



PEPPERMINT

MENU

Tastes of Malaysia

11 March (Dinner) until 10 April 2024

Weekend Lunch | **SGD 82++ (Adult)** | **SGD 41++ (Child)**

Seafood Island

Snow Crab (Russia)
Tiger Prawn (Thailand)
Short Neck Clam (China)
Black Mussel (China)
Half Shell Scallop (Indonesia)
Tiger Topshell (Malaysia)

Served with Lemon Wedges, Cocktail Sauce, Thai Green Chilli Sauce, Spicy Oriental Sauce and Tabasco

Salad Bar

A Variety of Lettuce & Greens, Condiments and Dressing, Penang Rojak with Condiments, Cold Cuts and Smoked Fish, A Selection of Hard & Soft Cheese

A Selection of Bread & Rolls

Farmer's Bread, Brown Bread, Dark Rye Sour Bread, Whole Wheat Bread, Hard Roll, Mini Ciabatta, Sesame-onion Rolls, Grissini Stick, Lavosh

A Choice of Olive Oil and Butter

Japan

Fresh Sashimi: Salmon (Norway), Tuna (Indonesia), Octopus (Indonesia)

A Selection of Artisan Maki and Sushi, Assorted Pickles, Japanese Edamame Beans Chuka Kurage, Chuka Wakame, Chilled Soba Noodles with Condiments, Chilled Udon Noodles with Condiments

Warm Selection

Steamed Chawanmushi with Mushroom and Gingko Nut, Tempura Prawn, Oden (Japanese Fish Cake Stew), Miso Soup

Chicken Rice Stall

Perak Poached Chicken with Silver Bean Sprout Rice
Served with Condiments

Comforting Soup



One Type on Daily Rotation

Soto Ayam, Kambing Soup, Nyonya Fish Maw & Chicken Meatball Soup, Traditional Lotus Root Soup with Cuttlefish



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Noodle Stall

One Type on Daily Rotation

Sabah Chicken Sang Nyuk Mee Soup, Sabah Tuaran Mee with Chicken Char Siew, Penang Assam Laksa, Penang Prawn Noodle, Mee Hun Kueh with Minced Chicken Mushroom

Tastes of Malaysia

Four Types on Daily Rotation

A Selection of Carbohydrate

Johor San Lou Bee Hoon with Seafood, Muar Seafood Otah Otah Fried Rice, KL Dai Lok Mee with Smoked Duck, Penang Char Kway Teow, Melaka Mee Bodoh with Seafood, Sarawak Tomato Noodle with King Prawn

A Selection of Meat

Hakka Deep-fried Wagyu Beef Shortplate, Sarawak Pineapple Chicken Curry, Deep-fried Paper Wrapped Chicken

A Selection of Seafood

Pan-seared Har Lok Sustainable Tiger Prawn, Sustainable Tiger Prawn with Sambal Petai, Nyonya Assam Sustainable Tiger Prawn, Kam Hiong Sustainable Tiger Prawn, Sustainable Tiger Prawn with Buttermilk Sauce

A Selection of Vegetables

Perak Cuttlefish Kang Kong, Stir-fried Dragon Chive with Mushroom and Cordyceps Blossom, Wok-toss Mani Vegetable with Egg, Deep-fried French Bean with Salted Egg

Highlights

Two Types on Daily Rotation

Slow Roast Carving

Panggang Satay Lamb Leg, Rendang Australian Marbling Beef Ribs, served with Spicy Coconut, Orang Asli Tribe Ayam Pansoh (Free Range Chicken Cooked in Bamboo Tube), Perak-style Golden Pillow Bun with Curry Chicken, Perak Braised Leather Jacket, Fish in Black Bean Sauce & Bitter Gourd, Pulau Pangkor Grilled Stingray with Lady's Finger

Malaysia Claypot

Two Types on Daily Rotation

A Selection of Meat

Dry Baby Lamb Bak Kut Teh, KL Chicken Bak Kut Teh with Mushroom, KL Claypot Salted Fish Braised Chicken, Hakka Braised Wagyu Beef Belly with Black Fungus, Gulai Nangka Ayam (Young Jackfruit Curry with Chicken)

