

Menu 4

Jiangsu 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
Double Boiled Bean curd & Dried Scallop
Assorted Bread Roll & Butter*

Noodles Corner

Crab Meat 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

Chicken Roll
Oyster Roll
Baked Fragrant Spanner Crab
Garlic Black Bean Sauce with Oyster
Grilled Gyoza Dumpling
Shishamo
Garlic Baked Scallop
Lotus Leaf Steam Rice

Main Course

Braised Minced Chicken Meat Ball with Sweet & Sour
Wok Fried Nai Pak Choy with Scallop Meat
Braised Cutter Fish with Lotus Root & Celery
Fillet Fish Steamed with Long Jin Tea Leaf
Stew Vegetables with Flower Squid
Deep Fried Phoenix Prawn
Sea Salt Stew Duck
Slow Cook Lamb with Salted Bean Paste
Stewed Chicken with Black Mushroom
Yong Zhao Fried Rice
Fragrant Steamed Rice

Desserts

Theme Signature

Soya Milk with Almond jelly, Black Pearl & Sago
Warm Sesame Porridge
Chinese Pan Cake
Sugar-COatedvHaws with Fruits
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*