

Outdoor Theme Buffet night

**Seafood Sizzles**

Appertizers

Assorted deluxe cold cut, Cheese platter with condements  
Potato salad, Mellon and red onion salad with watercress, Tuna nicua

Seafood on ice

Blue crab, Mussle, Prawn  
Lemon wedges, Tabasco, coktail sauce

Mixed green salad, Vegetable crudits  
Olive oil, Honey dijon, Balsamic, Thausant island, French dressing

Shushi & Sashimi Bar

Salmon, Tuna, Maki roll and Shushi  
Kikoman sauce, Lemon, Pickle ginger, Wasabi, Wasabi mayo

Soup of the day

Lobster bisque  
Clear vegetable soup

Soft roll, Hard roll, Cheese stick and lavarsh  
Portion butter

Hot Dishes

Steamed jasmine rice  
Gratin penne with seafood  
Saute prawn with mild curry sauce  
Lamb navarin  
Deep fried whole fish with sweet and sour sauce  
Stew chicken with herb and carrot

Live Grilled Seafood

Crab, Prawn, Squid, Fish, Sliper lobster  
Vinigar, light soy sauce, lemon butter sauce

Live station 1 - Carving

Steamed whole fish with seafood brout and vegetable

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Roasted beef rib eye  
Mushroom sauce, Barbeque sauce, Dijon mustard

Live station 2

Prawn tempura  
Fried onion ring  
Thai chilli sauce, Tatar sauce

Pastry Counter

Vanila pana cotta, Manggo jally, Assorted French pastry, Black forast cake  
Red velvet cake, Filipino sweet,  
Hot dessert - Apple crumble  
Mixed fruit.