

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY



BUFFET HI-TEA

MARCH 2022

APPETIZER

(Chef Selection of 4 types of Leafy and Tossed Salad of the Day)

Rojak Buah

Chef Selection of Assorted Sandwiches



SNACK STATION

Vegetable Spring Roll, Vegetable Curry Potato Samosas

Potato wedges or Keropok Lekor

Chilli Sauce, Tomato Ketchup

Chili Kicap/ Traditional Chili Sauce



NOODLE STATION

Curry mee or mee Bandung

Served with Condiments

(Yellow Noodles, Flat Koay Teow, Rice Vermicelli noodle)



DESSERT

Two type of Chef Selection of Malay Kuih of the Day

Bubur Kacang Merah or Bubur Kacang Hijau

(Chef Selection of Pastries of the Day)

Chef Selection Danish Pastry 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, Jellies and Puddings in Bowls

Fresh Assorted Fruit Platters and Seasonal Whole Fruits

Selection of Ice Cream of the Day with Condiments

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MAIN COURSE

(Chef Rotation of the Day)

Nasi Lemak With Condiment

Sambal Sotong Kembang

Nasi Goreng Kampung Or Nasi Goreng Cina

Fried Mee Mamak Or Char Koay Teow

Fish Finger Or Chicken Nugget Or Mini Sausage

Ayam Goreng Berempah

Roti Canal

Curry Chicken

Naan Bread With Dal

Steam Corn



Coffee or Tea
Plain Waters