



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

MONDAY, 1 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Sliced Tomato with Spring Onion Vinaigrette
Roasted Eggplant with Olive Oil Garlic Salad
Gado Gado
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Angus Beef Striploin with Red Wine sauce

Soup

Potato Soup
Selection of Bread Rolls and Butter

Main Course

Chicken Tikka Masala
Braised Lamb with Carrot and Kalamata Olives
Pilaf Rice
Pumpkin Masala
Pan fried Sea Bass with Ratatouille sauce
Deep fried Garlic Pork Belly
Stir fried Chicken with Soya sauce
Thai style Glass Noodles

Dessert

Tropical Fresh Fruit
Assorted French Pastries
Mango Pudding



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

TUESDAY, 2 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Smoked Salmon Salad
Roasted Beetroot with Blue cheese & Spiced Walnut
Bombay Sliced Onion with Baby Tomato, Cucumber and Parsley
Mixed Greens Salad

Condiments

French, Italian, Herb Vinaigrette dressing

Carving Station

Grain-fed Rib Eye with Red Wine sauce

Soup

Cauliflower Veloute
Selection of Bread Rolls and Butter

Main Course

Gulai
South Indian Fish Curry
Buttered Spinach with Portobello Mushroom
Oven Roasted Baby Chicken
Prawn Paste Chicken Mid-joint Wings
Sweet & Sour Pork
Vegetarian Bee Hoon
Steamed Rice

Dessert

Seasonal Fresh Fruit
Crème Brulee
Chocolate Truffle Cake



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

WEDNESDAY, 3 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Roasted Beef Salad with BBQ sauce
Pouched Tiger Prawns with Thai dressing
Tofu, Cucumber and Carrot Julienne with Spicy Peanut dressing
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Grain-fed Oyster Blade Beef Striploin with Red Wine sauce

Soup

Tomato Soup
Selection of Bread Rolls and Butter

Main Course

Chicken Masak Merah
Nasi Kuning Yellow Rice
Spicy Mysore Mutton
Garlic Butter Broccoli
Baked Salmon with Dill Herb Sauce
Stir fried Ginger Onion Beef
Szechuan Chicken
Fried Noodles in Nonya style

Dessert

Tropical Fresh Fruit
Creme Caramel
Bread and Butter Pudding



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

THURSDAY, 4 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Apple and Potato with Walnut Salad
Thai Papaya Salad
Chinese Rojak
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Grain-fed OP Rib with Red Wine sauce

Soup

Minestrone soup
Selection of Bread Rolls and Butter

Main Course

Mutton Mee Goreng
Spicy Curry Leaf Chicken
Buttered Seasonal Vegetable
Lamb Chop Masala
Penne Arrabiata Pasta
Fish Fillet with Superior Soya sauce
Butter Prawn Balls
Steamed Rice

Dessert

Seasonal Fresh Fruits
Assorted Cakes
Gulab Jamun



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

FRIDAY, 5 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Chunky Tuna, Onion and Carrot Salad
Roasted Chicken Salad with Wasabi Mayo dressing
Grilled Pumpkin with Root Vegetable Salad
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Angus Striploin Beef with Red Wine sauce

Soup

Cream of Asparagus Soup
Selection of Bread Rolls and Butter

Main Course

Indonesian Traditional Beef Rendang
Kelantan style Ayam Lemak Masak Chilli Padi
Terong Balado (Spicy Eggplant)
Pan fried Fish with Lemon Butter sauce
Deep fried Garlic Pork Belly
Stir fried Chicken with Soya sauce
Thai style Glass Noodles
Steamed Rice

Dessert

Tropical Fresh Fruit
Mixed French Pastries
Traditional Tiramisu



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

SATURDAY, 6 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Zucchini Salad
Indian Rojak
Spicy Thai Mango Fruits Salad
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Angus Rib Eye Beef with Red Wine sauce

Soup

Cream of Broccoli soup
Selection of Bread Rolls and Butter

Main Course

Thai Yellow Chicken Curry
Deep fried Fish Fillet with Thai Chilli sauce
Mutton Dum Biryani with Dalcha Papadum
Spinach Ravioli with Cream sauce
Sautéed Garden Vegetables
Prawn Paste Chicken Mid-joint Wings
Sweet & Sour Pork Cubes
Vegetarian Bee Hoon

