



SEAFOOD ON THE ROCKS BUFFET

FRIDAY & SATURDAY

RM95 NETT (ADULT) /
RM55 NETT (CHILDREN 6 TO 12)

MENU 1

AMUSE BOUCHE

START YOUR MEAL WITH OUR CHEF'S SPECIAL DELICACIES
SERVED PERSONALLY TO YOUR TABLE

APPETIZERS

TATAKI SALMON WITH JAPANESE CUCUMBER SALAD
SHRIMP MANGO SALAD SHOOTER
EDAMAME SALAD WITH GINGER SOY DRESSING
SEAFOOD MORIAWASE WITH GOMA SHOYU DRESSING
COLD SOBA AND SMOKED MACKEREL SALAD WITH LIME CHILI DRESSING
TAKO SU-OCTOPUS AND CUCUMBER WITH SWEET VINEGAR SAUCE
BROCCOLI & BABY CORN SALAD
POTATO SALAD WITH WASABI MAYO
SHICHIMI TOGARASHI TOFU WITH PINK RADISH SALAD

GARDEN GREENS COUNTER

ROMAINE LETTUCE, ICEBERG LETTUCE, RADICCHIO & BEAN SPROUT

DRESSINGS

WAFU, THOUSAND ISLAND, SESAME DRESSING, WASABI MAYO

CONDIMENTS

BLACK OLIVES, STUFFED OLIVES, CAPERS, LEMON, CRISPY NORI, SPRING ONIONS,
CROUTONS, CHERRY TOMATOES, SHREDDED CARROTS, RED ONIONS, CAPSICUMS

SUSHI & SASHIMI

SELECTION OF SUSHI AND MAKI WITH CONDIMENTS
MAKIZUSHI, FUTO MAKI, GUNKAN MAKI, TEMAKI, NIGIRI SUSHI
AND INARIZUSHI

SELECTION OF SASHIMI : MAGURO, SAKE, TAKO AND AJI

SEAFOOD ON ICE

BOILED PRAWN, BLACK MUSSELS, SCALLOPS, OYSTERS, BAMBOO CLAMS,
TABASCO, LEMON, REMOULADE, SHALLOT VINAIGRETTE &
COCKTAIL DRESSING

SOUP

JAPANESE CREAM STEW WITH CHICKEN
ASSORTED BREAD AND BUTTER

MAIN DISHES

YONG CHOW FRIED RICE
STIR FRIED "YAKISOBA" WITH BLACK MUSSELS & VEGETABLES
CRISPY CHICKEN WITH MINT SAUCE
STIR FRIED BEEF WITH GINGER AND SPRING ONIONS
DEEP FRIED KING PRAWNS WITH PREMIUM SOYA SAUCE
STEAMED FISH FILLET WITH LIME & GARLIC
WOK FRIED MUSSELS WITH CHILI EGG FLOWER SAUCE
UNAGI CHAWANMUSHI (STEAMED EGG CUSTARD WITH UNAGI)
HIBACHI VEGETABLES

TEMPURA STALL

EBI, IKA, KITSU AND YASAI WITH CONDIMENTS

TEPPANYAKI CORNER

TEPPANYAKI WITH CONDIMENTS
FISH, PRAWNS, CHICKEN, BEEF AND KINOKO
TONGARASHI LIME MAYONNAISE, SEAWEED SALSA,
WASABI MAYONNAISE, GOMA SAUCE

CHINESE CARVING STATION

ROASTED CHICKEN
HONEY BBQ CHICKEN WING
OVEN BAKED FIVE SPICED BBQ LAMB
WITH CONDIMENTS

DIM SUM STALL

ASSORTED STEAMED DIM SUM AND BUN
WITH CONDIMENTS

YONG TAU FOO NOODLE SOUP STALL

ASSORTED YONG TAU FOO NOODLE SOUP
WITH CONDIMENTS

DESSERTS

FRESH CUT FRUITS
CHINESE PANCAKES (HOT)
MATCHA TIRAMISU
LYCHEE AND COLORFUL JELLIES
SOYA BEAN MILK WITH GLUTINOUS BALL & GINGKO NUT
JAPANESE PUDDING
HERBAL JELLY WITH HONEY
RED BEAN JELLIES
SAMURAI CREPES WITH MANGO AND FRESH FRUITS
ASSORTED FRENCH PASTRIES
JAPANESE COTTON CHEESE CAKE
ASSORTED CHINESE BISCUITS
LENG CHEE KANG
OMACHI
GREEN TEA SWISS ROLLS
ASSORTED ICE CREAM WITH CONDIMENTS

Prices are nett inclusive of 10% Service Charge and prevailing taxes.



