



INTERNATIONAL BUFFET ITALIAN

APPETIZERS

CAPRESE SALAD (GF, V)

with fresh tomatoes, bocconcini cheese and basil

INSALATA MISTA (GF, DF, V)

mixed leaf salad with olives and lemon vinaigrette

FUSILLI AND PESTO SALAD (V)

with green olives, roasted peppers and homemade ricotta cheese

CARPACCIO DI MANZO

seared fillet of beef with parmesan aioli, fried garlic chips and arugula

SOUP

GRANDMA'S MINISTRONE (V)

chunky vegetables with pasta, tomatoes and parmesan broth

MAINS

BRAISED BEEF ALA MILANO

beef brisket with potatoes, braised ripe tomatoes, herbs, lemon

CREAME DE CAULI FLOWER (V)

braised in special aged cheese de romano

PESTO DE ROMA POTATO (GF, DF, V)

infused with rosemary, garlic and olive oil

BAKED FRUITI DE MARE MARKET FISH

chili flakes, olive oil, basil leaves

SALSICCIA DI MANZO

Italian beef and fennel sausages with roasted peppers, oregano and chili

GLAZED SEASONED VEGETABLES (GF, V)

with garlic, butter and parsley

ROASTED GARLIC CHICKEN

with mushroom gravy

GRILLED BABY CALAMARI (GF, DF)

with roasted bell peppers, lemon and olive oil

LIVE STATIONS

AI FUNGHI PIZZA (V)

with bocconcini cherry tomatoes, arugula, olive oil and mushrooms

SPAGHETTI, PENNE, FUSILLI

bolognese, cream sauce, tomato sauce (V)

GRILLED CHICKEN PARMESAN

chicken breast with fresh tomato sauce and cheese

DESSERTS

TIRAMISU

layered vanilla and coffee cake with mascarpone cheese

WILD BERRY PANNACOTTA (GF)

baked vanilla cream with berry compote

PAVLOVA

with passion fruit and honey

CRÈME BRULÉE (GF)

a rich classic custard with caramelized sugar

LEMON SWISS ROLL

vanilla sponge cake filled with pastry cream and fresh lemon

RED VELVET CAKE

vanilla cake with cream cheese icing

SEASONAL TROPICAL FRUITS

mixed colors of seasonal fruits

(🐷) Contains Pork (GF) Gluten Free

(DF) Dairy Free (V) Vegan (🌶️) Spicy



INTERNATIONAL BUFFET AMERICAN

APPETIZERS

COBB SALAD (GF,)

romaine lettuce, avocado, chicken, bacon, cherry tomatoes and mustard lemon dressing

GRILLED WATERMELON SALAD (GF, V)

with feta cheese, lemon and olive oil

GARDEN FARM GREEN SALAD (GF, V)

with assorted house-made dressing and pickles

CHILLED POTATO SALAD (GF, DF)

grated boiled eggs, spring onions, black pepper and mayonnaise

SOUP

GASTRIC TOMATO SOUP (GF, V)

with oven-baked soft rolls

MAINS

BASTED-FRIED CAULIFLOWER (GF, V)

with madras cream aioli

ROASTED GARLIC CHICKEN

served with grilled lemon, emulsified butter, gravy

SAUTÉED GREEN BEANS (GF, V)

with tomatoes, onions and garlic


MASHED POTATOES (GF, V)

with milk, butter, salt and pepper

BBQ BEEF CHORIZO

with onion relish, barbeque sauce and parsley

PAN-FRIED MARKET FISH WITH HERB BUTTER (GF)

oregano herbs, butter, zucchini 

CREAM CORN ON THE COB (GF, V)

cilantro, parmesan cream, chili flakes

MAC & CHEESE (GF, V)

simmered macaroni with three types of cheeses and parsley

LIVE STATION

OPEN GRILLED CHICKEN CHOP

mushroom mustard sauce, pickled carrots and black pepper

TORTILLAS

add all your favorite toppings, cheese and salads

DESSERTS

GRANDMA'S APPLE TART

with spiced green apples and crunchy sugar crush

STRAWBERRY SHORT CAKE

crispy and crumbly strawberry cake with butter and sweetened cream

AUNT BESSIE'S CARROT CAKE

sweet and moist spiced cake with grated carrots, toasted nuts and cream cheese icing

BANANA CREAM PIE

filled with a rich custard topped with bananas

RASPBERRY MOUSSE (GF)

sweetened soft cream with raspberry puree


PEANUT BUTTER CHOCOLATE CAKE

devil chocolate cake in a creamy peanut butter filling with tons of nuts

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INTERNATIONAL BUFFET ASIAN

APPETIZERS

CHICKPEAS SALAD (GF, V)

served with mint yoghurt

SUSHI MAKI ROLL (DF, V)

sushi rice with vegetables wrapped with roasted seaweed

SPICY KOREAN COLESLAW (GF, DF, V, 🌶️)

spicy cabbage with soy sauce, sesame oil, rice vinegar, sugar and Korean chilies

GREEN PAPAYA SALAD (GF, DF, 🌶️)

with shrimps and Thai chili lime dressing

SOUP

CORN EGG DROP (DF)

with garlic, ginger and spring onions

MAINS

BEDUGUL AYAM BETUTU (DF)

cassava leaves, yellow paste sambal, fried shallots

HALONG BAY BAKED MARKET FISH (DF)

sweet chili, pineapple, cucumber, onions

BLACK PEPPER BEEF STEW (DF, 🌶️)

thin sliced beef, bell pepper, onions, spring onions

SWEET SOY GINGER PORK (DF, 🌶️, 🐷)

with crispy holy basil

WOK FRIED MIXED VEGETABLES (GF, DG, V)

with oyster sauce and garlic

BRAISED KIMCHI TOFU (GF, V)

gochujang sauce, spring onions, sesame seeds

JAJANGMEON NOODLES (DF)

dark soy chicken noodles

NINNIKU CHAHAN (DF)

butter garlic fried rice, hondashi, spring onions

LIVE STATIONS

CHICKEN TEPPANYAKI (DF)

sweet soy sauce, pickled radish, pickled garlic

INDIAN CORNER

BUTTER CHICKEN CURRY

with Indian spices, tomatoes and a creamy curry sauce

NASI BIRYANI (DF, V)

cooked with saffron, dried fruits and nuts

ROTI CANAI (V)

