

# LUNCH & DINNER

## **WEEKDAY MENU**

#### Seafood on lee

Green Mussels Razor Clams Cooked Prawns

#### Japanese Counter

Assorted Sushi

Chuka Wakame Sushi Gunkan Kani Sushi Gunkan Salmon Mayo Sushi Futo Maki Sushi Maki Tuna Sushi Maki Vegetarian Sushi

#### Selections of Salads

Mixed Salad
Genting Garden Salad
Assorted Ulam-ulam Malaysia
Salmon Salad with Root Vegetable
Caesar Salad with Condiments
Japanese Seafood Teriyaki Salad
Edamame

#### Soup

Cream of Mushroom Soup Plain Porridge with Condiments (*Dinner only*)

#### Live Cooking Seafood

Abalone, Razor Clam, Oyster, Jenahak, Green Whelk (Dinner Only) Squid, Hoso prawn, Green Mussel, Tilapia

#### Live Cooking Vegetables

Choy Sam/ Kailan/ Mushrooms/ Cabbage

#### Assorted Whole Cakes

Mango Shortcake Chocolate Bavarian Cake

#### Verrines (Desserts in Glasses)

Chocolate Mousse
Tiramisu
Passion fruit Panna Cotta
Choc Glaze Tart
Longan Strawberry Jelly
Nyonya Kuih Selection (*Dinner only*)

#### **Bread Counter**

Soft Bun, French Loaf, Bread Loaf, Sandwich Bread





### WEEKDAY MENU Main Course

#### LUNCH

Steam Rice Fried Rice **Wok Fried Glass Noodles Wok Fried Yellow Noodles** Chicken Masak Lemak Cili Api Chicken Rendang **Curry Fish With Vegetables** Fish Masak Lemak Cili Padi Ginger Spring Onion Beef Xing Jiang Style Beef Baked Pumpkin Au Gratin **Butter Mashed Potatoes** Baked Cauliflower Au Gratin Steam Egg With Soya Sauce Braised Beancurd With Mui Choy **Egg Omelette** 

#### DINNER

Stir Fried Mee Hoon
Wok Fried Kuey Teow
Deep Fried Nan Yee Chicken
Sweet & Sour Chicken
Braised Chicken With Bitter Gourd
Ginger Steam Chicken
Ginger Wine Beef
Stir Fried Preserved Black Bean Beef
Roasted Potatoes With Herbs
Butter Mix Vegetables
Deep Fried Beancurd With Spicy Minced Chicken
Steam Beancurd With Oyster Soya Sauce
Braised Beancurd With Vegetables And Eggs





### **WEEKEND MENU**

#### Seafood on lee

Green Mussels Razor Clams Cooked Prawns Abalones

Sashimi Salmon Sashimi

#### Japanese Counter

#### Assorted Sushi

Chuka Wakame Sushi Gunkan Kani Sushi Gunkan Salmon Mayo Sushi Futo Maki Sushi Maki Tuna Sushi Maki Vegetarian Sushi

#### Selections of Salads

Mixed Salad
Pasta with Smoked Beef
Assorted Ulam-ulam Malaysia
Roasted Mixed Vegetables
Caesar Salad with Condiments
Japanese Octopus Salad Mixed Kimchi
Japanese Seafood Teriyaki Salad
Salmon Salad with Root Vegetables
Edamame
Kimchi

#### Sour

Oream of Mushroom Soup
Plain Porridge with Condiments
(Dinner only)

#### Roasted Station & Carving

Roasted Five Spice Chicken
Roasted Duck
Baked Siakap
Slow Baked Salmon with Hollandaise
(Dinner Only)

#### **Bread Counter**

Soft Bun, French Loaf, Bread Loaf, Sandwich Bread

#### Live Cooking Seafood

Abalone, Razor Clam, Oyster, Jenahak, Squid, Hoso prawn, Green Mussel, Tilapia, Green Whelk (Dinner Only)

#### Live Cooking Vegetables

Choy Sam/ Kailan/ Mushrooms/ Cabbage

#### Assorted Whole Cakes

Chocolate Mousse

Mango Shortcake Chocolate Bavarian Cake

#### Verrines (Desserts in Glasses)

Tiramisu
Passion fruit Panna Cotta
Choc Glaze Tart
Longan Strawberry Jelly
Nyonya Kuih Selection (Dinner only)



### WEEKEND MENU Main Course

#### LUNCH

Steam Rice
Fried Rice
Wok Fried Kuey Teow
Wok Fried Wantan Noodles
Deep Fried Chicken Indonesian Style
Curry Chicken with Potatoes
Braised Mushroom with Fish
Braised Fish with Tauchu
Curry Lamb
Stir Fried Chilli Beef
Sichuan Mapo Tofu
Butter Mix Vegetables
Roasted Potatoes with Herbs
Egg Sambal
Chinese Style Scrambled Eggs

#### DINNER

Aromatic Beancurd Steam Tofu

Wok Fried Glass Noodles
Braised Chicken with Mushrooms
Chinese Herbs Steam Chicken
Braised Fish with Preserved Black Bean
Braised Fish with Taoban
Stir Fried Beef with Tri-colour peppers
Pan Fried Beef with Onion and Garlic
Stir Fried Malaysian Style Vegetables
Braised Tofu with Minced Chicken
Braised Beancurd with Prawns and Mushrooms
Butter Mix Vegetables
Steam Egg with Seafood Gravy
Egg Omelette







# DRINKS



#### Non-Alcoholic Soft drinks RM Coke 12 12 Coke Zero 12 100 Plus 12 Sprite Ginger Ale 12 Dr T Kombucha 20 Revitalizer 20 Energizer



### **ALCOHOLIC**

Champagne/Sparkling Wine RM

Montes Sparkling Angel 350 Moet & Chandon Imperial Brut 708

House Red
Araucano Hacienda

61888 Bottle
32 150

Cabernet Sauvignon

House White

Araucano Hacienda

32 150

Humo Blanc

Beer

Tiger 36 Heineken 38 Guinness Stout 38