

# *Latest Recipe*

## **SERAMBI JUADAH WARISAN DESA**

### **MENU 4**

#### **ASIAN TAPAS**

Daily Chef's Creation

#### **APPETISERS AND COMPOSED SALAD**

Penne Pasta Salad with Roasted Cajun Fish and Kalamata Olives

Salad Otak-otak Tenggiri dengan Mangga Muda  
(Fish Mousse with Mango Salad)

Salad Ayam Char Siew Cina  
(Chinese Char Siew Chicken Salad)

Daging 'Salami', Keju Emmental dan Sayuran  
(Beef Salami, Emmental Cheese and Vegetable)

#### **SALAD BAR**

Mesclun, Romaine Lettuce, Cucumber, Carrot, Artichoke, Cherry Tomato,  
Tomato Wedges, Beet Root, Young Corn, Broccoli and Cauliflower

#### **SALAD CONDIMENTS**

Olives, Pickled Vegetables, Gherkins, Jalapeno, Sun-dried Tomato,  
Feta Cheese, Shaved Parmesan, Crouton, Beef Bacon, Anchovies,  
Lemon, Pickled Onion, Capers and Pickled Garlic, Capers Berries

#### **SAUCES AND DRESSINGS**

Thousand Island, French Dressing, Italian Dressing, Balsamic Vinaigrette  
Caesar Dressing, Olive Oil and Balsamic Vinegar, Thai Chilli Dressing, Green Herbs Dressing

#### **SEAFOOD ON ICE**

Green Lips Mussels, Pacific Prawns, New Zealand Oyster, Slipper Lobsters

#### **MALAY 'KERABU' AND APPETISERS**

Pecal Desa (Local Vegetable Salad), Tauhu Sumbat (Stuffed Beancurd),  
Acar Limau (Pickle Lime), Popiah Basah (Malay Spiced Spring Roll),  
Nasi Ulam (Traditional Style Rice Salad)

#### **SALAD**

Kerabu Perut dengan Sambal Kerisik  
(Tripe Salad with Candy Coconut Chilli Paste)

Kerabu Kacang Panjang dengan Udang Basah  
(Long Bean Salad with Prawn)

Kerabu Ikan Bilis Mangga Muda  
(Anchovies Salad with Green Mango)

Kerabu Telur dengan Sambal Cili Terung Pipit  
(Chilli Egg Salad with Baby Green Brinjal)

Acar Apple Hijau berempah Kayu Manis  
(Green Apple Chutney with Cinnamon Stick)

Kerabu Nangka Muda dengan Sambal Belacan  
(Young Jackfruit with Chilli Paste)

#### **LETTUCES AND 'ULAM-ULAM'**

Mesclun Lettuce, Romaine Lettuce  
Petai, Kacang Botol, Daun Selom, Pucuk Pegaga, Pucuk Ubi, Kacang Bendi, Jantung Pisang,  
Pucuk Gajus, Terung Pipit, Ulam Raja, Timun and Tomato

#### **DRESSINGS AND 'SAMBALS'**

Thousand Island, Italian Dressing, French and Tartar  
Sambal Belacan, Sambal Mangga, Cencaluk, Budu, Tempoyak and Kicap Manis

#### **SAVOURIES AND PICKLES**

Ikan Gelama Masin (Salted Red Snapper)  
Ikan Sepat Masin (Salted Dried Fish)  
Ikan Pekasam (Dried Salted Fish)  
Ikan Talang Goreng dengan Bawang (Dried Salted Fish with Onion)  
Tempe Goreng dengan Ikan Bilis Berkacang (Fried Beancurd with Anchovies)  
Paru Goreng Berlada (Fried Beef Lung with Pounded Chilli)  
Telor Asin (Salted Egg)  
Hati Ayam Goreng dengan Bawang (Sautéed Chicken Liver with Onion)  
Serunding Ayam & Daging (Dried Chicken & Beef Floss)  
Otak-otak Ikan Merah (Spiced Fish Terrine in Coconut Leaf)

#### **ASSORTED FRUIT PICKLES**

Jeruk Cermat (Cermat Pickles)  
Jeruk Mangga (Mango Pickles)  
Jeruk Betik (Papaya Pickles)  
Jeruk Anggur (Grapes Pickles)  
Jeruk Kelubi (Kelubi Pickles)  
Jeruk Kedondong (Kedondong Pickles)

