



**The Social Table
Weekend Buffet Brunch
Every Saturday & Sunday | 12.00 pm - 3.00 pm**

**RM98 NETT | ADULT
RM49 NETT | SENIOR / CHILD
(Senior: 60+ years old | Child: 5 – 12 years old)**

MENU A

CEREALS

Honey Star, Coco Crunch, Mueslix, Corn Flakes, Fresh Milk

DRIED FRUITS AND NUTS & FRUIT PICKLE

Dried Mango, Dried Papaya, Dried Raisin,
Cashew Nuts, Pine Nuts, Sunflower Seeds, Pumpkin Seeds
Black Olive, Green Olive, Capers, Pickled Gherkin
Butterfly Mixed Fruit Cut, Yogurt Selection
Peach Compote, French Swiss Muesli
Local Biscuits in Glass Jars

COLD CUTS, CHEESES, SALAD & DRESSING

Green Mango Salad, Vegetable Pasta Salad, Vegetarian Corn Salad,
Salami Salad, Thai Seafood Salad,
Chicken Loner Platter, Salmon Platter
Korean Kimbap with Pickled Ginger and Wasabi
Assorted Cheese Platter – Soft & Hard Cheese
Mixed Salad and Green Lettuce
Carrot, Onion Rings, Corn, White Cabbage, Capsicum, Cucumber
Assorted Dressing

SOUP

Cream of Carrot Soup
Selection of Freshly Baked Rolls and Butter

MENU A

MAIN COURSE – ASIAN SELECTION

Ayam Masak Berempah
Lamb Rendang
Deep-Fried Seabass with Salted Egg Cream Sauce
Deep-Fried Prawns with Marmite Sauce
Stir-Fried Clams with Ginger and Spring Onion
Braised Mushrooms with Beancurd Stick and Mixed Vegetables
Stir-Fried Hokkien Noodles
Nasi Bunga Telang

ASIAN STEAMED STATION

Steamed Mini Pau & Dim Sum served with Dark Soy Sauce & Sweet Sauce

EGG & OMELETTE STATION

Omelette, Sunny Side Up, Over Easy, Soft-Boiled Egg & Hard-Boiled Egg

NOODLE SOUP STATION

Miso Konnyaku Knot Soup
Condiments: Sakura Prawn, Wakame Seaweed, Soft Tofu, Spring Onion,
Naruto Maki Fish Cake

PAN GRILL STATION

Roti Canai served with Curry Dalca

BAKERIES & PRESERVES

White Sandwich Bread, Wholemeal Sandwich Bread, Plain Croissant,
Sourdough, Dark Rye Bread, French Bread, Muesli Rye Bread, Doughnuts
Chocolate Danish, Raisin & Cinnamon Danish Sliced Butter Cake,
Chocolate Chip Muffin, Plain Muffin
Unsalted & Salted Butter Portions
Orange Marmalade, Peanut Jam, Strawberry Jam, Honey

BEVERAGES

Chilled Juices
Coffee
Teh Tarik

MENU B

CEREALS

Honey Star, Coco Crunch, Mueslix, Corn Flakes, Fresh Milk

DRIED FRUITS AND NUTS & FRUIT PICKLE

Dried Mango, Dried Papaya, Raisins
Cashew Nuts, Pine Nuts, Sunflower Seeds, Pumpkin Seeds
Black Olives, Green Olives, Capers, Pickled Gherkin
Butterfly Mixed Fresh Fruits, Yogurt Selection
Peach Compote, French Swiss Muesli
Local Biscuits in Glass Jar

COLD CUTS, CHEESES, SALAD & DRESSING

Green Mango Salad, Vegetable Pasta Salad, Vegetarian Corn Salad,
Salami Salad, Thai Seafood Salad
Chicken Loner Platter, Salmon Platter
Korean Kimbap, Pickled Ginger, Wasabi
Assorted Cheese Platter (Soft & Hard Cheese)
Mixed Salad, Green Lettuce
Carrot, Onion Rings, Corn, White Cabbage, Capsicum, Cucumber
Selection of Dressings

SOUP

Cream of Mushroom Soup
Served with freshly baked rolls and butter

MAIN COURSE – ASIAN SELECTION

Peranakan Chicken Curry
Cuttlefish with Black Bean Sauce
Pan-Fried Seabass with Pepper Cream Sauce
Salted Egg Prawns
Braised Mushroom with Mixed Vegetables
Stir-Fried Foo Yong Egg
Fried Koay Teow | Nasi Ghee

MENU B

ASIAN STEAMED STATION

Steamed Mini Pau & Dim Sum served with Dark Soy Sauce & Sweet Sauce

EGG & OMELETTE STATION

Omelette, Sunny Side Up, Over Easy, Soft-Boiled Egg, Hard-Boiled Egg

NOODLE SOUP STATION

Koay Teow Soup

Condiments: Sakura Prawn, Wakame Seaweed, Soft Tofu, Spring Onion, Fish Cake

PAN GRILL ACTION STATION

Peranakan Sambal Ikan Bakar with Banana Leaf

BAKERY & PRESERVES

White Sandwich Bread, Wholemeal Sandwich Bread, Plain Croissant,
Sourdough, Dark Rye Bread, French Bread, Muesli Rye Bread, Doughnuts

