

Latest Recipe

Buffet dinner  
6.30pm- 10.30pm  
Rm 128net

Menu 1

**COMPOSE SALAD**

Scallop Salad with Capsicum and Celery  
Kimchi Salad with Prawn  
Penne with Vegetable and Olive  
Roasted Tomato with Basil and Shaved Parmesan  
Kerabu Daging (Smokey Beef Salad with Banana Flower)  
Acar Mentah (Pineapple and Cucumber salad with Onion, Red Chilli and Vinegar)

**COMPOSE SALAD IN PETITE BOWL AND GLASS**

Grilled Asparagus with Smoked Turkey  
Tuna Mousse with Dill and Tomatoes  
Pickle Beet and Carrot with Egg

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, black olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Thousand island, French, Italian and yoghurt  
Vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Goudo  
Soft cheese- Feta, Camebert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel  
Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, Cocktail Sauce. Spicy Thai sauce and Tabasco Sauce

**SOUP**

Sweet corn and leek chowder  
Seafood, spinach and egg drop soup  
Assorted Bread Display  
Assorted Butter and Margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi  
Maki sushi  
Nigiri sushi

**Condiments**

Wasabi, shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Beef steak  
Chicken steak  
Salmon Fillet  
Yaki meshi "fried rice"  
Mix fried yasai vegetable

## **HOT BUFFET**

### **WESTERN**

Braised Short Rib with Root Vegetable  
Char grilled chicken breast with shallot and rosemary sauce  
Pan Seared Duck Breast with Natural Jus and Raspberry Reduction  
Pan Fried Sea Bass with Dill, Parsley and Caper Sauce  
Mussel and Clam Stew with Zucchini and Cherry Tomatoes  
Saute potato with thyme and onion  
Honey Roasted Pumpkin and Carrot

### **WESTERN STATION**

#### **Grilled Station**

Garlic and Herb Marinated Minute Steak  
Cajun Marinated Chicken  
Slipper Lobster

#### **Side dishes**

Roasted Garlic Mashed Potato  
Baked Macaroni with Cheese and Herb Bread Crust

#### **Sauce**

Black Pepper Sauce, Barbeque Sauce, Creamy Lemon Butter

### **LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

#### **Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arabiatta and Olive Oil

### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Smoked Turkey, Streaky Beef, Prawn, Squid and Mussel

## **LOCAL DISHES**

Steamed White Rice  
Ayam Percik (Roast Chicken in Mild Spices and Coconut Gravy)  
Kari Ikan Tenggiri (Mackerel fish curry with okra)  
Kepah masak lemak (Mussel cooked in lemongrass chilli and turmeric coconut gravy)  
Chilli Crab  
Braised bean curd with shitake mushroom  
Stir Fried Prawn with Oatmeal

## **CHICKEN RICE**

### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

### **Roast Duck**

Chinese Style Roast Duck  
Honey Barbeque Roast chicken  
With Hoisin Sauce

## **NOODLE COUNTER**

### **STIR FRIED**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring onion, fried shallot

## **INDIAN COUNTER**

**Roti/ Indian Breads**

Garlic Naan and Cheese Naan

**Tandoori item**

Biryani Rice  
Chicken Tandoori  
Fish Tandoori

**Hot Dish**

Murgh Makhani (Chicken Pieces cook in Rich Tomato Gravy)  
Aloo Jeera

**Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

**Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

**Thai Section**

**Ala minute cooking**

Tomyam soup-Selection of Chicken, Seafood-prawn, mussel, crab and fish  
Vegetable-mushroom, tomatoes, cauliflower, carrot, young corn, Chinese cabbage, broccoli

**Hot Dishes**

Stir fried chicken with basil leaf and chilli  
Beef Red Curry with Eggplant

**DESSERT**

Slice mixed tropical fruit in season  
Pineapple, watermelon, rock melon, honeydew, dragon fruit  
Orange sacher cake  
Strawberry chocolate cake  
Ginger chocolate cake  
Chocolate chip cheese cake  
Peach tartlet  
Pineapple strudel  
White chocolate pavlova  
Pineapple paris brest  
Peanut butter mousse

Raspberry almond mousse  
Passion fruit crème brulee  
Durian panna cotta

Umali pudding with vanilla sauce

**ICE CREAM**

Vanilla, chocolate, strawberry, peppermint

(CONDIMENT)

Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan, marshmallow

**TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha

(CONDIMENT)

Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb, sunflower seed, walnut, salted peanut

**CHOCOLATE FOUNTAIN**

(CONDIMENT)

Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon, kiwi

**AIS KACANG STATION**

Salted Peanut, Red Bean, Sweet Corn, Cincau, Cendol, Longan, Cashew Nut, Sugar Candy, Apricot in Syrup, Lychee, Colour Agar-Agar, Attap Seed, Fruit Cocktail, Nata de Coco. Dry Nutmeg (Shredded), Raisin, Chocolate Rice

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Rm 128

Menu 2

**COMPOSE SALAD**

Prawn salad with Mango  
Mustard roast beef salad with bean, pepper and sweet corn  
Kerabu kepah (Malay Style Spicy Mussel )  
Som Tam (Thai Young Papaya Salad)  
Mushroom and onion salad  
Sweet Potato Salad with Paprika Roast Chicken

**COMPOSE SALAD IN PETITE BOWL AND GLASS**

Hummus topped with Saffron Grilled prawn  
Egg mousse in tartlet shell  
Vietnamese Rice Paper roll with dipping sauce

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, black olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Balsamic, thousand island, French, Italian and yoghurt  
vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Gouda  
Soft cheese- Feta, Camebert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel  
Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, cocktail sauce. Spicy Thai sauce , Tabasco sauce

**SOUP**

Cream of cauliflower soup  
Curried lentil and chicken soup  
Assorted bread display  
Assorted butter and margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi  
Maki sushi  
Nigiri sushi

**Condiments**

Wasabi, Shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Squid Negi  
Grilled White Fish  
Salmon Fillet  
Yaki Soba Noodle  
Mix Fried Yasai Vegetable

**HOT BUFFET**

**WESTERN**

Pan seared lamb chop with tomato and mint sauce  
Oxtail Stew with Carrot and Potato  
Oven roasted chicken leg with pesto and tomato dressing  
Coriander marinated roasted snapper with red pepper sauce  
Mussel with cheese and herb sauce  
Balsamic grilled vegetable

**WESTERN ACTION STATION**

**GRILLED STATION**

Lamb Steak  
Salmon fillet  
Tiger Prawn

**Side dishes**

Thyme roast potato wedge  
Sauté highland mixed vegetable

**Sauce**

Rosemary Sauce, Barbeque Sauce and Lemon Butter

**PIZZA**

Chef special  
Seafood/meat  
Vegetarian

**LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

**Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arabiatta and Olive Oil

### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Smoked Turkey Toast, Smoked Streaky Beef, Prawn, Squid and Mussel

### **LOCAL DISHES**

Steamed White Rice  
Deep fried crispy boneless chicken with Thai sauce  
Kambing Panggang (spiced Marinated Roast Lamb with Mild Turmeric Chilli Gravy)  
Prawn Curry with Pineapple  
Stir fried clam with spicy chill bean sauce  
Steamed baby kalia with oyster sauce  
Steamed Broccoli with Oyster Sauce and Crispy Garlic

### **CHICKEN RICE**

#### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

#### **Roast Duck and chicken**

Chinese Style Roast Duck  
Honey Barbeque Chicken  
Chilli Dipping Sauce  
Hoisin Sauce

### **NOODLE COUNTER**

#### **STIR FRIED OR SOUP**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring onion, fried shallot

## **INDIAN COUNTER**

### **Roti/ Indian Breads**

Garlic Naan and Cheese Naan

### **Tandoori item**

Briyani rice  
Chicken Tandoori  
Prawn Tandoori

### **Hot Dish**

Lamb Vindeloo  
Baigan Masala (Eggplant cooked in Masala Spiced Curry)

### **Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

### **Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

## **DESSERT**

Slice Mixed Tropical Fruits  
Honeydew, Rock Melon, Watermelon Yellow, Watermelon Red, Pineapple, Papaya  
Chocolate mocca tiramisu  
Cheese and carrot cake  
Mango cheese cake  
Pineapple crumble cake  
Strawberry tartlet  
Pineapple jalousie  
Chocolate chestnut swiis roll  
Almond date spiral  
Almond mousse  
Hazelnut chocolate mousse  
Coffee crème brulee  
White chocolate panna cotta  
Chocolate pudding with milk chocolate sauce

**ICE CREAM**

Vanilla, chocolate, strawberry, peppermint

(CONDIMENT)

Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan, marshmallow

**TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha

(CONDIMENT)

Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb, sunflower seed, walnut, salted peanut

**CHOCOLATE FOUNTAIN**

(CONDIMENT)

Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon, kiwi

**AIS KACANG STATION**

Salted Peanut, Red Bean, Sweet Corn, Cincau, Cendol, Longan, Cashew Nut, Sugar Candy, Apricot in Syrup, Lychee, Colour Agar-Agar, Attap Seed, Fruit Cocktail, Nata de Coco. Dry Nutmeg (Shredded), Raisin, Chocolate Rice

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Menu 3  
Rm 128net

**COMPOSE SALAD**

Grilled asparagus with smoked salmon and mozzarella cheese  
Corn salad and seafood salad  
French bean, egg and cherry tomato salad  
Baby potatoes salad with grainy mustard dressing  
Roasted chicken salad with paprika mayonnaise and pepper  
Kerabu kacang botol  
Acar mentah (cucumber and pineapple pickle)

**COMPOSE SALAD IN PETITE BOWL AND GLASS**

Chilled soba noodle topped with tuna tataki  
Smoked duck with frisse and mandarin orange  
Gazpacho in short glass

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, black olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Balsamic, thousand island, French, Italian and yoghurt  
C vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Gouda  
Soft cheese- Feta, Camembert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel  
Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, cocktail sauce. Spicy Thai sauce, Tabasco sauce

**SOUP**

Seafood Bouillabaisse  
Spices quail soup with dice vegetable  
Assorted bread display  
Assorted butter and margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi  
Maki sushi  
Nigiri sushi

**Condiments**

Wasabi, shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Grilled ebi prawns  
Grilled shake salmon steak  
Okonomi pizza  
Mix fried yasai vegetable

## **HOT BUFFET**

### **WESTERN**

Herb Roasted Quail Red Grape Reduction  
Clam Stew with Leek and Spring Vegetable  
Pan Fried Red Snapper with caper, onion and roasted pepper  
Char grilled lamb steak with red onion reduction  
Cauliflower Gratin with Mornay Sauce  
Oven Baked Potato Wedge with Rosemary, Garlic and Chilli

### **WESTERN ACTION STATION**

#### **GRILLED STATION**

Mustard Marinated Sirloin  
Garlic and Pepper Marinated Chicken Thigh  
Coriander Marinated Crab

#### **Side dishes**

Couscous with grilled vegetable  
Roasted Root Vegetable

#### **Sauce**

Shallot Sauce, Barbeque Sauce and Garlic Butter Sauce

### **LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

#### **Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arabiatta and Olive Oil

#### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Turkey Ham, Beef Bacon, Prawn, Squid and Mussel

### **PIZZA**

Chef special  
Seafood/meat  
Vegetarian

## **LOCAL DISHES**

Steamed white rice  
Chicken kurma  
Ikan bakar (baked fish with chilli paste and tamarind sauce)  
Stir fried prawn with basil leaf, lemongrass and chilli  
Chicken with Yellow Curry, with Eggplant and Cherry Tomatoes  
Chilli crab  
Choy Sum topped with Garlic Flake

## **CHICKEN RICE**

### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

### **Roast Duck**

Chinese Style Roast Duck  
Honey barbeque Roast Chicken  
Chilli Dipping Sauce  
Hoisin Sauce

## **NOODLE COUNTER**

### **STIR FRIED**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring onion, fried shallot

## **INDIAN COUNTER**

### **Roti/ Indian Breads**

Garlic Naan and Cheese Naan

### **Tandoori item**

Jeera Pilau  
Lamb Tandoori  
Fish Tikka

### **Hot Dish**

Murgh Badami (Chicken Pieces cooked in Thick Almond Curry)  
Dhal Makhani

### **Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

### **Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

## **DESSERT**

Slice mixed tropical fruit in season  
Pineapple, watermelon, rock melon, honeydew, dragon fruit  
Orange cheese cake  
Noissetine slice  
Bitter chocolate coffee  
Pralinosa cake slice  
Caramelized lemon tart  
Chocolate cherry strudel  
Passion fruit Pavlova  
Hazelnut éclair  
Blueberry mousse  
Caramelized apple truffle  
Orange crème brulee  
Nutmeg panna cotta

Chocolate soufflé with chocolate sauce

**ICE CREAM**

Vanilla, chocolate, strawberry, peppermint

(CONDIMENT)

Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan

**TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha

(CONDIMENT)

Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb,

**CHOCOLATE FOUNTAIN**

(CONDIMENT)

Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon, kiwi

**AIS KACANG STATION**

Salted Peanut, Red Bean, Sweet Corn, Cincau, Cendol, Longan, Cashew Nut, Sugar Candy, Apricot in Syrup, Lychee, Colour Agar-Agar, Attap Seed, Fruit Cocktail, Nata de Coco. Dry Nutmeg (Shredded), Raisin, Chocolate Rice

*Le* **MERIDIEN**  
PUTRAJAYA

Latest Recipe

Buffet dinner  
6.30pm- 10.30pm

Menu 4

**COMPOSE SALAD**

Seafood salad with shaved Celery  
Garlic and mint lamb salad with couscous  
Potato salad with Chopped Crispy Streaky Beef  
Smoked Chicken Salad with Mango  
Kerabu Udang dengan Asparagus ( Spicy Prawn and Asparagus Salad)  
Roasted Carrot and Pumpkin Salad with Orange

**COMPOSE SALAD IN PETITE BOWL AND GLASS**

Prawn mousse stuffed in cucumber with dill  
Cream cheese in tartlet shell  
Crab Salad with Sweet Corn and Herb Mayonnaise

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, kalamata olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Balsamic, thousand island, French, Italian and yoghurt  
Cider vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Goudo

Soft cheese- Feta, Camebert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel

Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, cocktail sauce. Spicy Thai sauce tobacco

**SOUP**

Cream of Carrot Soup with Caraway Seed

Malay style beef rib soup

Assorted bread display

Assorted butter and margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi

Maki sushi

Nigiri sushi

**Condiments**

Wasabi, shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Grilled sawara mackerel

Grilled chicken fillet

Salmon Fillet

Mix fried yasai vegetable

## **HOT BUFFET**

### **WESTERN**

Char Grilled Beef Fillet with Forest Mushroom Sauce  
Cheese and Spinach Stuffed Chicken Breast with Roasted Pepper Sauce  
Pan Seared Sea Bass with Seafood and Pumpkin cream  
Baked Mussel with Tomato Compote and Herb Crust  
Roasted garlic mashed potato  
Sauté assorted highland vegetable

## **WESTERN ACTION STATION**

### **GRILLED STATION**

Slice Rosemary Marinated Lamb Shoulder  
Cajun Chicken Thigh  
Coriander Marinade Salmon Fillet

### **Side dishes**

Paprika Dusted Roasted Potato Wedge  
Grilled Assorted Vegetable

### **Sauce**

Black Pepper Sauce, Barbeque Sauce, Citrus Butter Sauce, Mustard, Mint Sauce

### **PIZZA**

Chef special  
Seafood/meat  
Vegetarian

## **LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

### **Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arabiatta and Olive Oil

### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Turkey Brisket, Smoked Streaky Beef, Prawn, Squid and Mussel

## **LOCAL DISHES**

Steamed White Rice  
Lamb Rendang  
Beef in Thai Red curry  
Stir fried fish with black bean sauce  
Udang Harimau Masak Lemak (Tiger Prawn Braised in Yellow Curry and Turmeric Leaf)  
Stir fried squid with dries chilli and cashew nut  
Chinese Bean Curd Sichuan Style

### **CHICKEN RICE**

#### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

#### **Roast Duck**

Chinese Style Roast Duck  
Honey Barbeque Chicken  
Hoisin Sauce  
Chilli Dipping Sauce

### **NOODLE COUNTER**

#### **STIR FRIED**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring  
onion, fried shallot

### **INDIAN COUNTER**

#### **Roti/ Indian Breads**

Garlic Naan and Cheese Naan

#### **Tandoori item**

Briyani rice  
Chicken tikka  
Vegetable Tandoori

#### **Hot Dish**

Machhli ka sunehri korma (fish cubes in a mild saffron gravy)  
Bhindi do pyaza (ladyfinger tossed in onion and tomato based gravy)

### **Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

### **Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

### **DESSERT**

Assorted Fruit Display  
Green Apple, Red Apple, Orange, Pear  
Assorted Cut Fruit  
Watermelon Yellow, Watermelon Red, Honeydew, Pineapple, Papaya, Dragon Fruit  
Cheese brownie cake  
Chocolate tiramisu  
Macaroon slice  
Almond banana crumble  
Almond pralinosa tart  
Cinnamon raisin apple strudel  
Almond prune spiral  
Banana mousse  
White chocolate rasp mousse  
Mango crème brulee  
Ginger panna cotta

