



INTERNATIONAL BUFFET

ASIAN

Monday
From 6 pm - 9.30 pm

APPETIZERS	LIVE STATIONS
<p>CHICKPEA SALAD (V, GF) served with mint yoghurt</p> <p>SUSHI MAKI ROLL (V, DF) sushi rice with vegetables wrapped with roasted seaweed</p> <p>SPICY KOREAN COLESLAW (V, DF, GF, 🌶️) spicy cabbage with soy sauce, sesame oil, rice vinegar, sugar and Korean chilies</p> <p>GREEN PAPAYA SALAD (DF, GF, 🌶️) with shrimps and Thai chili lime dressing</p>	<p>CHICKEN TEPPANYAKI sweet soy sauce, pickled radish, pickled garlic</p> <p>GYUNIKU YAKI soy angus beef striploin, furikake, spring onions, vegetables</p> <p>JAJANGMEON CHICKEN NOODLES wok fried dark soy chicken noodles</p> <p>MARTABAK KAMBING spring onions, eggs, minced lamb</p> <p>MONGOLIAN SLICED BEEF sweet chili soy sauce, tomato, lime dressing, coriander</p>
SOUP	
<p>TOMATO EGG DROP (DF) crab and corn egg drop soup with garlic, ginger, spring onions</p>	
MAINS	
<p>BEDUGUL AYAM BETUTU (DF) cassava leaves, yellow paste sambal, fried shallots</p> <p>HALONG BAY BAKED MAHI MAHI (DF) sweet chilies, pineapple, cucumber, onions</p> <p>BLACK PEPPER BEEF STEW (DF) thinly sliced beef, bell pepper, onions, spring onions</p> <p>SWEET SOY GINGER PORK (DF, 🐷, 🌶️) with crispy holy basil</p>	<p>WOK FRIED MIXED VEGETABLES (V, DF, GF) with superior sauce and garlic</p> <p>BRAISED KIMCHI TOFU (V, GF) Korean chili paste, soft tofu, long cabbage</p> <p>GARLIC FRIED RICE (DF) butter garlic fried rice, hondashi, spring onions</p>
DESSERTS	
<p>PUDDING PELANGI (GF) layered rainbow pudding with strawberries, blueberries and berry compote</p> <p>KOLAK PISANG (V) braised bananas with coconut milk, sago pearl and pandan leaves</p> <p>KUE LUMPUR (V) traditional Indonesian moist cake with potatoes, coconut milk and raisins</p>	<p>ES KACANG (V, GF) a shaved ice dessert with red beans, grass jelly, condensed milk, fermented cassava, basil seeds, avocado and nata de coco</p> <p>CHOCOLATE BAO (V) steamed chocolate buns</p> <p>SEASONAL TROPICAL FRUITS mixed colors of seasonal fruits</p> <p>ICE CREAM SELECTION vanilla, chocolate, strawberry</p>



INTERNATIONAL BUFFET

ITALIAN

Tuesday
From 6 pm - 9.30 pm

APPETIZERS

CAPRESE SALAD (V, GF)

with fresh tomatoes, bocconcini cheese and basil

INSALATA MISTA (V, GF, DF)

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

LIVE STATIONS

AI FUNGHI PIZZA (V)

with mushrooms, mozzarella cheese, tomato sauce and parsley

SPAGHETTI, PENNE, FUSILLI

bolognese, cream sauce, tomato sauce (V)