Dessert

Seasonal Fresh Fruits
Cheese Cake
Chocolate Pudding



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

SUNDAY, 7 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Grilled Eggplant with Hummus Olive Oil
Chick Pea with Quail Egg and Olive Parsley Salad
Steamed Asparagus with Olive Tomato Salad
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Grain-fed Oyster Blade Beef Striploin with Red Wine sauce

Soup

South Indian Tomato Rasam
Selection of Bread Rolls and Butter

Main Course

Spicy Lamb Masala
Fish Tikka
Butter Masala
Baked Rosemary Chicken
Stir fried Ginger Onion Beef
Szechuan Chicken
Fried Noodles in Nonya style
Steamed Rice

Dessert

Tropical Fresh Fruit
Bread Butter Pudding
Green Bean with Sago soup



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

MONDAY, 8 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Mediterranean Herbs and Tomato Salad
Pearl Couscous Salad
Waldorf Salad
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Grain-fed OP Rib with Red Wine sauce

Soup

Cream of Mushroom soup
Selection of Bread Rolls and Butter

Main Course

Assam Pedas Fish
South Indian Pudina Chicken
Aloo Gobi
Bolognese Pasta
Baked Salmon with Mango Parsley Salsa
Fish Fillet with Superior Soya sauce
Butter Prawn Balls
Nasi Goreng

Dessert

Seasonal Fresh Fruits
Mango Pudding
Mixed French pastries



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

TUESDAY, 9 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Sliced Tomato with Spring Onion Vinaigrette
Roasted Eggplant with Olive Oil Garlic Salad
Gado Gado
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Angus Beef Striploin with Red Wine sauce

Soup

Potato Soup
Selection of Bread Rolls and Butter

Main Course

Chicken Tikka Masala
Braised Lamb with Carrot and Kalamata Olives
Pumpkin Masala
Pan fried Sea Bass with Ratatouille sauce
Deep fried Garlic Pork Belly
Stir fried Chicken with Soya sauce
Thai style Glass Noodles
Steamed Rice

Dessert

Tropical Fresh Fruit
Assorted French Pastries
Mango Pudding



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

WEDNESDAY, 10 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Smoked Salmon Salad
Roasted Beetroot with Blue cheese & Spiced Walnut
Bombay Sliced Onion with Baby Tomato, Cucumber and Parsley
Mixed Greens Salad

Condiments

French, Italian, Herb Vinaigrette dressing

Carving Station

Grain-fed Rib Eyes with Red Wine sauce

Soup

Cauliflower Veloute
Selection of Bread Rolls and Butter

Main Course

Gulai
South Indian Fish Curry
Buttered Spinach with Portobello Mushroom
Indian Style Carrot Basmati Rice
Oven Roasted Baby Chicken with its gravy
Prawn Paste Chicken Mid-joint Wings
Sweet & Sour Pork Cubes
Vegetarian Bee Hoon

Dessert

Seasonal Fresh Fruit
Crème Brulee
Chocolate Truffle Cake



OVAL & VERANDAH INTERNATIONAL BUFFET LUNCH MENU

THURSDAY, 11 OCTOBER 2018 | 12:00PM – 3:00PM

\$20.90 PER PERSON

Appetizer

Roasted Beef Salad with BBQ sauce
Pouched Tiger Prawns with Thai dressing
Tofu with Cucumber and Carrot Julienne with Spicy Peanut dressing
Mixed Greens Salad

Condiments

French, Italian, Thousand Island dressing

Carving Station

Grain-fed Oyster Blade Beef Striploin with Red Wine sauce

Soup

Tomato Soup
Selection of Bread Rolls and Butter

Main Course

Chicken Masak Merah
Spicy Mysore Mutton
Garlic Butter Broccoli
Baked Salmon with Dill Herb Sauce
Stir fried Ginger Onion Beef
Szechuan Chicken
Fried Noodles in Nonya style
Steamed Rice

Dessert

Tropical Fresh Fruit
Cream Caramel
Bread and Butter Pudding