







Slithering Into Success

Dinner Buffet

28 January - 30 January

RM138+ RM78+ (Adult) (Child/Senior/OKU)

30% Off for Early Bird Purchases! Book & Purchase Before 24 January

General Line: +603 9213 0777

For Bookings: +6013 611 3947 (Faris)



Scan for Menu







FESTIVE SEASON BUFFET MENU

Appetizers and Salad

Smoked Duck with Tartar Sauce
Marinated Jelly Fish with Water Chestnut
Crispy Vegetable Vietnam Rolls with Sweet and Sour Sauce
Sakura Prawn Mango Salad

Fresh Garden Greens

(Romaine Lettuce, Vegetable Lollo Bionda)
Cherry Tomatoes, Corn Kernel, Cucumber, Shredded Carrot, Onion and Olive
Dressings & Sauce

Thousand Island, Tartare Sauce, Roast Desame Dressing, Herbs Vinaigrette Honey Lemon Dressing, Caesar Dressing

Soup

Braised Eight-Tresure Soup with Crab Roe and Dried Seafood

Main Course

Prawn with Superior Honey Soy and Almond
Steamed Fish Fillet with Preserved Turnip and Dried Shrimp
Steamed Squids with Enoki, Glass Noodle and Garlic Sauce
Roasted Duck with Caramelize Chestnut and Yuzu Plum Sauce
Steamed Chicken Dumpling with Herb
Stir Fried Lamb with Bamboo Shoot
Braised Dried Oyster with Sea Moss and Assorted Mushroom
Buddha's Delight "Luo Han Zhai"
Longevity Noodle
Sakura Prawn Fried Rice with Mixed Vegetables

Island Noodles

Curry Gravy & Chicken Vegetable Broth
Yellow Noodles, "Wantan", Kway Teow, Bee Hoon

Dessert

Red Velvet, Blue Berries Cake
Warm Sweetened Read Bean with Glutinous Rice Ball
Mini Egg Tart, Nain Gao (Rice Cake)
Assorted Chinese Goodies
Jellies and Pudding
Seasonal Cut Fruits

