NASI PADANG BUFFET MENU



STARTER

Gado Gado – Long Bean, Tauhu, Potatoes, Tempeh, Eggs, Cucumber, Cabbage with Peanut Sauce

* Salad Kubis – Cabbage and Turmeric Salad

Acar Nenas – Pineapple Pickle

Archar – Spicy Mixed Vegetable Pickle

Keropok – 2 different Crackers

Belinjo – Belinjo Crackers

SOUP

- * Sop Kambing Mutton Soup with Bread
- * Sop Buntut Traditional Oxtail Soup
- * Beef Bakso with Condiments

MEE STATION

- * Mee Soto Shredded Chicken, Chili Soya, Coriander and Fried Shallots
- * Mee Siam Sambal, Lime, Fried Tau Pok, Chives and Boiled Eggs
- * Mee Rebus Fried Bean curd, Green Chili, Fried Shallot, Chili Dark Soya

MAIN DISHES

- * Ayam Kalio Curry Chicken
- * Ayam Panggang Hijau Grilled Chicken with Green Chili Mix

Ikan Assam Pedas – Fish in Tamarind Brooth

* **Udang Masak Lemak** – Prawns in Coconut Gravy with Pineapple

Beef Cheek Rendang – Aromatic Spice Braised Beef Cheek

- * Sayur Lodeh Braised Yellow Ginger Spice with Vegetables and Coconut Milk
- * Tauhu Telor Crispy Fried Egg with Beancurd served with Kicap Chili and Peanuts
- * Kentang Masak Sambal Ikan Billis Fried Potatoes with Anchovies and Peanut
- * Begedil with Kicap Manis

Nasi Putih – Steamed Jasmine Rice

Nasi Kuning – Steamed Yellow Ginger Rice

DESSERT

* Bubur Pulut Hitam – Black Glutinous Rice with Coconut

Ice Kaching – Chin Chow Jelly, Red Kidney Beans, Sweet Cream Corn, Palm Seeds, 3 Colour Syrup, Sweet Condensed Milk

Chendol – Coconut Milk, Gula Melaka, Green Jelly

Kueh Kueh Campur – Assorted Kueh Kueh

Buah Buahan Segar – *Tropical Fresh Fruit*

* These dishes are on a regular rotational basis. All dishes are subject to change without notice.