



SEAFOOD MANIA DINNER BUFFET

EVERY FRI & SAT | 6PM - 9:30PM



SOUP & PORRIDGE

Seafood Chowder



Seafood Porridge with Condiments

APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives



Assorted Cheese:
Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

GRILLER

Grilled "Udang Gaah" with Tarragon Butter

Tiger Prawn

Marinated Squid Skewer

Salmon Darne with Garlic & Herbs

Marinated Chicken

Condiments : Sambal Belacan, Soya Chili, Lime Wedges, Hot Bean Sauce, Thai Chili, Mustard

Hot Dish: Bean Cassoulet with Nachos

SEAFOOD COUNTER

Snow Crab, Boston Lobster, Prawn & Mussel

SHOW STATION



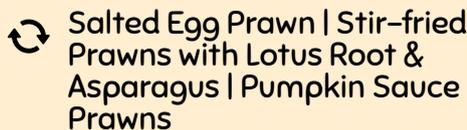
Spiced Papadum & Crackers

Basmati Rice

Dhal of the Day

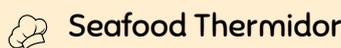
MAIN COURSE

Seafood Fried Rice



Kenya Bean with Dried Shrimp

Stir-fried Mixed Vegetable with Glass Noodles



Black Angus Beef Gulai



JAPANESE COUNTER

Assorted Nigiri Sushi and Maki Rolls

Salmon Sashimi

CHEF'S TABLE



Buttered Vegetables

Truffle Mashed Potatoes

Whole Norwegian Salmon with Tomato Basil Coulis



DESSERT

Chocolate Fountain

Assorted Swiss Rolls

Assorted Jellies

Chocolate Brownie

New York Cheesecake

Durian Pengat

Fresh Fruits

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 6 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.



CHEF'S RECOMMENDATION



DISHES ARE ON ROTATION

