

NEW YEAR'S EVE INTERNATIONAL BUFFET

STARZ DINER
31 DECEMBER 2017
06.30PM - 10.30PM

ADULT	KID (6-12)
RM198 NETT	RM98 NETT

KAITEN BAR

Moriawase Sushi and Maki Rolls with Condiments, Salmon Maki, Unagi Maki, California Maki, Inari Maki, Cheese Maki, Ama Ebi Maki, Sashimi Selections
Sake, Maguro, Tako, Shiro Maguro, Shimi Saba, Shiro Maguro, Local Fish

OYSTER BAR

Condiments ~ Lemon, Shallot Vinaigrette, Wasabi Mayonnaise, Salsa

SEAFOOD ON ICE

Boiled Prawns, Mussels, Bamboo Clams, Poached Salmon, Scallops, Snapper
Accompaniments ~ Tabasco, Lemon, Cocktail, Shallot Vinaigrette

SALAD BAR

Romaine, Iceberg, Oak Leaves, Butterhead, Local Greens "Ulam", Cherry Tomatoes

Dressings

French, Italian, Thousand Island, Dill Saffron Mayonnaise, Honey Mustard

Condiments

Black Olives, Stuffed Olives, Capers, Lemons, Limes, Spring Onions, Crispy Bacon, Croutons, Fried Shallots, Pickled Vegetables, Chilis

Pre-Mixed Salads

Scallops and Beetroot Salad with Vinaigrette, Roasted Chicken & Orange Salsa, Tuna & Green Salad with Palm Shoyu Dressing, Marinated Mushroom Salad, Jelly Fish Salad Asparagus Parmesan & Watermelon Kerabu with Thai Sauce
Tako Sunamono Kyuri Salad with Lemon Vinegar and Wakame

PLATTERS

Smoked Salmon and Prawn Salad with Condiments, Maguro Carpaccio Aburi, Avocado with Japanese Dressing

ANTIPASTO

Marinated Eggplants, Pumpkins, Olives, Capsicums and Zucchini

INDIVIDUAL APPETIZERS

Cherry Tomatoes & Cheese, Asian Charred Baby Octopus, Chilled Soups ~ Pumpkin, Beetroot, Green Pea and Tomato

CHEESE PLATTER WITH CONDIMENTS

Variety of Cheeses with Roasted Nuts, Dried Fruits, Chutney, Grapes, Crackers and Vegetables Crudités

SOUPS

Prawn & Ginger Clear Soup with Crayfish
Cream of Celeriac with Asparagus Spears and Saffron Cream

BREAD CORNER

Soft Rolls, Hard Rolls, Tomato Basil Bread, Grissini, French Baguette, Rye, Multi Grains, Mini Baguette, Multi Seeds Portioned Butter, Flavored Butter Spreads
(Pesto, Tapenade and Sundried Tomatoes)

MAIN SPREADS

Poached Turkey Roulade with Berry Mint Coulis and Chestnut Puree, Oven Baked Rack of Lamb with Caramelized Onions, Mint Jelly and Soft Polenta, Confit of Salmon with Lemon Capers, Salsa and Braised Fennel, Torched Tuna Maguro and Wasabi Cream Topped with Lumpfish Caviar, Pan Fried Yabbies with Scallion Orange Sauce, Gratinated Stuffed Portabello Mushroom, Roasted Washington Potato Topped with Beef Bacon, Green Onion, Cheddar Cheese

ASIAN CORNER

Wok Fried Slipper Lobsters with Nyonya Sambal, Roasted Chicken Roulade with Green Chili Sauce
Fried Mixed Vegetables Nyonya Style, Beef Masala with Potatoes, Acar Rampai, Mediterranean Pilaf Basmati Rice
Accompaniments ~ Fish Crackers, Papadam, Fruit Chutney, Mango Chutney, Raita

ACTION STATION

Live Temaki Hand Roll Making, Lasagna Selections – Beef, Chicken and Vegetables
Condiments & Sauces~ Wasabi, Pickled Ginger, Kikkoman, Bechamel, Tomato Coulis

CARVING STATION

Roasted Beef Medallion Marinated Coffee with Shallots, Glaze Baby Carrots, Smashed Sweet Potatoes, Shepherd's Pie
Sauces ~ Mustard, Horseradish, Mushroom Sauce, Balsamic Reduction

DESSERTS

Chocolate Corner

Hot Chocolate Pudding with Vanilla Sauce, Chocolate Cake, Dark & White Chocolate Mousse, Brownies, Chocolate Brûlée, Chocolate Tarts and Chocolate Eclairs

Sweet Sensation

Plum and Almond Pudding with Vanilla Custard Anglaise, Lemon Mousse Cake with Jelly, Miniature Pandan Cheese Cake, Apple Tart Tatin on Almond Financier, Ginger Brûlée Tarts, Raspberry Charlotte, Chocolate and Cherry Yule Log, Blueberry Panna Cotta, Poached Fruits with Cinnamon, Dragon Fruit & Mandarin Orange Compote, Raspberry Financier with Mascarpone Cheese, Mango Crème Brûlée, Matcha Tiramisu, Christmas Cookies, Summer Fruit Jelly in Glass

Mixed Fruits

Seasonal Fruits with Mint Leaves and Lime

Dessert Station

Freshly Made Crêpe Sabayon
with Orange Sabayon, Orange Segments, Butter, Sugar, Toasted Nuts, Icing Sugar, Honey, Raspberry Coulis, Vanilla Sauce
Assorted Ice Creams and Toppings