GRILLED CHICKEN PARMESAN

chicken breast with fresh tomato sauce and cheese

GARLIC BASIL CALAMARI (DF, GF)

black pepper, capsicum, lemon juice, tomato romano

SLOW ROASTED BEEF RUMP WITH SALSA VERDE (GF)

mushroom cream sauce, black pepper, mustard

MAINS

BRAISED BEEF ALA MILANO

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

CREME DE CAULIFLOWER (V)

braised in special aged cheese de romano

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 (V, GF)

with garlic, butter and parsley

ROASTED GARLIC CHICKEN

with mushroom gravy

DESSERTS

TIRAMISU (V)

layered vanilla and coffee cake with mascarpone cheese

WILD BERRY PANNACOTTA (V)

baked vanilla cream with berry compote

PAVLOVA (V)

with passion fruit and honey

CRÈME BRULEE (V, GF)

a rich classic custard with caramelized sugar

RED VELVET CAKE (V)

vanilla cake with cream cheese icing

SEASONAL TROPICAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry



INTERNATIONAL BUFFET

SEAFOOD GRAZE

Wednesday
From 6 pm - 9.30 pm

APPETIZERS

SUMBAWA FRESH OYSTERS

red wine vinegar dip, lemon, lime

SASHIMI SELECTION

atlantic salmon, yellowfin tuna, black gindara
sauces: wasabi, lime, yamasa soy sauce

GARDEN GREEN SALAD (V, DF, GF)

lollo rosso, romaine lettuce, lollo bionda
with assorted dressings

POTATO AND CUTTLFISH SALAD (GF)

with lemon mayo, black pepper, cucumber,
and young corn

LIVE STATIONS

TURMERIC FISH SATAY (🌶️)

lemon grass paste, red chilies,
kaffir lime leaves

SEAFOOD PAELLA (DF)

baby shrimps, clams, green mussels, saffron madras,
coriander

BANANA LEAF PORTUGUESE-STYLE GRILLED SEAFOOD

white prawns, fish fillet, bubble clams, calamari
selection of sauces: spicy sambal, sweet soya, lemon
butter, lime and lemon

LEGENDARY CRISPY FISH BURGER

served with french fries

SOUP

SEAFOOD CLAM CHOWDER (GF)

grilled leeks, corn nibs, carrots, asari clams

MAINS

SEAFOOD SPAGHETTI MARINARA (GF)

tomato sauce, arugula greens, parmesan cheese

STIR-FRIED VEGETABLES (V, DF)

broccoli, carrots, cauliflower, baby corn

IDAHO-STYLE MASHED POTATOES (V, DF)

sun-dried tomatoes, spring onions, caramelized onions

SHRIMP CREME CAULIFLOWER

white cheese sauce, bedugul cauliflower, diced tomatoes

SPICY BLUE SWIMMER CRAB (🌶️)

pineapple, tobasco pepper sauce, onions

BLACK PEPPER MAHI MAHI

capsicum, white onions, ginger, string beans

DESSERTS

CREAM CHEESE CARROT CAKE (V)

grated carrots, roasted walnuts, icing sugar

PEANUT BUTTER MOIST CAKE (V)

skippy peanut butter, ground chocolate powder,
whipping cream

APPLE CRUMBLE TART (V)

malang apples, cinnamon, brown sugar

PAVLOVA (V)

with passion fruit and honey

CITRUS SPONGE CAKE (V)

citrus emulsion, cream cheese, vanilla sponge

SEASONAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry



INTERNATIONAL BUFFET

ASIAN STREET HAWKER

Thursday
From 6 pm - 9.30 pm

APPETIZERS

HAKKA EGGPLANT SALAD (DF)

dried shrimps, coriander, tomatoes, sweet chili dressing

SPICY SHRIMP SALAD (DF, GF, 🌶️)

spicy cocktail sauce, coriander, sesame seeds, chopped lettuce

COLD TOFU SALAD (V, DF, GF)

poached in soy sauce, sesame oil, seaweed

MINCED CHICKEN SALAD (DF)

onions, white cabbage, tomatoes, fish sauce

SOUP

EGG DROP SOUP (V, GF)

tomatoes, garlic, onions, silken tofu

MAINS

CANTONESE FRIED RICE (V, GF)

with eggs, spring onions, lettuce

WOK FRIED VEGETABLES (V, DF)

broccoli, carrots, cauliflower, baby corn

BRAISED BRASSICA (V, DF)

bok choy, garlic, sesame oil

DESSERTS

GRASS JELLY PUDDING (V, GF)

grated coconut, palm sugar

GLUTINOUS SESAME BALL (V)

