International Buffet Menu (set 1)

Salad Bar
Fresh lettuce
Tomatoes with fresh basil gelee, shaved carrots with dried sultana
Chicken mousse and corn kernel with red capscicum
Fresh bean salad, beetroot and sliced cucumber
Choice of dressing and classic condiments

Cold Selection
Malaysian pasembur with potato gravy
Chicken pineapple rice salad with curry dressing
Italian antipasto vegetable
Coleslaw
Rojak buah
Achar kuning
Keropok goreng campuran

Soup
Mushroom cream and black truffle soup
Assorted homemade bread from our bakery

Hot Dishes
Ayam percik
Breaded fish fillet with tomato tartar dip
Oven roasted leg of lamb with rosemary mint sauce
Sauté garden green vegetable in oyster sauce with garlic flakes
Wok-fried Penang-style kway teow
Oven-baked chicken lasagna
Garlic fried rice with vegetable dice
Steamed rice

Dessert Counter
Assortment of seasonal cut fruits, chocolate fudge cake
tutti fruity cake, apple tart tartin, pineapple upside down,
Selection of 4 types of French pastries, 4 types of Malay kuih,
deep-fried sesame ball, fruit jelly and assorted macaroon

Coffee/tea
Cold Selection
- Prawn cocktail with kaffir lime mayonnaise
- Lightly seared tuna loin with wasabi dressing
- Selection of sushi and maki with pickled ginger
- Green lip mussels with sweet mustard dressing
- Marinated Spanish mackerel with condiments
- Homemade seafood terrine with turmeric pickled vegetable

Salad Bar
- Butter lettuce, red oak leaves, lollo rossa, romaine lettuce
- Italian seafood salad with kalamata olives, Greek salad with baby shrimps
- Nyonya prawn salad, roma tomatoes with basil, beans salad
- Choice of dressing and classic condiments

Soup
- Tom Kha Thalay, Thai-style coconut flavoured seafood broth
- Seafood chowder with garlic croutons
- Assorted homemade bread from our bakery

Carving Station
- Baked giant sea bass in banana leaf with lemon grass and spicy sambal sauce

Hot Dishes
- Pan-seared dory fish fillet with vegetable potpourri and almond butter sauce
- Blue swimmer crab in turmeric gravy
- Sweet and sour seafood with Sarawak pineapples
- Steamed red snapper with black bean sauce
- Sauté vegetables with black mushrooms
- Gratinated fish quenelles with hollandaise sauce and vegetable julienne
- Italian-style green-lipped mussels
- Braised ee fu noodles with mixed seafood
- Seafood fried rice

Dessert counter
- Assortment of seasonal cut fruits, black forest cake, baked cheesecake, classic apple tart, a selection of 6 types of French pastries, 3 types of Malay kuih, bread and butter pudding with vanilla sauce, warm apple raisin crumble with cinnamon cream, cream caramel, fruit jelly, deep-fried sesame ball

Coffee/tea
Cold selection
King prawn cocktail with sweet wasabi mayonnaise
Tuna tataki with mango sphere
Selection of sushi and maki with pickled ginger
Kerabu daging salai
Seafood ceviche
House smoked salmon fillet with condiments
Homemade chicken liver pate with cranberry reduction

Salad Bar
Butter lettuce, red oak leaves, lollo rossa, romaine lettuce
Italian seafood salad with kalamata olives, Greek salad with baby shrimps
Nyonya prawn salad, roma tomatoes with basil, beans salad
Choice of dressing and classic condiments

Soup
Malay-style oxtail soup
Lobster bisque with garlic croutons
Assorted homemade bread from our bakery

Carving Station
Salted baked salmon with dill cream sauce

Hot Dishes
Pan-seared seabass fillet with garden vegetable and lemon butter sauce
Ketam masak lemak nenas
Mixed seafood with oyster sauce and crispy garlic
Steamed green shell mussels with black bean sauce
Sauté vegetable with black mushrooms
Gratinated minced chicken with béchamel and chicken jus
Sauté clam with X.O sauce
Braised ee fu noodles with mixed seafood
Seafood fried rice