#### **PORRIDGE**

Kanji Utara bersama Udang Basah, Ayam, Tumis Darat dan Sambal Goreng Cili Padi  
(Traditional Rice Porridge with Chilli Paste, Coconut Cream, Chicken and Prawn)

#### **SOUP**

Sup Aneka Cendawan- Minyak Bawang Putih  
(Mixed Mushroom Soup with Garlic Oil)

#### **HOT BUFFET**

Daging Goreng Cili Kering, Celery dan Asparagus  
(Stir-fried Beef with Dried Chilli, Celery and Asparagus)

Ikan Siakap Kukus Tauchu Mangga Muda  
(Steamed Seabass with Fermented Soya Bean and Green Mango)

Punyuh Kuzi bersama Kacang Cerdik  
(Quail cooked in Kuzi Gravy with Pistachio)

Berbiri Masak Jintan dan Tairu  
(Lamb cooked with Cumin and Yoghurt)

Sambal Udang Petai  
(Prawn Sambal with Bitter Bean)

Mongolian Chicken with Sesame Seed and Lotus Root

Mixed Vegetable with Black Mushroom

Steamed White Rice

**INDIAN STATION**

**Non Vegetarian**

Butter Tikka Murgh

(Oven Baked Chicken Thigh Simmered in Creamy Tomato Butter Curry)

Nandu Poriyal

(Spiced Chilli Crab with Onion Gravy)

Fish Mooli

(Fish cooked in Mild Coconut Gravy with Mustard Seed)

Lamb Malbari

(Braised Lamb Pieces in Spiced Masala Gravy)

Lemon Saffron Briyani

(Lemon Flavoured Saffron Briyani Rice)

**Vegetarian**

Baigan Bhagze

(Eggplant Simmered in Creamy Masala Sauce)

Khumb Matar Mushroom

(Stewed Mushroom and Green Pea in Onion Tomato Masala)

Rang Korma

(Fresh Garden Vegetables cooked in Korma Paste)

Aloo Curry Patta

(Stir-fried Potato with Mustard Seed and Curry Leaf)

Paneer Shahi

(Cottage Cheese cooked in Creamy Almond Gravy)

**Pickles and Chutney**

Hussaini Tamatar Qoot

(Tomato Chutney)

Pudina Chatni

(Mint & Cilantro Chutney)

Mangga Thuvial

(Green Mango Chutney)

Subzi Chatni

(Mixed Vegetables Chutney)

Nimboo Chatni  
(Lime Chutney)

Cucumber Raita

**Crackers**

Keropok Ikan, Keropok Papadum, Keropok Belinjau, Keropok Udang, Keropok Ubi Kayu,  
Kerepek Ikan Bilis, Tumpi Kacang Dhall, Tumpi Kacang Hijau  
Fish Crackers, Urad Dhal Cracker, Belinjau Crackers, Prawn Crackers,  
Cassava Crackers, Anchovy Crackers, Yellow Lentil Crackers, Green Bean Crackers

**TANDOORI & ROTI**

Tandoori Murgh  
(Marinated Chicken with Yoghurt and Indian Spices)

Lamb Chop Tandoori  
(Spiced Marinated Lamb Baked in Tandoor Oven)

Ghobi Tandoori

Cauliflower Tandoori

Garlic Naan  
Roti Canai  
Chicken Murtabak  
Chapati  
Dhal Curry

**Condiments**

Sliced Lemon, Green Chili Mint Chutney, Onion Rings

**JAPANESE COUNTER**

**Sashimi and Sushi**

Salmon, Octopus, Maguro  
California Temaki Roll

**Condiments**

Wasabi, Grated Radish, Kikoman and Japanese Pickled Ginger

**Selections of Teppanyaki**

Beef, Prawn, Chicken, Squid, Fish  
Assorted Vegetables  
Japanese Garlic Fried Rice

**Tempura Counter**

Crispy Fried Prawn, Fish and Vegetable with Condiment

**MALAY COUNTER**

**Live "Goreng-Goreng" Station**

Aneka Pisang  
Raja, Awak, Nangka, Abu  
(Assorted Banana)

