

SEAFOOD NIGHT MENU

COLD SALAD

Hummus

Fattoush

Mutable

Coleslaw

Thai papaya & shrimp

Classic Tuna Nicoise Salad

Grilled Squid and Haricort vert Salad

Artichoke & pasta salad with pesto

Shredded Beet root with Crunchy pepper

Grilled corn with crab salad

Shooter: Wild berry and lime shot

Seafood Bar

Shrimps, King Crab Leg, Mussels, Calamari, Baby Octopus

+

CONDIMENTS

Assorted Pickles & Antipasti

Green Olives, Black Olives, Turnip, Mushroom, Cherry Tomato

Chili, Stuff peppers

SALAD BAR

Tomato, Carrots, Cucumber, Romaine Lettuce, Lolo Rosso, Capsicum

Dressings: Lemon Vinaigrette, Balsamic, Olive oil, Vinegar

CHEESE Bar

Cheddar Cheese, Emmental Cheese, Brie Cheese, Goat Cheese, Edam Cheese
(Crackers and 3 Types of Jam)

BREAD STATION

Seasonal Rolls, Arabic Bread, Focaccia, Baguette
(Whipped Butter, Olive Oil, Balsamic)

SOUP

Lobster Bisque soup

MAIN DISH

Pan Seared Fish with Capers Lime Dill
Malaysian Seafood fried rice
Thai Fish curry
Dal Makhani
Meatballs Marinara
Steamed vegetable
Seafood Biryani

Under the heat lamp

Cajun Kingfish with Tomato and Mango Salsa
Fried Local Fish
Sherry Tikka
Baked Salmon on Creamy Spinach
Seafood Provencal.

(Lemon Butter, Tomato Salsa, Tartar Sauce, Tahini Sauce, Sweet Chili Sauce)

Action Live Seafood station

Assorted Seafood
Choice of Sauces & Condiments

DIM SUM

Assorted Seafood & Veg
03 kind of sauce, condiments

DESSERT (N)

Fruit Trifle
Pistachio Panna cotta with Raspberry
Lemon Meringue Tart
Black Forest
Lamington
Opera
Raspberry Coconut Swiss roll
Blueberry Ramon of
Pineapple Crumble
Chocolate Truffle cake
Bread and butter pudding

Fruit Platter & Whole Fruits