

FRIDAY RAMADHAN JAPANESE A

Mar-June 2017

Salad Bar

Mesclun, Rocket, Hydro Romaine
Shredded carrot, Japanese cucumber, onion rings, Bell peppers, corn kernel, olives, cherry tomatoes
Thousand Island, French dressing, Vinaigrette, Citrus dressing

Asian Tapas

Creamy Japanese potato salad (in pastry cups) (or pastry to make quiche)
Sausage (drizzled with mayonnaise) (or sausage wrapped with chicken ham)
2 deep fried items
Penang rojak

Seafood on Ice

Oysters, Green lipped Mussels, Prawns, half shell scallops

Sushi

Assorted Sushi
Shoyu, Pickled Ginger, wasabi,

BUKA PUASA appetizers

buah kuma
Telur masin/ikan masin
ulam_ulam / kerabu ayam
kerabu soo hoon /taugeh kerabu
Jelata

Soups

Miso broth with chicken meatball, corn, daikon and tofu
Sup Gearbox (beef bone marrow soup)
Bread rolls, whole breads, butter

Action & carving station

Salmon, Tuna & White tuna sashimi, Wasabi, shoyu, pickled ginger
Tempura of prawns, fish and vegetables, tempura sauce and condiments
Grilled shisamo // chicken and beef satay

CARVING OF LAMB KUZI

NASI BRIYANI

Mains

Japanese Chicken Curry
Squid rings with tartar sauce
Stir fried beef with ginger (onion, ginger, shoyu, sugar, water)
Butter Prawns
Mussels with Wasabi mayonnaise (served in half shell)
Kari kepala ikan salmon
WOK FRIED VEGETABLES WITH MUSHROOMS
Soft shelled crab tempura
Squid Ink pasta with salmon cream sauce (and ebiko)
Cawan Mushi
NASI GORENG KAMPUNG (Served with sambal)
BUBUR LAMBUK AYAM

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Dessert

Fruit platters

MALAY KUIH

SAGO GULA MELAKA

Durian desserts selections

Assorted pastries

Crème caramel

Green tea mousse

Sweetened red bean puree

Omochi

Bread pudding with vanilla sauce

Ice cream bar with toppings and sauces

Ice kacang