Keledek, Keladi, Sukun & Cempedak  
(Sweet Potato, Yam, Breadfruit, Jackfruit)

### **Malaysian Fusion Le Cucur**

Cucur Suremi Ketam bersama Bebawang, Kucai dan Cili Merah bersama Keju Mozzarella

### **LIVE NOODLES COUNTER**

Mee Ayam Pedas bersama Telor Puyuh

Kuah Kepiting Bunga Kantan dan Sambal Goreng

Chef Teh Lam Mee

Wantan Noodles Soup and Dried Wantan with Sesame Onion Oil and Soya Sauce

### **Condiments**

Prawn, Squid, Chicken, Crabmeat Stick, Fish Cake, Beef, Tripe, Meat Ball  
Mustard Plant, Beansprouts, Mushroom, Nai Pak, Fried Tofu, Wanton Dumpling

Red Chilli, Pineapple, Cucumber, Onion, Boiled Egg

Sambal Paste, Prawn Paste, Black Soya, Sesame Oil, Spring Onion, Fried Shallot,  
Pickled Green Chilli

### **KUALI RAMADHAN**

Fried Rice with Chicken Bacon and Broccoli

Fried Mee Hoon with Special Chilli Paste

Fried Radish Cake with Dried Shrimp

### **FROM THE OVEN**

Roti Pita Tebal bersama Daging Kambing Berkuah, Sayuran Panggang, Keju dan Jeruk Cili

### **ASSORTED STEAMED DIM SUM**

Chicken Char Siew Pau

Har Kow

Black Pepper Siew Mai

Carrot Siew Mai

Crystal Dumpling

### **WESTERN COUNTER**

#### **Dried and Homemade Pasta**

Tortellini, Spaghetti, Squid Ink Fettuccine, Trio Fusilli, Penne

#### **Choice of Sauces**

Carbonara, Lamb Shank Ragout, Seafood Pizzaiola, Aglio e Olio, Beef Bolognese

### **CARVERY**

Kambing Panggang berempah dengan Sos Bawang Putih Haruman Jintan  
(Roasted Baby Lamb with Spice – Garlic Cumin Sauce)

### **SPECIALTY OF THE DAY**

Ikan Cod Putih Kuah Ala Shell Out Red Curry Telur Pecah  
(Baked Butter Cod with Mixed Seafood Red Curry Sauce)

### **Side Dish**

Layer of Lamb Stew and Potato with Garlic Béchamel and Melted Cheese

Chicken Piccata with Basil – Pronto Sauce

Rice and Corn Pudding with Foyot Sauce

Classic Spanish Frittata

## **DESSERT**

### **Waffle Corner**

Freshly Prepared Waffle

### **Condiments**

Raspberry Jam, Peanut Butter, Chocolate Sauce, Kaya and Vanilla Custard

### **Selections of Turkish Ice Cream**

### **Live Chocolate Fountain**

Choice of Dark, Milk and Strawberry Chocolate

### **Skewers**

Assorted Fresh Strawberry and Grapes Fruits Skewer  
Marshmallow Twist

### **Portion Dessert**

Apricot Rice Pudding  
Apple Tatin

### **Dessert Buffet**

Fresh Fruit Salad  
Assorted Omachi  
Almond Raspberry Pudding  
Chocolate Ginger Crème Brûlée  
Strawberry Mousseline  
Raspberry Yoghurt Pyramid  
Blueberry Jalousie  
Pineapple Turn Over Cheese Cake  
Caramelized Orange Tart  
Cranberry Pear Mousse  
Fresh Dates  
Pelbagai Agar-agar  
Kuih Apam Gula Hangus  
Bingka Jagung  
Kuih Keria  
Kuih Koci  
Kuih Tepung Pelita  
Lepat Ubi  
Kuih Lapis  
Apam Balik  
Lepat Pisang  
Putu Piring  
Putu Mayam  
Karipap Sardin  
Pulut Panggang

### **Hot Dessert**

Durian Soup with Pancake Roll  
Pangat Keledek

**Cold Beverages**

Air Kurma

Air Tebu

Air Sirap Selasih

Air Soya

Ice Lemon Tea

**Hot Beverages**

Teh Tarik Panas

Kindly notify one of our associates if you have any allergic intolerance