Caramel peach bread pudding with vanilla sauce

### **ICE CREAM**

Vanilla, chocolate, strawberry, peppermint  
(CONDIMENT)  
Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan, marshmallow

### **TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha  
(CONDIMENT)  
Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb, sunflower seed, walnut, salted peanut

### **CHOCOLATE FOUNTAIN**

(CONDIMENT)  
Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon, kiwi

*Le* **MERIDIEN**  
PUTRAJAYA

Latest Recipe  
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Menu 5

**COMPOSE SALAD**

Salad Nicosie with Seared Tuna  
Thai Beef Salad with Lemongrass, Coriander Leaf and Glass Noodle  
Barbecued Chicken with Sesame Dressing and Mixed Sprouts  
Smoked Duck Breast with Spicy Sun Dried Tomato Pesto  
Char Grilled Squid Salad with Pepper and Onion  
Potato Salad with Sour Cream and Chive

**COMPOSE SALAD IN PETITE BOWL**

Garlic Prawn with Avocado and Mango Compote  
Vietnamese Duck Rice Paper Roll with Dipping Sauce  
Smoked Chicken with Cherry Tomato and Paprika Mayonnaise

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, kalamata olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Balsamic, thousand island, French, Italian and yoghurt  
Cider vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Gouda  
Soft cheese- Feta, Camebert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel  
Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, cocktail sauce. Spicy Thai sauce, Tabasco Sauce

**SOUP**

Minestrone Soup with Crouton and Pesto  
Seafood and bean curd soup  
Assorted bread display  
Assorted butter and margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi  
Maki sushi  
Nigiri sushi

**Condiments**

Wasabi, shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Grilled beef fillet  
Grilled asari lala shell  
Salmon Slice  
Gariku yakimeshi "garlic fried rice"  
Mix fried yasai vegetable

**HOT BUFFET**

**WESTERN**

Braised Lamb Shank with Gremolata  
Char Grilled Chicken Breast with roasted carrot and pumpkin ragout  
Pan fried salmon with Tomato Vinaigrette and Rocket Pesto  
Sauté Seafood with Creamy Sweet corn and Dill Sauce  
Slow roasted Zucchini with parsley  
Potato Gratin

## **WESTERN ACTION STATION**

### **GRILLED STATION**

Garlic and Herb Marinated Minute Steak  
Cajun Marinated Chicken  
Tiger prawn

### **Side dishes**

Curried roast potato wedges  
Buttered asparagus

### **Sauce**

Black Pepper Sauce, Barbeque Sauce

## **LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

### **Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arabiatta and Olive Oil

### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Turkey Ham, Beef Bacon, Prawn, Squid and Mussel

### **PIZZA**

Chef special  
Seafood/meat  
Vegetarian

## **LOCAL DISHES**

Steamed White Rice  
Kari Ayam Utara (Northern Style Chicken Curry)  
Duck in Thai Yellow Curry  
Rendang Daging (Beef Cooked with Chilli, Spices and Dry Coconut)  
Wok fried Mussel with Black Bean Sauce  
Stir Fried Cabbage with soft bean curd  
Stir fried French bean with dries shrimp and garlic

## **CHICKEN RICE**

### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

## **ROAST DUCK**

Chinese Style Roast Duck  
Honey Barbeque Roast chicken  
With Hoisin Sauce

## **NOODLE COUNTER**

### **STIR FRIED**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring onion, fried shallot

## **INDIAN COUNTER**

### **Roti/ Indian Breads**

Garlic Naan and Cheese Naan

### **Tandoori and Rice**

Zaffrani pulou  
Lamb Tandoori

Panner Tandoori

**Hot Dish**

Kundan Murgh (boneless chicken in a yoghurt, saffron gravy)  
Gobhi adraki (cauliflower with ginger and onion tomato gravy)

**Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

**Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

**Hot Dishes**

Stir fried beef with basil leaf and chilli  
Thai Style Shrimp paste Fried Rice

**DESSERT**

Assorted Fruit Display  
Green Apple, Red Apple, Orange, Pear  
Assorted Cut Fruit  
Watermelon Yellow, Watermelon Red, Honeydew, Pineapple, Papaya, Dragon Fruit  
Peppermint chocolate slice  
Orange sacher cake  
Pistachio opera cake  
Walnut cheese cake  
Honey walnut tart  
Raisin cheese strudel  
Peanut butter swiss roll  
Banana cream puff  
Orange yogurt mousse  
Banana crème brulee  
Coconut panna cotta

Vanilla soufflé with wild berry sauce

**ICE CREAM**

Vanilla, chocolate, strawberry, peppermint  
(CONDIMENT)

Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan, marshmallow

**TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha  
(CONDIMENT)

Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb, sunflower seed, walnut,  
salted peanut

**CHOCOLATE FOUNTAIN**

(CONDIMENT)

Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon,  
kiwi

**AIS KACANG STATION**

Salted Peanut, Red Bean, Sweet Corn, Cincau, Cendol, Longan, Cashew Nut, Sugar Candy, Apricot in  
Syrup, Lychee, Colour Agar-Agar, Attap Seed, Fruit Cocktail, Nata de Coco. Dry Nutmeg (Shredded),  
Raisin, Chocolate Rice

Latest Recipe

Buffet dinner  
6.30pm- 10.30pm

Menu 6

**COMPOSE SALAD**

Oriental Seafood Salad with Pineapple  
Roasted Chicken and Pumpkin salad  
Macaroni Salad with Mushroom and Shaved Parmesan  
Zucchini and Snow Bean Salad with Paprika Roast Beef  
Otak Otak ( Steamed Fish Mousse with Vegetable and Julienne of Turmeric Leaf)  
Sambal Ikan Bilis (Spicy Fried Anchovies with Peanut)

**COMPOSE SALAD IN PETITE BOWL AND GLASS**

Five Spices Duck Breast with Mango Salsa  
Prawn with Red Onion, Pepper and Coriander  
Stuffed Bean curd with Julienne Vegetable with Sweet Chilli Dip

**MESCLUN SALAD AND VEGETABLE**

Assorted imported mixed salad leaf-loloroso, frisse, oak leaf, iceberg, butter head  
Vegetable-carrot, cucumber, cherry tomatoes, red cabbage, celery

**Condiment**

Sun dries tomato, green olive, kalamata olive, caper, gherkins, and marinated artichoke

**Sauces and dressing**

Balsamic, thousand island, French, Italian and yoghurt  
Cider vinegar, extra virgin olive oil

**CHEF CAESAR SALAD**

Romaine lettuce, crispy streaky beef, shaved parmesan, croutons, Caesar dressing

**CHEESE PLATTER**

**(6 type daily 4 hard/2 soft)**

Hard cheese- Emental, Gyuree, Edam, Goudo

Soft cheese- Feta, Camebert- Brie, Gorgonzola

**SMOKED FISH**

Salmon, plain mackerel, pepper mackerel

Lemon wedge

**ASSORTED SEAFOOD ON ICE**

Oyster, blue swimmer crab, mussel and prawn

**Condiment**

Lemon wedge, cocktail sauce. Spicy Thai sauce , Tabasco Sauce

**SOUP**

Double boiled winter melon and red dates soup

Curried Pumpkin Soup

Assorted bread display

Assorted butter and margarine

**JAPANESE**

**SASHIMI AND SUSHI**

Assorted sashimi

Maki sushi

Nigiri sushi

**Condiments**

Wasabi, shoyu, Japanese Pickled Ginger

**TEPPANYAKI MENU**

Beef steak

Chicken steak

Yaki meshi "fried rice"

Mix fried yasai vegetable

## **HOT BUFFET**

### **WESTERN**

Cumin Crusted Beef Fillet with Natural Jus , Olive and Onion Salsa  
Lamb Stew with Spring Vegetable  
Garlic Saute Prawn with Tomato and Feta Cheese  
Pan Fried Sea Bass Salsa Verde  
Mustard roast baby potatoes  
Melanzane (Eggplant and Zucchini Ragout)