Indian flat bread with yellow curry

DESSERTS

PUDDING PELANGI (GF)

layered rainbow pudding with strawberries, blueberries and berry compote

KOLAK PISANG

braised bananas with coconut milk, sago pearl and pandan leaves

APPLE TART

with spiced green apples and crunchy sugar crush

KUE LUMPUR

traditional Indonesian moist cake with potatoes, coconut milk and raisins

ES KACANG (GF)

a shaved ice dessert with red beans, grass jelly, condensed milk, fermented cassava, basil seeds, avocado and nata de coco

CHOCOLATE BAO

steamed chocolate buns

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INTERNATIONAL BUFFET INDONESIAN

APPETIZERS

GEGEJOK TIMUN BALI (GF, DF, V)
cucumber salad with wild ginger sauce and roasted coconut

KAREDOK (DF, V)
raw vegetables, lemon and basil tossed with peanut sauce

URAB SAYUR (GF, DF, V, 🌶️)
mixed vegetables with chili and dried coconut

ASINAN TRADITIONAL (GF, DF, V)
fruit and vegetable salad with sweet and sour dressing

SOUP

SOTO AYAM SURABAYA (DF)
chicken broth with cabbage, bean sprouts, rice noodles and boiled eggs

MAINS

**IKAN RICA RICA
MANADO STYLE (GF, DF)**
pan seared marlin with chili, garlic, ginger and lime sauce

GULAI DAUN SINGKONG (GF, DF, V, 🌶️)
braised cassava leaves with turmeric, chili and coconut milk sauce

TEMPE GORENG KEJU (V)
deep fried bean cakes with cheese

AYAM BAKAR MADU (GF, DF)
grilled chicken with chili honey sauce

SAYUR LABU SIAM (GF, DF, V)
sautéed chayote with shallots, garl and galangal

RENDANG SAPI (GF, DF, 🌶️)
slow cooked beef in a spicy and flavorful coconut milk sauce

MIE AYAM (DF)
egg noodles, minced chicken, straw mushrooms, chicken broth and crispy wonton

NASI GORENG KAMPUNG (DF, V)
wok fried rice, mustard greens, carrots, onions, leeks and garlic soya sauce

LIVE STATIONS

IKAN BAKAR NUSA LEMBONGAN (GF, DF, 🌶️)
with chili sambal and condiments

MARTABAK TELOR
chicken, eggs and baby leeks in a crispy pastry parcel with sweet and sour sauce

DESSERTS

GETUK LINDRI (DF)
Javanese cassava cake with grated coconut and palm sugar

ONDE ONDE (DF)
glutinous rice dumplings with green beans and sesame seeds

BLACK RICE PUDDING (DF)
a traditional black rice pudding with roasted coconut milk

SARI MUKO (DF)
Indonesian sweet and sticky rice cakes with pandan custard

BIKA AMBON
a moist Ambonese cake with tapioca, eggs, sugar and coconut milk

PANDAN PUDDING (GF)
sweet custard pudding with pandan leaves

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INTERNATIONAL BUFFET MEDITERRANEAN

APPETIZERS

POTATO SALAD (GF,)

boiled potatoes, eggs, crispy bacon, parsley and spring onions with creamy mayo dressing

ANDALUSIA TUNA SALAD (GF, DF)

seared tuna, parsley, lemon aioli, pickled cucumber, arugula

BEETROOT AND FETA CHEESE SALAD (V)

roasted beetroot, feta cheese and watercress with basil pesto

CHICKPEA HUMMUS WITH LAVOSH (V)

mashed chickpeas with garlic, tahini, olive oil and lemon juice

SOUP

HOMEMADE CREAMY POTATO AND LEEK SOUP (GF, V)

with garlic, onions and herbs

MAINS

SUMAC BAKED CHICKEN

with carrots, zucchini, potatoes, paprika, oregano, thyme and tomato sauce

OVEN-BAKED MARKET FISH (GF)

marinated with garlic and lemon served with orange salsa

CHICKEN BRATWURST

creamy onion mushroom sauce, cabbage slaw, black pepper

BEEF STEW

braised beef with cabbage, carrots and cubed potatoes

HERBED BUTTER RICE WITH AROMATIC SPICES (GF, V)

with green peas and cumin

FRIED BROCCOLI WITH ALMOND GARLIC (V)

pickled carrots, almond flakes, garlic and melted butter

SICILLIAN BAKED ZUCCHINI (GF, DF, V)

salsa verde, grilled lemon, olive oil

ROASTED PUMPKIN (GF, DF, V)

with garlic and rosemary

LIVE STATIONS

HOT PLATE BEEF JERKY

cucumber mint yoghurt, pita bread, lime

ROASTED PORK NECK (GF,)

oven roasted and glazed with mustard, honey and BBQ sauce

DESSERTS

TIM TAM MUD CAKE

with dark chocolate ganache

BLUEBERRY CHEESECAKE

with blueberries and oats

BASBOUSA

a sweet syrup-soaked semolina cake with cardamom

BROWNIES

with cream and berry compote


PEAR TART (GF)

a classic tart with sliced pears and almond butter

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