

Aidil Fitri Day 1

MSC HARI RAYA BUFFET DINNER

Salad Bar

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

Tossed Salads & Appetizers

Lemang, KETUPAT, serunding, kuah kacang
Nasi kerabu Kelantan
Kerabu ayam
Rojak Penang
Pasembur
Ulam Ulam Kampung

Seafood on Ice

Oysters, Mussels, Prawns, Scallops

Sushi

Assorted Sushi
Shoyu, Pickled Ginger, wasabi,

PickLES

Acar timun nenas, Kerabu Jantung pisang, Acar Jelata
Acar buah, telur masin, ikan masin, buah kurma

Soups

Sup Gearbox (beef bone marrow soup)

Cream Of Mushroom Soup

Roti Benggali, Bread rolls, whole breads, butter

Action & carving station

Mixed grills – lamb, chicken, sausage, fish

Sauces: mint sauce, pepper sauce, chili sauce,

Chicken and beef satay, peanut sauce

Sashimi of tuna, white tuna, with condiments

Baby octopus salad, mock snow crab legs)

Roast lamb “kuzi” with biryani rice (if high reservation, use lamb carcass)

Mains

Daging rendang

Udang masak dengan Mentega (Butter Prawns with curry leaves)

Wok fried crab with chili flakes and garlic

Ayam masak Paprik

Sayur lodeh (Braised vegetables in coconut milk)

Kari kepala ikan salmon (Salmon Head curry)

Mee goreng (fried yellow noodle)

Itek panggang (roast duck)

Kobis Taiwan dengan cendawan

Lala masak pedas

Spaghetti carbonara

Steamed Rice

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Dessert

Fruit platters
Green tea Cheese cake
Panna cotta
Assorted kuih
Assorted Malay cookies
Crème caramel
Green tea mousse
Sweetened red bean puree with dumpling
Omochi
Bubur gandum
Ice cream bar with toppings and sauces
Ice kacang