

# ROCKIN' REUNION

## BUFFET DINNER

15 FEBRUARY 2018 | 6.30PM - 10.30PM  
RM138 NETT ADULT | RM69 NETT CHILDREN (6 TO 12 YEARS)

### COMBINATION COLD PLATTER

Marinated Aburi Maguro Salad, Jelly Fish Papaya Salad, Ebi Tempura with Thai Mango Salad, Duck Roll with Mixed Fruit and Pomegranate, Pomelo with Seafood Salad, Mandarin Orange and Salmon Tanuki Salad

### COMBINATION HOT PLATTER

Silky Cheese Roll, Mini Seaweed Roll, Crispy Prawn Roll, Chicken with Assorted Egg and Breaded Crab Claw

### NYONYA COLD & HOT COMBINATION PLATTER

Salted Fish Nasi Ulam, Salted Fish Acar Awak, Chicken Loh Bak, Inche Kabin Chicken Boxing, Poh Piah Pie Tee

### SOUP

Braised Chinese Herb Soup with Seafood Treasure

### MAIN DISH

Steamed Glutinous Rice  
Wok Fried Radish Cake with Assorted Seafood  
Crispy Almond Chicken  
Braised Whole Duck with Chinese Tea and Soya Sauce  
Nyonya Lamb Rendang  
Nyonya Pineapple King Prawn Curry  
Steamed Fish Fillet Nyonya Style  
Wok Fried Flower Crab with Chili Sauce  
Homemade Poon Choi with Garden Green

### "YEE SANG" STATION

Sliced Fresh Salmon, Sliced Fresh Tuna, Jelly Fish, Pomelo, Chinese Five Spiced Powder, White Pepper Powder, Toasted Sesame Seed, Roasted Peanuts, Crispy Crackers, Red Pickled Ginger, Yellow Pickled Ginger, Pickled Green Ginger, Pickled Papaya, Pickled Cucumber, Pickled Onions, Sliced Yellow Yam, Sliced Red Yam, Sliced Green Yam, Lime, Lime Leaf, Carrots, White Radish, Yee Sang Plum Sauce and Oil

### THE SUSHI & MAKI ROLLS

Crab Soft Maki, Gyu Maki, Ebi Tempura Maki, Tamago Maki, Inari Maki, Salmon Tanuki Maki  
Salmon Sushi, Maguro Sushi, Sero Maguro Sushi, Tako Sushi, Tamago Sushi, Ebi Sushi, Chuka Idako, Chuka Karaage, Mentaiko Gunkan and Kanimayo

### SASHIMI BAR

Salmon, Tako, Maguro and Sero Maguro

### PASTA STATION

Fettuccini, Spaghetti & Penne  
Bolognese & Carbonara Sauce with Condiments

### PIZZA STATION

Tandoori Chicken Pizza, Hawaiian BBQ Turkey Pizza  
Condiments

### CHINESE CARVING STALL

Roasted Duck  
Roasted Chicken  
BBQ Honey Chicken Wings  
BBQ Sesame Seed Chicken Char Siu  
BBQ Honey Hoisin Lamb Char Siu  
BBQ Five Spiced Duck Char Siu  
Condiments

### DIM SUM STALL

Assorted Steamed Dim Sum and Bun

### STEAMBOAT STALL

Meat & Seafood: Flower Crabs, King Prawns, Scallops, Mussels, Clams, Kappa, Squids, Cuttle Fish, Sliced Abalone, Fish Fillet, Sliced Chicken, Chicken Balls, Fish Balls, Squid Balls, Prawn Balls, Lobster Balls, Salmon Balls, Crabmeat Balls, Crab Sticks, Thai Fish Cake, Seafood Bean Curd and Quail Eggs

### Vegetables & Bean Curd:

Chinese Cabbage, Chinese Lettuce, Round Cabbage, Tang Oh, Yew Mak, Pak Choy, Enoki Mushrooms, Shiitake Mushrooms, Button Mushrooms, Straw Mushrooms, Chinese Seaweed, Soft Bean Curd, Japanese Bean Curd and Plain Foo Chuk Bean Curd

### Noodles:

Yellow Noodles, Koay Teow and Tang Hoon

### Sauces:

Steamboat Chili Sauce, Green Chili Sauce, Sambal Belacan, Peanut Sauce, Sweet Sauce and Garlic Oil

### Soup:

Salted Vegetable Soup and Clear Chicken Soup

### DESSERT

Chinese Traditional Leng Chee Kang with Loh Han Koh, Nyonya Pulut Hitam with Glutinous Ball and Assorted Ice Cream with Condiments

Pandan Layer Cake, Orange Cake, Red Bean Cheese Cake, Jackfruit Butter Cake, Lychee Jelly, Mango Pudding, Black Jelly with Honey, Glutinous Rice Cake and Chinese Pancake

Chinese Egg Tart, Kuih Kapit, Peanut Cookies, Cashew Nut Cookies, Green Peas Cookies, Pineapple Roll, Almond Cookies, Rossy, Chicken Floss Egg Roll, Ngaku Chips and Seaweed Slices

Seasonal Tropical Fruits, Seasonal Tropical Fruits, Mandarin Orange & Pomelo