### **WESTERN ACTION STATION**

#### **GRILLED**

Marinated Sirloin  
Mint Lamb Chop  
Chilli flake and Garlic Marinated Prawn

#### **Side dishes**

Potato and Onion Gratin  
Garlic and Buttered French Bean

#### **Sauce**

Black Pepper Sauce, Barbeque Sauce, Mint Sauce, Mustard

### **LIVE PASTA COUNTER**

Penne Pasta, Fettuccine, Spaghetti, Farfalle and Tri Colour Pasta

#### **Sauce**

Bolognese Sauce, Carbonara Cream, Napolitano, Arbiatta and Olive Oil

#### **Condiments**

Slice Garlic, Chopped Onion, Capsicum, Olives, Mushroom,  
Parmesan Cheese, Zucchini, Broccoli, Fresh Tomato, Chilli Flake,  
Smoked Turkey, Streaky Beef, Prawn, Squid and Mussel

#### **PIZZA**

Chef special  
Seafood/meat  
Vegetarian

### **LOCAL DISHES**

Steamed White Rice  
Gulai Itik (kelantanese Style Duck Curry)  
Fried Clam with dries shrimp and chilli  
Wok fried beef with holly basil leaf  
Fish in Thai Green Curry  
Garlic and chilli fried prawn  
Sayur Lodeh (Mixed Vegetable Simmer in Turmeric Coconut Gravy)

### **CHICKEN RICE**

#### **Hainanese chicken rice**

Roasted or poached chicken  
Fragrant rice  
Condiment  
Clear chicken soup

#### **Roast Duck**

Chinese Style Roast Duck  
Honey barbeque chicken  
Chilli dipping sauce  
Hoisin Sauce

### **NOODLE COUNTER**

#### **STIR FRIED**

kway teow, yellow mee, wanton noodle, mee hoon, yee mee

Condiment

Prawn, squid, chicken, crabmeat stick, fish cake, squid ball, prawn ball, chicken char siew  
Bean sprouts, mushroom, Chinese cabbage, pok choy, baby kalia, fried tofu  
Pickle green chilli, cut red chilli, sambal paste, prawn paste, soy sauce, sesame oil, spring onion, fried shallot

## **INDIAN COUNTER**

### **Roti/ Indian Breads**

Garlic Naan and Cheese Naan

### **Tandoori item**

Biryani rice  
Chicken tandoori  
Lamb tandorri

### **Hot Dish**

Matar panner  
Aloo rasmisa

### **Condiments**

Papadam  
Sliced Lemon, Whole Green Chilli, Plain Raita, Onion Rings

### **Pickles and Chutney**

Mint chutney, Green Mango Chutney  
Lime Pickle

## **Thai Section**

### **Ala minute cooking**

Wok Fried Thai Style-Selection of Chicken, Seafood-prawn, mussel, crab and fish  
Vegetable-mushroom, tomatoes, cauliflower, carrot, young corn, Chinese cabbage, broccoli

### **Hot Dishes**

Fish in Thai Green Curry  
Thai Pineapple Fried Rice

## **DESSERT**

Assorted Fruit Display  
Green Apple, Red Apple, Orange, Pear  
Assorted Cut Fruit  
Watermelon Yellow, Watermelon Red, Honeydew, Pineapple, Papaya, Dragon Fruit  
Flourless chocolate  
Blueberry chocolate cheese  
Banana moist chocolate cake  
Almond apple crumble cake  
Strawberry cheese tart  
Peach orange jalousie  
Ginger almond cake  
Orange financier  
Chocolate red tea mousse  
Avocado crème brulee  
Kiwi panna cotta

Banana macadamia pudding with butter scotch sauce

## **ICE CREAM**

Vanilla, chocolate, strawberry, peppermint  
(CONDIMENT)  
Almond flake, colour rice, cookies crumb, chocolate sauce, raspberry sauce, vanilla sauce, chocolate chip, waffle fan, marshmallow

## **TAPPAYAKI ICE CREAM**

Vanilla, chocolate, strawberry, peppermint, mocha  
(CONDIMENT)  
Raisin, nuts, chocolate rice, colour rice, chocolate chip, cookies crumb, sunflower seed, walnut, salted peanut

## **CHOCOLATE FOUNTAIN**

(CONDIMENT)  
Dry fruit, lady finger, marshmallow, strawberry, grape, papaya, watermelon, honeydew, rock melon, kiwi

## **AIS KACANG STATION**

Salted Peanut, Red Bean, Sweet Corn, Cincau, Cendol, Longan, Cashew Nut, Sugar Candy, Apricot in Syrup, Lychee, Colour Agar-Agar, Attap Seed, Fruit Cocktail, Nata de Coco. Dry Nutmeg (Shredded), Raisin, Chocolate Rice