



# FESTIVE FLAVORS

MAY 27 - JUN 26 • 6.30pm - 10.00pm • RM158 nett / adult  
Malaysian & Middle Eastern Dinner Buffet

## Arabic Cuisine MEZZEH

Falafel, Kibbeh, Tabbouleh, Hummus Bi Tahini, Baba Ganoush  
Fattoush Salad, Dolmas, Greek Yoghurt, Grilled Halloumi, Foul Meddamas

## MAIN COURSE

Shikh Tauok, Lamb Moussaka, Chicken Tzatziki, Karouf Mashi (Rice With Lamb)  
Samosak, Kofta Kebab, Grilled Garlic Shrimp

## KEBAB STATION

Chicken Sharwarma With Lebanese Bread

## CRAVERY STALL

Marinated Harissa Carcass of Lamb (Kambing Panggang) or Suckling Lamb  
With Black Pepper Sauce, Mustard & Mint Sauce

## APPETIZER

Tauhu Sambat Dengan Sos Cili  
Gado - Gado Rojak Dengan Kuah Kacang  
Rojak Buah-Buahan Dengan Sos Rojak  
Pecal Jawa Sayur-Sayuran Dengan Sos Kacang  
Acar Buah-Buahan  
Lemang, Ketupat Palas, Serunding  
Ikan Masin Dengan Bawang, Cili  
Telur Masin  
Rojak Singapore Dengan Kuah Kacang

## ANEKA KERABU/ ULAM-ULAMAN

Kerabu Pucuk Paku, Kerabu Mangga Muda,  
Kerabu Nangka Muda, Kerabu Kacang Panjang,

## ANEKA SAMBAL

Sambal Belacan, Sambal Budu, Sambal Nenas, Sambal Cencaluk,  
Sambal Mangga Muda, Sambal Cili Hijau, Jeruk Kedondong, Jeruk Sengkuang,  
Jeruk Buah Pala, Jeruk Buah Salak, Jeruk Betik, Jeruk Manggo  
Jerukjambu Batu, Jeruk Buah Kelubi

## APAM BALIK STALL

## POPIAH WRAP & ROLLS STALL

With Braised Sweet Turnip, Eggs, Lettuce, Peanut, Carrot, Bean Curd,  
Sprout, Hoisin Sauce & Fried Shallots

## STALL

Lamb/Chicken Murtabak  
With Chicken Curry & Dhall Curry

## Malay Section BAKAR BAKAR

Ikan Bakar – Ikan Cencaru, Kembung & Pari,  
Keli & Pari, Otak Otak, Pes Pes Ikan  
Served With Air Assam, Cili Kicap, Sambal Paste

## SATAY STATION

Chicken & Beef Satay  
With Peanut Sauce, Nasi Impit, Cucumber & Onion

## ALL ABOUT LAKSA

Choice of Laksa Johor, Assam Laksa, Curry Laksa or Mee Rebus  
With Traditional Condiments

## MAIN DISHES

Steam Rice, Terung Berlada, Daging Rendang Minang, Sayur Campur  
Goreng Dengan Soo Hoon, Venison Rendang Hitam, Siput Sedut  
Lemak Cili Padi Dengan Nenas, Udang Galah Lemak Cili Padi,  
Ayam Masak Merah, Kambing Rusuk Kicap Berempah Hitam Manis

## Indian Section

### FROM TANDOOR KITCHEN

Chicken Tangedi Kebab, Tandoori Salmon Tikka, Lamb Sheek Kebab,  
Bhatti De Aloo (Tandoori Potato), Chicken Hariyali Tikka, Slipper Lobster,  
Lamb Hydrabadi, Dum Biryani, Garlic Naan, Cheese Naan, Sesame Naan  
Condiments: Lime Pickle, Mango Chutney, Ring Onion, Mint Chutney  
Lime, Cucumber Raita, Papadom

