

INDAH BUFFET LUNCH

\$118++ PER PERSON

APPETISERS

Duck Rilette Terrine with Prunes and Seaweed
Spicy Periwinkles with Red Onions and Kaffir Lime
Homemade Gravlox with Pickled Beetroot and Condiments

JAPANESE CORNER

Assorted Nigiri Sushi and Maki Rolls with Wasabi and Gari
Cold Soba Noodles with Dipping Sauce

GADO GADO

Long Beans, Bean Sprouts, Lontong (Rice Cakes), Boiled Eggs, Shrimp Crackers
Fermented Soy Bean Cake, Boiled Potatoes, White Cabbage, Spicy Peanut Gravy

SALAD BAR

Oak Leaf Lettuce, Cos Lettuce, Baby Spinach, Arugula Salad, Mesclun Salad and Frisée Lettuce

DRESSINGS

Thousand Island, Caesar, French, Soy-Sesame, Raspberry Vinaigrette

CONDIMENTS

Olives, Cornichons, Sun-dried Tomatoes, Herb Croutons, Parmesan Cheese, Toasted Hazelnuts

SOUP

Mutton Soup with Potatoes and Coriander

MAIN COURSES

Ayam Panggang Lada Hitam – Baked Chicken with Black Pepper Sauce
Ikan Siakap Tiga Rasa – Sea Bass in Sweet and Spicy Sauce
Rendang Sapi – Braised Beef infused with Lemongrass and Spices
Tumis Sambal Belacan Sotong and Kupang – Mixed Seafood with Eggplants and Belacan Chili
Wok-fried Prawns in Lemongrass Glaze
Navratan Korma – Creamy Vegetable Curry and Spices
Briyani Rice

DESSERTS

Bread and Butter Pudding with Crème Anglaise
White Chocolate and Lemon Mousse
Orange Chocolate Chips Gâteau
Jivara Chocolate Crumble
Assorted French Pastries
Seasonal Fresh Fruit Platter

COFFEE AND TEA

Above price is based on buffet lunch with minimum attendance of 60 guests.