

Menu 2

Guangdong Buffet Menu RM 88.00+

Salad Bar

*Cherry Tomato, Carrot, Stuffed Olive, Black Olive, Beetroots, Alfalfa Sprout, Capers, Gherkin,
Chic Pea, Green Bean, Kidney Bean, Corn Kernel,
Cucumber Julien, Capsicum Julien, Cabbage Julien, Purple Cabbage Julien, Red Onion, Yellow Onion,
Walnuts, Hazelnuts, Almond nuts, Pine Nuts, Salty Peanuts, Pistachio Nuts, Cashews Nuts, Pecans Nuts
Macadamia Nuts, Gingko Nuts, Coconut Created, Grated Peanuts, Silver Anchovies
Sun Flower Seed, Pumpkin Seed, Roasted Sesame Seed, Black Sesame Seed
Dry Cherry, Dry Kiwis, Dry Apricots, Golden Raisin, Black Raisin
5 types Lettuce Mix in Boad
Pickle Onion, Pickle Garlic, Pickle Mushroom, Sun Dried Tomato, Oily Anchovies,
Thousand Island Dressing, Roasted Sesame Dressing, Pesto Dressing, Italian Dressing, Caesar Dressing
Balsamic, Olive Oil*

Appetizer

Century Egg Salad, Marinated Jellyfish with Special Sauce, Kerabu Chicken

Soup

*Wild Mushroom Cream
Prosperous Double Boiled Shark's Fin Melon & Dried Scallop
Assorted Bread Roll & Butter*

Noodles Corner

Prawn Dumpling Noodles with 10 types Condiments

Theme Action

Dragon "Beard" { Sugar Peanut }

Tropical Seasonal Fruits Courter

*Thai Longan, Watermelon Red, Watermelon Yellow, Pineapple, Papaya, Honey Dew, Rock Melon,
Sun Melon, Red Grapes, Green Grapes, Black Grape, Pear, Apple Red Apple Green, Orange,
Kiwi, Jack Fruits, Dragon Fruits White, Dragon Fruits Red, Pomelo, Mango Honey,
Guava Green, Guava Red, Plum, Star Fruits, Banana*

Light Buld Fiesta

Porridge with Condiments

Fu Yong Oyster Omelette

Stew Yam Duck

Stew Hard Beancurd

Stew Egg

Grilled Gyoza Dumpling

Shishamo

Garlic Baked Scallop

Lotus Leaf Steam Rice

Main Course

Deep Fried Gold Coin Bean curd with Pacific Clam

Braised Brinjal with Abalone Slice, Dried Oyster & Bailing Mushroom

Stir Fried Ginger & Onion with Spannar Crab

Wok Fried Mussels with Salted Egg Yolk Paste

Seabass Steamed with Ginger & Garlic in Premium Oyster Sauce

Teow Chew Salted Vegetables Steam Asari Clam

Sea Salt & Herbal Steam Baked White Prawn

Double Boiled Lamb with Bean curd Stick

Pineapple Sweet & Sour Chicken

Teow Chew Noodles

Fragrant Steamed Rice

Desserts

Theme Signature

Tao Fu Fa

Warm Bali, Bean curd Stick with Quail Egg Porridge

Dumpling Ball with Peanuts Powder

Mini Egg Tart

Herbal Jelly 3 types

Flavored Panna Cotta

Orange, Mango, Lychee

Dessert In Cup

Black Forest Trifles, Cheese Cake, Layered Cherry Cheese, Tiramisu

House of Signature

Oreo Cheese, Chocolate Brownie, Cream Brulee, Cream Caramel, Éclair Café,

Ice Cream with Condiments