Chocolate Danish, Raisin & Cinnamon Danish

Sliced Butter Cake, Chocolate Chip Muffin, Plain Muffin

Unsalted & Salted Butter Portions

Orange Marmalade, Peanut Butter, Strawberry Jam, Honey

BEVERAGES

Chilled Juices

Coffee

Teh Tarik

MENU C

CEREALS

Honey Star, Coco Crunch, Mueslix, Corn Flakes, Fresh Milk

DRIED FRUITS AND NUTS & FRUIT PICKLE

Dried Mango, Dried Papaya, Raisins
Cashew Nuts, Pine Nuts, Sunflower Seeds, Pumpkin Seeds
Black Olives, Green Olives, Capers, Pickled Gherkin
Butterfly Mixed Fresh Fruits, Yogurt Selection
Peach Compote, French Swiss Muesli
Local Biscuits in Glass Jar

COLD CUTS, CHEESES, SALAD & DRESSING

Green Mango Salad, Vegetable Pasta Salad, Vegetarian Corn Salad,
Salami Salad, Thai Seafood Salad
Chicken Platter, Salmon Platter
Korean Kimbap, Pickled Ginger, Wasabi
Assorted Cheese Platter (Soft & Hard Cheese)
Mixed Salad, Green Lettuce
Carrot, Onion Rings, Corn, White Cabbage, Capsicum, Cucumber
Selection of Dressings

SOUP

Pumpkin Cream Soup
Served with freshly baked rolls and butter

MAIN COURSE – ASIAN SELECTION

Ayam Masak Rose
Deep-Fried Fish Fillet with Nyonya Sauce
Kung Pao Clams
Beef with Black Pepper Sauce
Stir-Fried Kailan with Garlic and Shrimps
Stir-Fried Mixed Root Vegetables with Oyster Sauce
Chawanmushi
Steamed White Rice

MENU C

ASIAN STEAMED STATION

Steamed Mini Pau & Dim Sum served with Dark Soy Sauce & Sweet Sauce

EGG & OMELETTE STATION

Omelette, Sunny Side Up, Over Easy, Soft-Boiled Egg, Hard-Boiled Egg

NOODLE SOUP STATION

Miso Ramen Soup

Condiments: Sakura Prawn, Wakame Seaweed, Soft Tofu, Spring Onion, Fish Cake

PAN GRILL ACTION STATION

Roti Naan with Curry Dalca

BAKERY & PRESERVES

White Sandwich Bread, Wholemeal Bread, Plain Croissant,
Sourdough, Dark Rye Bread, French Bread, Muesli Rye Bread, Doughnuts
Chocolate Danish, Raisin & Cinnamon Danish
Sliced Butter Cake, Chocolate Chip Muffin, Plain Muffin
Unsalted & Salted Butter Portions
Orange Marmalade, Peanut Butter, Strawberry Jam, Honey

BEVERAGES

Chilled Juices
Coffee
Teh Tarik

MENU D

CEREALS

Honey Star, Coco Crunch, Mueslix, Corn Flakes, Fresh Milk

DRIED FRUITS AND NUTS & FRUIT PICKLE

Dried Mango, Dried Papaya, Raisins
Cashew Nuts, Pine Nuts, Sunflower Seeds, Pumpkin Seeds
Black Olives, Green Olives, Capers, Pickled Gherkin
Butterfly Mixed Fresh Fruits, Yogurt Selection
Peach Compote, French Swiss Muesli
Local Biscuits in Glass Jar

COLD CUTS, CHEESES, SALAD & DRESSING

Green Mango Salad, Vegetable Pasta Salad, Vegetarian Corn Salad,
Salami Salad, Thai Seafood Salad
Chicken Loner Platter, Salmon Platter
Korean Kimbap, Pickled Ginger, Wasabi
Assorted Cheese Platter (Soft & Hard Cheese)
Mixed Salad, Green Lettuce
Carrot, Onion Rings, Corn, White Cabbage, Capsicum, Cucumber
Selection of Dressings

SOUP

Tomato Soup
Served with freshly baked rolls and butter

MAIN COURSE – ASIAN SELECTION

Chicken Curry Kapitan
Stewed BBQ Lamb with Root Vegetables
Deep-Fried Seabass with Kam Heong Sauce
Nestum Prawns with Curry Leaves
Braised Mushroom with Mixed Vegetables
Chinese-Style Stir-Fried Egg
Spaghetti Aglio e Olio
Steamed White Rice

MENU D

ASIAN STEAMED STATION

Steamed Mini Pau & Dim Sum served with Dark Soy Sauce & Sweet Sauce

EGG & OMELETTE STATION

Omelette, Sunny Side Up, Over Easy, Soft-Boiled Egg, Hard-Boiled Egg

NOODLE SOUP STATION

Egg Noodle Soup (Clear Broth)

Condiments: Sakura Prawn, Wakame Seaweed, Soft Tofu, Spring Onion, Fish Cake

PAN GRILL ACTION STATION

Sambal Chicken Breast with Banana Leaf

BAKERY & PRESERVES

White Sandwich Bread, Wholemeal Bread, Plain Croissant,
Sourdough, Dark Rye Bread, French Bread, Muesli Rye Bread, Doughnuts

Chocolate Danish, Raisin & Cinnamon Danish

Sliced Butter Cake, Chocolate Chip Muffin, Plain Muffin

Unsalted & Salted Butter Portions

Orange Marmalade, Peanut Butter, Strawberry Jam, Honey

BEVERAGES

Chilled Juices

Coffee

Teh Tarik