Dessert counter
Assortment of seasonal cut fruits, black forest cake, baked blueberry cheesecake, apple tart tartin, a selection of 7 types of French pastries, 4 types of Malay kuih, hot chocolate pudding with vanilla sauce, warm apple raisin crumble with cinnamon cream, panna cotta, fruit jelly, deep fried sesame ball

Coffee/tea
Seafood Barbecue

**Appetizers and Salad**
- Pink prawn with cantaloupe melon
- Sea scallop with green asparagus and cocktail sauce
- Cold Norwegian salmon medallions with Mediterranean cold *ratatouille*
- Fried fish cake with cucumber dips
- Tuna *carpaccio* with celery leave and olive oil
- Seafood salad spiced with chili and lime juice
- Assorted grilled vegetables with basil and balsamic vinegar
- Selections for fresh lettuce
- Tomatoes with fresh basil, shredded carrots with dried *sultana*
- Bean salad, beetroot, and sliced cucumber

**Seafood on Ice**
Half shell green mussel prawn, half shell U.S scallop, local bamboo clam, Johor mud crab, oyster

**Dressing and Condiments**
French dressing, thousand island dressing, Italian dressing and house dressing, lemon, tabasco, *mignonette* sauce

**Soup**
- Mushroom cream soup with garlic *crouton*
- Seafood *tom yam* soup
- Selection of bread rolls

**Barbecue Fisherman**
- Blue flower crab with herd-flavored rock salt
- Slipper lobster, garlic butter
- Perch fillet in banana leaf with Malaysian chili paste
- Baby squid on lemongrass stalk
- Tiger prawns with garlic butter
- Seafood skewer with turmeric seasoning sauce and condiments

**Live Cooking**
Mongolian seafood hot plate on flame with salted bean and chili

**Vegetables and Side Dishes**
- Fried rice with pineapple and cashew nuts
- Grilled corn on the cob
- Broccoli with oyster sauce and sliced garlic
- Baked potatoes with condiments
- Fried *lo see fun* with seafood in soy sauce
Meat in Chafing Dish
Chicken drumstick
New Zealand lamb shoulder
Australian minute steak

Fresh Sugarcane
Live freshly squeezed green and black sugar cane

Desserts
Tropical fresh fruits, pandan roulade
Mocha éclair, chocolate crème brûlée
Baked cheesecake, sliced batik cake
Lemon meringue tart, selection of Malay kuih, black forest cake

Hot Dessert
Chocolate banana pudding with vanilla sauce

Coffee/tea
Chinese Set Lunch (set 1)

**Phoenix Hot Combination**  
Crispy diced chicken with honey sauce, stuffed *yu char kuih* with mayonnaise sauce

**Thick Corn Soup**  
Sweet corn soup with shredded chicken

**Crispy Chicken with Onion Ring and Barbecue Sauce**  
Deep-fried breaded boneless chicken with breaded onion rings served with barbecue sauce on the side

**Steamed Tilapia Fish in Hot and Spicy Thai Sauce**  
Steamed whole fish

**Braised Lo Hon Vegetables with Beancurd Skin**  
Broccoli, carrot, cauliflower braised in Chinese brown sauce with beancurd skin

**Spicy Fried Rice with Basil Leaf and Silver Anchovies**  
Fried with egg, bird’s eye chilli, and dried shrimp

**Mixed Fruits Cocktail**  
*Nata de coco, papaya, pineapple and longan*

**Chinese tea**
Phoenix Hot Combination
Deep-fried breaded crabmeat stick with mayonnaise tau kan dumpling with barbecue sauce (thick gluten puff)

Szechuan Hot and Sour Soup
Thick soup with plum vinegar, Szechuan pepper, egg drop and crab meat

Crispy Chicken with Lemon Sauce
Breaded boneless chicken dripped with lemon sauce

Hong Kong-style Steamed Sea Bass
Steamed whole fish swerved with soy sauce

Braised Mushroom
Shiitake mushroom and broccoli in oyster sauce

Country Fried Rice
Kangkung, egg, bird’s eye chili and silver anchovies

Tau foo fah with gula Melaka
Soy milk curd with palm sugar

Chinese Tea
Chinese Set Lunch (set 3)

**Phoenix Hot Combination**
Stir-fried asparagus with shrimps, steamed dumplings (chef’s choice – *siu mai* and *har gao*), Thai-style marinated jelly fish (mildly spicy, sweet Thai chili sauce and fish sauce) crispy seaweed rolls with salted egg (seafood paste and crab roll)

