

Menu Ramadhan Buffet 2018
Theme: Masakan Oriental de' SUBAK
Concept: Stall, Buffet & Counter
(Date : 2nd May 2018 - 12th June 2018)

Adult : RM77 ++
Children (6-12 years) : RM35 ++

Whole Lamb / Beef Brisket and BBQ

- Condiment: Rosemary/Black pepper sauce, Chili & Tomato sauce, Garden salad, potato and 1000 island dressing.*
- Beef Brisket*
- Lamb Shoulder*

Pasta / Pizza

- Condiment: Pasta, chopped garlic, chopped parsley, chili flakes, black pepper, salt, sugar, dice caps & parmesan cheese, butter & oil*
- 5 type of pizza (beef pepperoni, Tuna, cheese, Chicken, veggie)*

Kudap2 Section (Rotation)

- Pisang Goreng, Kuih Keria, Donut, Ubi Kleddek, Roti John*

Kuali Besar Section (Rotation)

- *Penang kuey teow, mamak mee, hokien mee, mee hailam . . . etc*
Oyster sauce, kicap manis & masin, gula, chicken stock, chili blend, beansprout, kucai, tauhu, sawi, carrot, chili & tomato sauce

Condiment: cili jeruk, cili potong, bawang goreng & daun bawang

Noodles Section (Rotation)

- *Mee Bandung, laksa penang, mee rebus johor, kuey teow sup, soto ayam, mee udang . . . etc.*
- *Condiment: sambal paste, bawang goreng, daun sup, daun bawang, bawang goreng, petis udang, cili potong, sambal kicap, daun pudina, timun, telur rebus*

Main Course (Rotation)

- *Nasi: nasi putih, nasi minyak, nasi tomato, nasi dhal . . . etc.*
- *Sayur: sayur campur, kobis masak lemak, Japanese tofu, kailan, labu masak putih, pucuk manis, cendawan oyster, pak choy, rebung masak lemak, petola masak air, lemak nangka . . . etc*
- *Seafood: Dory asam pedas, kari tenggiri, tongkol belado, bawal tauchu, selar singgang, ketam lemak cili padi, ketam kari, ketam goreng cili, sotong sambal, sotong kunyit, sotong kicap, lala kam heong, lala tauchu, udang masak lemak, udang kari, udang sambal, udang sweet sour, siput sedut, siput buloh masak tauchu, siput sedut masak lemak . . . etc*
- *Ayam & Daging: kicap, masak lemak, kurma, kari, masak merah, belado, kerutup, paprika, rendang darat, asam pedas, madu etc*
- *Soup: Tomyam, daging, ayam, sayur, mamak style . . . etc. Condiment: daun ketumbar, daun sup, daun bawang, bawang goreng . . . etc.*

Salad, Kerabu & Belado Section

- *Mix salad, capsicum, tomato, cucumber, black olives, onion, kidney bean, pineapple cube, carrot, coleslaw, potato salad.*
- *Kerabu jantung pisang, kerabu pucuk paku, kerabu taueh, kerabu manga, kerabu kacang botol...etc.*
- *Ulam-ulaman*
Ceylon, pucuk ubi rebus, kacang botol, petai, ulam raja, pucuk gajus, tomato, timun, jering, kacang panjang, kobis, jelatah....etc.
- *Condiment: budu, cincalok, sambal belacan, sambal kicap, tempoyak, 1000 island & vinaigrette*

Tumis/belado (Rotation)

- *tauhu sumbat*
- *ikan masin, tempe goreng, telur masin*
- *belado kentang, belado terung, tempe & ikan bilis*
- *paru belado, belado ikan keli, belado terung pipit ...etc.*
- *tumis petola, tumis sayur india, tumis labu air*
- *tumis bendir, tumis kacang buncis...etc.*
- *acar buah, jelatah...etc*

Dessert/buah-buahan (Rotation)

- *Tembikai, honey dew, papaya*
- *Agar-agar cendol, pudding, sago gula Melaka*
- *Caramel, breadbutter pudding, agar2 sira*
- *Ice Cream, Cocktail jelly, mini pizza*
- *Serimuka, lepas pisang, kastad jagung*
- *Karipap, tepung pelita, roti jala, ondeh-ondeh, kuih lapis, kuih bakar*
- *Pengat pisang, kacang hijau, bubur chacha, pulut hitam, bubur jagung...etc.*