

Atmosphere 360 Revolving Restaurant Food Promotion

Buffet Lunch

<u>Appetizer</u>

<u>Fresh Leafy Salads with Dressings, Tossed Salads and Cold Cuts Counter</u> (Chef Selection of Rotation Lefty Lettuces, Tossed Salads, Cold Cuts and Condiments of the Day) Baby Romaine Lettuces, Lolla Rossa, Lolla Bionda, Belgian endive, Rocket Salad, Frisee, Butterhead Lettuces, Oak Leaf, Mizuna, Mache Lettuces, Tatsoi, Radicchio, Baby Spinach Alfalfa, Artichoke Hearts, Bread Sticks, Broccoli, Cauliflower, Cherry Tomatoes, Herb Croutons, Marinated Olives, Pickle Onions, Tri-colour Capsicums, Carrot, Corn Kernels, Kidney Beans, Onion Rings & Caesar Dressings, French Dressings, Thousand Island Dressing, Lemon Dressing, Sesame Dressing, Honey Dressing, Olive Oil, Balsamic Vinegar, Apple Cider Vinegar

(Chef Selection of 8 types of Rotation Salad of the Day) (Rotation Vegetarian)

Mediterranean Salad, Tabbouleh, Hummus with Pitta, Cucumber Tzatziki Salad, Tomato Caprese Salad, Melon Fruits Salad, Turmeric Tempeh Goreng with Spicy Soya Sauce, Vegetables Crackers, Papads (Rotation Non-Vegetarian)

Hawaiian Chicken Pineapple Salad, Waldorf Salad, Curried Cauliflower Salad, Seafood Pasta Salad, Mayo-Chicken Pasta Salad, German Cornichon Potato Salad, Tuna Nicoise Salad, Ipoh Chicken Salad, Thai Beef Salad, Siamese Young Mango Salad, Kerabu Kaki Ayam, Kerabu Ikan Bilis, Fish Crackers

<u>Soup</u>

(Rotation Vegetarian) Cream of Wild Asean Mushroom / Cream of pumpkin (Rotation Non-Vegetarian)

Sup Ayam dengan Cendawan/ Sweet Corn with Crabmeat stick Assorted Rolls in Basket and Individual Portion Butter



Main Course (Chef Rotation of the Day)

Nasi Putih Egg fried rice Vegetarian fried mee Hoon Nasi Biryani/ Nasi Minyak/ Nasi Tomato Ayam Biryani/ Ayam Kuzi/ Ayam Masak Merah Roasted Chicken Breast Mushroom Sauce/ Herbal Chicken Rendang Tok/ Daging Masak Hitam / beef stew Kari Kambing Ubi Kentang/ Kambing Kurma/ Dhalca Kambing Patin Asam Tempoyak/ Kari Ikan Tenggiri/ Steamed Fish Soya with Light Soya Sauce Lala Superior/ sotong dry chili Vegetarian - Spaghetti Aglio Olio/ Spaghetti Tomato Sauce Vegetarian - Baked Potatoes with Fresh Thyme/ Indian Chicken Soya Masala/ Aloo Ghobi Vegetarian – garlic sauce with steam Vegetables/ Loh Hon Chai Vegetarian – Vegetable Spring Roll, Vegetable Curry Potato Samosas Chilli Sauce, Tomato Ketchup

Dessert Station

Two type of Chef Selection of Malay Kuih of the Day Serawa Durian with Warm Glutinous Rice *(Chef Selection of Pastries of the Day)*

Marble Cheese Cake, Tiramisu Cake, Chocolate Cake, Red Velvet Cake, Carrot Cake, Banana Chocolate Cake, Mango Mousse Cake, Strawberry Mousse Cake, Crème Caramel Chef Creativity Jellies and Puddings in Shooter Glasses and Spoons Fresh Assorted Fruit Platters and Seasonal Whole Fruits Selection of Ice Cream of the Day with Condiments Coffee or Tea, Plain Water