**Braised Fish Lip Soup with Crabmeat**
Thick soup braised with crab, *goji* berries and local Chinese herb

**Roasted Chicken with Orange Sauce**
Roasted chicken marinated with Chinese five spice powder with sauce on the side

**Siamese-style Steamed Flower Grouper**
Spicy, sour and sweet steamed with bird’s eye chili, coriander, celery, tomato, shallot, lemongrass, onion, ginger and garlic

**Wok-fried Prawns with Chili and Garlic Sauce**
Fresh prawns dry-tossed in chili and garlic sauce

**Braised Assorted Vegetables with Pacific Clams and Mushrooms**
Broccoli, cauliflower and carrot braised in Chinese brown sauce

**Stir-fried Rice with Pineapple**
Garnished with cashew nut and scallion

**Double-boiled Sea Coconut with Ginseng Roots**
Sweet soup with sea coconut, white fungus and ginseng roots double boiled for two hours

**Chinese tea**
Malay Set Menu

**Soup**
*Sop Ekor Sapi*
(Traditional ox-tail soup simmered with herb and spice)

**Main course**
*Nasi Biryani Kacang/Nasi Putih*
(Long grain rice cooked with biryani herb tossed with cashew nut and raisin/white rice)

*Ayam Opor Maharani*
(Roasted chicken coated with spicy herbs and homemade chili paste)

*Kambing Tandoori*
(Oven-roasted lamb marinated with yoghurt, fennel and cumin powder)

*Kupang Masak Lemak Nenas*
(Mussel braised with pineapple and coconut gravy)

*Ikan Goreng Masak Achar*
(Deep-fried fillet tossed with vegetable pickles)

*Udang Masam Manis*
(Sweet and sour prawns)

*Kai lan Ikan Masin*
(Fried vegetable “kai lan” salted fish)

**Dessert**
*Kek Pandan Berlapis dengan Gula Melaka*
(Sliced pandan layer cake with gula Melaka syrup)

**Coffee/tea**
Malay Set Menu (set 2)

**Soup**
*Sop tulang rawan*  
(Short rib simmered in spiced broth)

**Main course**
*Nasi tomato/Nasi putih*  
(Long grain rice cooked in tomato paste and selected local spices/white rice)

*Ayam masak merah ros*  
(Chicken stewed in tomato sauce with green pea)

*Kambing dalca kentang*  
(Mutton simmered with yellow lentils and potatoes)

*Sotong goreng kunyit*  
(Fried squid with turmeric batter)

*Ikan goreng berlada*  
(Deep-fried fish fillet with chili and onion gravy)

*Udang masam manis*  
(Sweet and sour prawn with colored sweet pepper)

*Asparagus goreng bawang putih*  
(Asparagus spears with garlic flakes)

**Dessert**
*Kek mousse mangga berlapis span dan vanilla*  
(Mango mousse with layered vanilla sponge cake)

**Coffee/tea**
Malay Set Menu (set 3)

**Starter**
*Kerabu udang*  
(Malaysian prawn salad with local herbs and roasted grated coconut)

**Soup**
*Sop kambing masala*  
(Mutton soup simmered with masala herbs)

**Main Course**
*Nasi dagang ratna sari/nasi putih*  
(Cumin-cooked long grain rice accompanied with fennel and homemade meatballs / white rice)

*Ayam goreng Bandung*  
(Deep-fried chicken coated with homemade sweet and spicy sauce)

*Daging panggang air assam*  
(Char-grilled tenderloin served with spicy sauce)

*Siakap kukus lemak tempoyak*  
(Steamed sea bass served with coconut gravy and preserved durian flavouring)

*Udang galah goreng sambal petai*  
(Fresh water prawns with chili paste and local spice)

*Sayur campur nusantara*  
(Wok-fried mixed vegetable with turmeric and mustard seed)

**Dessert**  
Chilled *longan* with fruits cocktail

**Coffee/tea**

For event bookings and more information, call our Sales Office at +603 2732 9352

The Westin Desaru Coast Resort  
Jalan Pantai 3, Desaru Coast, Bandar Penawar  
Johor Darul Ta’zim