glutinous rice dumplings, green beans, sesame seeds

EGG CUSTARD TART (V)

evaporated milk, sugar dough, icing sugar

HONEY MELON PUDDING (V, GF)

condensed milk, pandan essence, jelly

LIVE STATIONS

BRAISED YELLOW NOODLES

shredded chicken, cabbage, dark soy sauce, bean sprouts

ROASTED CHAR SIEW PORK (DF, 🐷)

honey, marmalade, hoisin sauce

FRIED CHICKEN CHOP RICE (🌶️)

hainan rice, crispy chicken, spicy sambal

SPICY SZECHUAN BEEF (GF, 🌶️)

sliced beef, spring onions, red chilies, black vinegar

ROTI JOHN

egg sandwich, minced chicken, spring onions

SCALLION PANCAKES (🐷)

pork char siew, hoisin glaze, fried eggs, mayonnaise

WHITE PEPPER VERMICELLI NOODLES (V, DF, GF)

carrots, black fungus, onions

SWEET AND SOUR CATCH OF THE DAY (DF)

pineapple, cucumber, onions, capsicum

GARLIC SOY BAKED CHICKEN (DF)

star anise, cinnamon, ginger, coriander

ANG KU KUEH (V)

sweet potatoes, ang ku pastry

SEASONAL TROPICAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry



INTERNATIONAL BUFFET

CONTINENTAL BARBEQUE

Friday
From 6 pm - 9.30 pm

APPETIZERS

POTATO SALAD (GF)

boiled potatoes, eggs, parsley, spring onions, creamy mayo dressing

YELLOWFIN TUNA SALAD (GF)

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

BEETROOT AND FETA CHEESE SALAD (V, GF)

roasted beetroot, feta cheese, watercress, basil pesto

CUCUMBER AND TOMATO SALAD (V, GF, DF)

white onions, coriander, black pepper, lemon juice, olive oil

GRILLED STATIONS

BONELESS CHICKEN ANGUS MINUTE STEAK BEEF CHORIZO CHICKEN BRATWURST

selection of sauces: bbq, french mustard, black pepper, cocktail, chili sauce, tomato ketchup

PULLED BLACK PEPPER BEEF RUMP SANDWICH

12 hour slow roasted beef rump, honey mustard, cheese sauce

BBQ PORK NECK (🐷)

bbq gravy, mac and cheese

SOUP

HOMEMADE CREAMY POTATO AND LEEK SOUP (V)

with garlic, onions and herbs

MAINS

HICKORY-SMOKED CHICKEN

with carrots, potatoes, paprika, oregano, bbq sauce

CREAMY MASHED POTATO (V, GF)

chopped parsley, parmesan, idaho potatoes

OHIO BEEF STEW

braised beef, cabbage, carrots, onions

AROMATIC SPICED RICE (V, GF)

with green peas, cumin

BROCCOLI AND FRIED GARLIC (V)

pickled carrots, black pepper, cherry tomatoes

BAKED FUSILLI PASTA (V)

parmesan cream, tomato sauce, parsley

DESSERTS

TIM TAM MUD CAKE (V)

with dark chocolate ganache

BLUEBERRY CHEESECAKE (V)

with blueberries and oats

APPLE CINNAMON PIE (V)

sugar dough, granny smith apples, brown sugar

BROWNIES (V)

with cream and berry compote

PEAR TART (V)

a classic tart with sliced pears and almond butter

SEASONAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry



INTERNATIONAL BUFFET

AMERICAN

Saturday
From 6 pm - 9.30 pm

APPETIZERS

COBB SALAD (GF,)

