

16 FEBRUARY 2018 | 6.30PM- 10.30PM
RM128 NETT ADULT | RM64 NETT CHILDREN (6 TO 12 YEARS)



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, Inchi Kabin Chicken Boxing, Poh Piah Pie Tee

### SOUP

Fish Maw and Meatball Soup

### **MAIN DISH**

Pumpkin Fried Rice with Abalone and Shrimp
Wok Fried Cantonese Hor Fan with Assorted Seafood
Steamed Whole Chicken in Lotus Leaf
Crispy Duck with Plum Sauce
Stir Fried Sliced Beef with XO Sauce in Yam Ring
Deep Fried King Prawns with Basil Leaf
Nyonya Hot & Sour Fish
Wok Fried Flower Crabs with Nyonya Kapitan Sauce
Broccoli with Seafood Treasure and Crab Meat Egg
Sauce

### "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,
carrot, 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 Bolognaise & Carbonara Sauce with Condiments

#### **PIZZA STATION**

Tandoori Chicken Pizza, Hawaiian BBQ Turkey Pizza With 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 With 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 Ouail 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, Mandarin Orange & Pomelo