## Chinese Section

### WILD MUSHROOM & VEGETABLES ON ICE SELECTION

Shitake Mushroom, Sheminji Mushroom, Button Mushroom, Brown Mushroom,  
Oyster Mushroom, Chicken Leg Mushroom & Straw Mushroom  
Kailan, Choy Sam, Tiew Miew, Bean Sprout, Chinese Cabbage,  
Bok Choy & Pok Choy

## NOODLES STATION DISPLAY

Yellow Noodles, Kway Teow, Instant Noodle, Soba,  
Loh Shu Fun, Mee Hoon

## FROM THE BOILER... BROTH AND STOCKS

Prawn Stock, Emperor Chicken Stock

## FROM THE STEAMERS

Har Gow (Shrimp Dumpling), Siew Mai (Seafood Dumpling)  
Loh Mai Kai (Sticky Glutinous Rice), Har Kao  
With Choice of Thai Chili Sauce, Sweet Sauce, Cili Sauce,  
Hoisin Sauce, Sambal Sauce & Soya Sesame Sauce

## ROASTED BARBEQUE CHICKEN & ROASTED DUCK

Freshly Roasted From The Oven  
Served With Flavored Fragrant Rice, Clear Soup,  
Accompanied by Tomato, Cucumber, Soya Sauce, Chili Sauce  
Hoisin Sauce, Plum Sauce & Ginger Sauce

## SOUP

Seafood Szechuan Soup

## MAIN COURSE

Fried Rice With Asparagus, Teochew Braised Duck, Yong Chow Fried Rice,  
Chilli Crab, Wok Fried Black Pepper Beef With Capsicum,  
Steamed Sea Bass Fish With Soya Ginger Sauce,  
Stir Fried Prawn Marmite, Wok Fried Beef With Dry Chilli,  
Deep Fried Butter Oat Prawn, Stir Fried Kailan With Garlic Soya Sauce,  
Stir Fried Loh Hon Chai With Braised Mushroom

## FROM TRADITIONAL CLAY OVEN....

Clay Pot Chicken Rice, Duck Clay Pot Rice

## LAST IMPRESSIONS...

Assorted of Baklava, Um Ali, Barbossa, Balah El Sham, Muhallabiyeh,  
French Almond Cake, Kiwi Cake, Peach Tart, Coconut Pudding,  
Asst. French Pastries, Fruits Tartlet, Chocolate Brownies,  
Aneka Kuih-Muih Melayu, "Dodol", Jelly In Glass, Honeydew Compote,  
Bubur Kacang Hijau, Nuts Tart, Marble Cheese Cake, Strawberry Swiss Roll,  
Rempeyek, Kacang Hijau, Kacang Tanah, Tart Nenas, Kuih Makmur,  
Fresh Cut Fruits

## CHOCOLATE FOUNTAIN

With Variety of Condiments & Fruits

## Crepes

### PANDAN KETAYAP

Pandan Flavor Crepe With Sweet Coconut Filling

## WAFFLES

Peanut Butter, Maple Syrup, Honey, Chocolate Sauce, Cream & Srikaya

## ICE KACANG

Attap Seed, Sweet Corn, Peanut, Cincau, Buah Pala,  
Jelly, Kidney Bean, Red Bean, Palm Sugar, Condensed Milk & Syrup

## TURKISH ICE CREAM COUNTER

Pistachio, Vanilla, Pomegranate, Chocolate, Vanilla & Strawberry

## FROZEN YOGHURT ICE CREAM

Vanilla, Apple

## FRESH FRUIT PLATTERS

Watermelon, Pineapple, Papaya, Sun Melon, Apples, Banana, Honey Dew Melon

## CHILLED CORDIAL

Soya Cincau, Air Bandung, Lemonade, Guava Juice, Mango Juice

## HOT BEVERAGES

Teh Tarik, Nescafe Tarik

## DATES COUNTER

For reservations, +60 7 268 6868 or [JohorBahru.Info@hilton.com](mailto:JohorBahru.Info@hilton.com)

As we serve the freshest produce, this is an indicative menu and content is subject to change without notice.