A Selection of Seafood

Johor Claypot Fish with Crispy Beancurd Skin, Claypot Lala in Collagen Broth, Claypot Seafood with Egg Tofu, Fresh Cuttlefish with Dried Shrimp & Chilli, Crispy Fish Collar Assam Nanas

Street Food

Two Types on Daily Rotation

Perak Fish Maw Chee Cheong Fan, Grilled Chicken Bak Kwa Bun with Chicken Floss, Mini Ramly Style Beef Burger, Roti Canai Sardine, Truffle Chicken Roti John

Indian Selection (Vegetarian)

Biryani Rice, Papadum, Plant Based Meat Vindaloo, Northern Indian Spinach Dhal, Vegetable Korma, Crispy Puff Prata, served with Sweeten Milk and Red Sugar

Western Soup

One Type on Daily Rotation

Cream of Forest Mushroom Soup, Roasted Cauliflower Soup, Seafood Chowder with Sweet Corn, Heirloom Tomato Soup with Pumpkin Seed

Mediterranean

Three Types on Daily Rotation

Spanish

Spanish Aubergines with Chicken & Pisto Gratin, Chicken Chipolata with Potato & Parsley Tortilla, Spanish Baked Paella with Chicken Cutlet

Greek

Greek Lamb Kofta served with Creamy Tzatziki, Greek Black Angus Beef Stifado, Greek Beef Youvetsi

Moroccan

Moroccan Barramundi with Chermoula, Moroccan Seafood Stew with Lemon & Olives, Moroccan Baked Fish with Peppers & Olive

Italian

Pasta

Two Types on Daily Rotation

A Selection of Fusilli, Penne, Linguine, Fettuccine, Tagliatelle and Rigatoni

One Type on Daily Rotation

A Selection of Gnocchi, Ravioli, Risotto and Orzo


Two Types on Daily Rotation

A Selection of Mushroom Cream, Urban Farm Herb Pesto, Truffle Cheese, Marinara, Plant-based Bolognese, Arrabiata and Beef Ragu

Hearty Comfort

One Type on Daily Rotation

Chef's Daily Special Pizza, Chef's Daily Baked Pasta

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International Vegetarian

Two Types on Daily Rotation

A Selection of Carbohydrate

Spanish Patatas Bravas, Potato Wedges with Tartar Sauce, Roasted Sweet Potato with Butter and Rosemary, Truffle Mash Potato, Deep-fried Sweet Potato Balls, Roasted Potato with Butter and Herb

A Selection of Vegetables

Charred Broccoli with Beurre Noisette, Grilled White Corn with Asian Sriracha Glaze, Roasted Broccoli with Crushed Hazelnut and Garlic Cream, Grilled Vegetables with Lemon Balm and Thyme Oil, Roasted Cauliflower with Cheddar Cream Sauce, Kenya Bean with Garlic and Butter

Dessert

Whole Cake

Pandan Kaya Cake, Pulut Hitam Cake, Light and Fluffy Chiffon Cake

Petite Pastries

Chocolate Banana Gateaux, Swiss Roll Ondeh, Putri Ayu (Bandung, Pandan)

Verrines

Bandung Pudding with Fruit Cocktail, Milo Dinosaur Pudding, Mango with Coconut Panna Cotta

Warm Dessert

Pulut Hitam, Bubur Cha Cha, Fried Durian Ball, Fried Banana Fritters

Ice Cream and Gelato

Peppermint Cucumber Sorbet (Vegetarian), Teh Tarik Gelato, Chendol Gelato, Potong Ice Cream (Red Bean, Yam, Chendol, Durian)

An Assortment of Nonya Kueh

Assorted Cookies and Praline

Signature Durian Penganan

Sliced Fresh Tropical Fruits (Vegetarian)

Pineapple, Watermelon, Honeydew, Rock Melon, Dragonfruit



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