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MENU 2

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APPETIZERS

SMOKED SALMON SALAD WITH AVOCADO
SEAFOOD ROULADE WITH SHOYU MAYO
EDAMAME SALAD WITH GINGER SOY DRESSING
GYU KATSU SALAD WITH BBQ SAUCE
SHRIMP AND GREEN PEAS SALAD WITH LIME CHILI DRESSING
TAKO SU-OCTOPUS AND CUCUMBER WITH SWEET VINEGAR SAUCE
TATAKI TUNA WITH SESAME NOODLE
POTATO SALAD WITH WASABI MAYO
MISO GLAZED TOFU STEAK AND PEA SPROUT SALAD

GARDEN GREENS COUNTER

ROMAINE LETTUCE, ICEBERG LETTUCE, RADICCHIO & BEAN SPROUT

DRESSINGS

WAFU, THOUSAND ISLAND, SESAME DRESSING, WASABI MAYO

CONDIMENTS

BLACK OLIVES, STUFFED OLIVES, CAPERS, LEMON, CRISPY NORI, SPRING ONIONS,
CROUTON, CHERRY TOMATOES, SHREDDED CARROTS, RED ONIONS, CAPSICUMS

SUSHI & SASHIMI

SELECTION OF SUSHI AND MAKI WITH CONDIMENTS
MAKIZUSHI, FUTO MAKI, GUNKAN MAKI, TEMAKI, NIGIRI SUSHI
AND INARIZUSHI

SELECTIONS OF SASHIMI : MAGURO, SAKE, TAKO AND AJI

SEAFOOD ON ICE

BOILED PRAWN, BLACK MUSSELS, SCALLOPS, OYSTERS, BAMBOO CLAMS,
TABASCO, LEMON, REMOULADE, SHALLOT VINAIGRETTE &
COCKTAIL DRESSING

SOUP

EGG DROP SOUP WITH CORN AND SCALLION
ASSORTED BREAD AND BUTTER

MAIN DISHES

YAKIMESHI (JAPANESE FRIED RICE)
LINGUINE 'TOBIKO'
CHICKEN 'KONG POH'
TOASTED SESAME HONEY BEEF WITH OYSTER SAUCE
DEEP FRIED KING PRAWNS WITH 'MEDAN' SAUCE
STEAM FISH FILLET 'TEOW CHEW' STYLE
STIR FRIED MUSSEL WITH BLACK PEPPER
KANI KAMA CHAWAN MUSHI (STEAMED EGG CUSTARD WITH CRAB MEAT)
YASAI ITAME (MIXED VEGETABLES)

TEMPURA STALL

EBI, IKA, KITSU AND YASAI WITH CONDIMENTS

TEPPANYAKI CORNER

TEPPANYAKI WITH CONDIMENTS
FISH, PRAWN, CHICKEN, BEEF AND KINOKO
TONGARASHI LIME MAYONNAISE, SEAWEED SALSA,
WASABI MAYONNAISE, GOMA SAUCE

CHINESE CARVING STATION

ROASTED CHICKEN
HONEY BBQ CHICKEN WINGS
OVEN BAKED FIVE SPICED BBQ LAMB
WITH CONDIMENTS

DIM SUM STALL

ASSORTED STEAMED DIM SUM AND BUN
WITH CONDIMENTS

JAPANESE NOODLE STALL

UDON AND SOBA NOODLE SOUP WITH CONDIMENTS

DESSERT

FRESH CUT FRUITS
CHINESE PANCAKES (HOT)
MATCHA TIRAMISU
LYCHEE AND COLORFUL JELLIES
SOYA BEAN MILK WITH GLUTINOUS BALLS & GINGKO NUTS
JAPANESE PUDDING
BLACK JELLY WITH HONEY
RED BEAN JELLIES
SAMURAI CREPES WITH MANGO AND FRESH FRUITS
ASSORTED FRENCH PASTRIES
JAPANESE COTTON CHEESE CAKE
ASSORTED CHINESE BISCUITS
LENG CHEE KANG
OMACHI
GREEN TEA SWISS ROLLS
ASSORTED ICE CREAM WITH CONDIMENTS

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