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

GRILLED WATERMELON SALAD (V, GF)

with feta cheese, lemon and olive oil

FARM GARDEN GREEN SALAD (V, GF)

with assorted house-made dressings and pickles

CHILLED POTATO SALAD (GF)

grated boiled eggs, spring onions, black pepper and mayonnaise

SOUP

GASTRIC TOMATO SOUP (V)

with oven-baked soft rolls

LIVE STATIONS

SLICED ANGUS BEEF STRIPLOIN BURGER

cocktail coleslaw, onions, tomato

OLD FASHIONED CHEESEBURGER

lettuce, tomato, cucumber, cheddar cheese

THE CLASSIC CHICKEN HOT DOG

mustard, tomato ketchup, pickled cucumber

GERMAN-STYLE BRATWURST SANDWICH

pickled cabbage, mayonnaise, mustard

CRISPY CHICKEN CHOP

with barbeque sauce and vegetables

MAINS

BASTED-FRIED CAULIFLOWER (V, GF)

with madras cream aioli

LEMON BUTTER CATCH OF THE DAY

grilled lemon, emulsified butter, gravy

MASHED POTATOES (V, GF)

with milk, butter, salt and pepper

BBQ BEEF CHORIZO

with onion relish, barbeque sauce and parsley

CREAM CORN ON THE COB (V, GF)

with chili and lime butter

MAC & CHEESE (V)

simmered macaroni with cream sauce and parmesan cheese

DESSERTS

GRANDMA'S APPLE TART (V)

with spiced green apples and crunchy sugar crush

AUNT BESSIE'S CARROT CAKE (V)

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

BANANA CREAM PIE (V)

filled with a rich custard topped with bananas

RASPBERRY MOUSSE (V,GF)

sweetened soft cream with raspberry puree

PEANUT BUTTER CHOCOLATE CAKE (V)

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

SEASONAL TROPICAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry



INTERNATIONAL BUFFET

BOMBAY DELIGHT

Sunday
From 6 pm - 9.30 pm

APPETIZERS

HARA SALAD (V, DF, GF)

onions, carrots, cucumber, tomatoes, turnips

MIXED VEGETABLE PAKORAS (V, GF)

deep-fried onions, green chilies, potatoes, eggplant and cauliflower

CHICKPEA MADRAS (V, DF, GF)

paprika, cumin, cucumber, tomatoes

TURMERIC POTATO SALAD (V, DF, GF, 🌶️)

halwa, cumin, coriander, dried chilies

SOUP

SPINACH CREAM (V, GF)

sautéed ginger, garlic, cream, cumin, garam masala

LIVE STATIONS

CHICKEN TANDOORI (GF)

yoghurt, masala spices

NAAN BREAD (V)

traditional Indian flatbread

ROTI PARATHA (V)

flatbread with aromatic ghee

LAMB KEBAB (GF, 🌶️)

marinated in 7 spices, coriander leaves, chili powder

KOLKATA FRIED NOODLES (V)

spiced chicken, assorted vegetables, cumin, turmeric

MAINS

BUTTER CHICKEN (GF)

rich tomato and creamy gravy, slow cooked chicken, makhani sauce

FISH CURRY (GF, 🌶️)

braised barramundi fillet, onion gravy, garam masala, cumin, coriander, chili powder

DHAL MAKHANI (V, GF)

a creamy and buttery black lentil gravy

CUMIN RICE (V)

basmati rice sautéed with cream, butter and turmeric

NAVRATAN JALFREZI (V, GF)

chunky vegetables and chickpea curry in a slightly sweet and tangy gravy

VEGETABLE KOLHAPURI (V, GF)

green beans, carrots, cauliflower and green peas sautéed with onion gravy, ginger and garlic

DESSERTS

JALEBI (V)

deep-fried spiral-shaped snack dipped in sugar syrup

RABRI (V)

a sweet full-fat milk dish with sugar, saffron kaland cardamom

MOONG DHAL HALWA (V, DF)

a traditional Indian dessert with moong lentils, ghee and cardamom powder

BASBOUSA (V)

a sweet syrup soaked semolina cake

INDIAN FRUIT COCKTAIL (V, DF, GF)

mixed fruits with orange juice, sugar, lime and mint leaves

SEASONAL FRUITS

mixed colors of seasonal fruits

ICE CREAM SELECTION

vanilla, chocolate, strawberry