Dressing

### SOUP

- Cream of Cauliflower Soup
- Assorted Bread & Butter

### MAIN DISH

- Fried Rice Chinese Style
- Roasted Beef with Peppercorn Sauce
- Grilled Chicken Percik
- Stir Fried Squid Berlada
- Panfried Fish Fillet with Vegetable Acar
- Buttered Mixed Vegetables

### DESSERTS

- Fresh Seasonal Cut Fruits
- Malay Dessert
- Custard and Pudding
- Sago Pudding with Brown Sugar
- Cordial Drink / Coffee & Tea

## MENU 2

RM 65 per pax\*

### APPETIZER

- Marinated Roasted Cold Chicken with Pickles
- Traditional Malaysian Mango Salad
- Mixed Garden Salad
- Curried Egg Salad
- Mixed Salad Leaves
- Selection of Condiments & Dressings

### SOUP

- Seafood Chowder
- Assorted Bread & Butter

### MAIN DISH

- White Rice
- Oven Baked Lamb with Rosemary Sauce
- Chicken Madras Curry
- Pan fried Fish with Lemon Butter Sauce
- Sautee French bean with Garlic

### DESSERTS

- Fresh Seasonal Cut Fruits
- Assorted Pastries
- Malay Sweets
- Coconut Pudding & Cream Caramel
- Cordial Drink / Coffee & Tea

## MENU 3

RM 70 per pax\*

### APPETIZER

- Mixed Salad Leaves
- Spice Chick Peas Salad
- German Potato Salad
- Macaroni Salad with Roasted Vegetables
- Ulam-Ulam Kampong with Sambal Belacan
- Selection of Condiments & Dressing

### SOUP

- French Onion Soup
- Assorted Breads & Butter

### MAIN DISH

- Mixed Pasta Napolitano
- Barbecue Chicken Drumstick
- Grilled Fish Fillet with Lemon Butter Sauce
- Siew Pak Choy with Garlic Oyster Sauce
- Stir-fried Beef Ginger
- White Rice

### DESSERTS

- Assorted Pastries
- Jellies and Puddings
- Crème Caramel
- Pengan Pisang
- Fresh Seasonal Cut Fruits
- Cordial Drink / Coffee & Tea

\*minimum pax is 40 pax