

Goat Year Reunion Buffet Dinner Menu @ G Café on 18 Feb 2015

SALAD & APPETIZER

Nyonya Acar, Prawn Cocktail in Glass,,
Asparagus Salad, Pasta salad with Smoked Salmon, Smoked Chicken Salad
Thai Spicy Squid, Salad Tuna and Long Bean Salad.,
2 Types Assorted Chinese Cold Cut, Cheese Platter with Nuts, Dried Fruits & Pickled Fruits
4 Types Cold Cut

Yee Sang with Assorted Condiments

VEGETABLES FROM THE SALAD BAR

Iceberg Lettuce, Romaine, Red Chicory, Lollo Rossa & Lollo Bionda Lettuce,
Carrot, Cucumber, Tomatoes, Rocket, Young Corn, Capsicum, Red Cabbage, Celery

DAILY DRESSINGS & CONDIMENTS

French, Honey Mustard, Italian, Thousand Island, Balsamic, Chili Lime, Dill Yogurt, Caesar,
Black & Green Olives, Parmesan Cheese, Capers, Sweet Relish, Almond Flakes, Wasabi,
Gherkin, Pearl Onion, Crisp Bacon, Acar Lime & Mango Chutney

FRESH SEAFOOD ON ICE

Prawns, Mussels, Lobster, Scallops with Tabasco sauce, lemon wedge, Worcestershire sauce

Assorted Hand Roll *Japanese sushi bar*

Sashimi, tuna, salmon, Butterfish

Takuan, Gari, Kikkoman Soy

SOUP

Cream of Pumpkin with Nutmeg Crouton

Braised Shark's Fin Soup with Crab Meat & Bamboo Fungus

FROM BARBEQUE GRILLER

Salmon, Cat Fish, Squid, King Prawn, Steak, Slipper Lobster,
Lamb Chop, Chicken Chop, Beef Steak, Chorizo & Bratwurst Sausage
Grilled Vegetables, Corn on Cob & Baked Potatoes with 6 Types of Sauce and Condiments

SHOW KITCHEN

Fried Koay Teow

Assorted Local Deep Fried Tapas, Hokkien Prawn Noodle Soup, Pau and Dim sum

Carcery

Baked Whole Fish with Panggang Sauce

Roasted Chicken and Peking Duck with Assorted Sauce

HOT FROM THE CHAFFING DISH

Pasta with Curried Capsicum

Vegetables Lasagna with 3 Cheeses

Braised Pacific Clam, Fish Maw and Vegetables

Steamed Cod Fish with supreme soya sauce

Braised Tofu with Minced Spicy Chicken Meat

Stir-Fried Squid Lotus Root, Celery & Gingko Nut

Stir-Fried Beef with Capsicum and Black Pepper

Wok Fried Mee Teow with Vegetables

Wok Fried Butter Prawn Dry curry leaves

Ayam Masak Merah

Lamb Curry with Potatoes

Steamed Fragrant Rice

DESSERT

Variety of Chinese Sweets, Strawberry Tart, Bubur Gandum,
Mable Cheese Cake, Honey Dew Pudding, Assorted French Pastries,
Konyaku Jellies, Mandarin Mousse, Blueberry Slice, Mini Fruits Tartlets,
Pistachio Panna Cotta, Carrot Cake with Cream Cheese Icing, Raspberry Trifle,
Warm Jackfruit Pudding with Vanilla Sauce, Chocolate Fountain with Condiments
8 Types of Fresh Tropical Fruit, Ice Cream, Ice Kacang and Waffle Station