



# Flavours of Nusantara

A JOURNEY LED BY  
GUEST CHEF STEFU

TEFU



EQ



# FLAVOURS OF NUSANTARA

BUFFET DINNER | 6.30PM - 10.30PM

10 - 13 OCTOBER 2024

## HIDANGAN ISTIMEWA CHEF STEFU

### Chef Stefu's Specialities

Kambing Guling  
Roast Lamb

Sop Buntut  
Oxtail Soup

Pindang Daging Jawa  
Braised beef cheek in soya and tamarind sauce

Sate Maranggi  
Satay Marinated with sweet soy sauce and tamarind

Sate Ayam Madura  
Chicken satay madura-style

Sate Ambing  
Lamb satay

Rawon Iga Sapi  
Beef ribs soup with kluwak pods

Soto Daging Sumsum  
Beef soup with bone marrow

Gado- Gado  
Indonesian fresh salad

Lawar Bali | Balinese fresh vegetables with coconut and meat

Asinan Sayur Betawi  
Indonesian rojak

Sambal Hijau | Sambal Matah | Sambal Aceh  
Green sambal paste, raw sambal, prawn sambal aceh-style

MENU SUBJECT TO CHANGE WITHOUT NOTICE



**HIDANGAN ISTIMEWA NIPAH**  
**Nipah Signatures**

Nasi Lemak Bersama Udang Galah Berempah  
Steamed Coconut Rice with River Prawn  
Sotong Bakar Sambal | Grilled Giant Squid with Sambal Paste  
Pari Bakar | Grilled Stingray  
Nipah Roti Canai - Made to Order  
Local flat bread served with dhall and fish curry

**SEAFOOD SHOWCASE**

Prawns, Green Mussels, Oysters, Crabs, Black Mussels, Sapak Clams  
Lemon, Lime, Shallot and Vinegar, Cocktail Dressing, Lemon and Garlic Aioli

**PEMBUKA SELERA | APPETISERS**

Kerabu Pucuk Paku, Kerabu Terung Bersantan  
Fiddlehead fern salad, eggplant with coconut milk salad  
Kerabu Kacang Botol Daun Selom, Kerabu Jantung Pisang  
Winged bean and banana heart salad  
Kerabu Tomato Ikan Merah, Kerabu Kaki Ayam  
Fish and tomato salad, chicken feet salad  
Kerabu Betik Muda Bersama Udang, Kerabu Nangka Muda  
Young papaya salad, young jackfruit salad

**ULAM-ULAMAN & SAMBAL**

Daun Selom, Ulam Raja, Daun Pegaga, Peria, Kacang Panjang,  
Timun, Kobis, Bendi, Tomato, Tenggek Burung, Pucuk Putat,  
Kacang Botol, Jantung Pisang, Sambal Belacan, Sambal Limau Kasturi,  
Sambal Kelapa, Sambal Mangga  
Assorted local crudites and herbs with assorted sambals

**HIDANGAN SAMPINGAN**

Ikan Masin Talang, Ikan Masin Gelama, Ikan Masin Sepat,  
Ikan Bulu Ayam, Telur Masin  
Keropok Sayuran, Keropok Ikan, Papadom  
Jeruk Kedondong, Jeruk Mangga, Jeruk Betik, Jeruk Cermat  
Assorted dried, fried fish, traditional crisps and preserved fruit

**YONG TAU FOO COUNTER**

Terung, Bendi, Taufu, Peria  
Bebola Ikan, Choysum  
Sos Manis, Sos Pedas, Sup Ayam

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HIDANGAN UTAMA MELAYU TRADISIONAL | TRADITIONAL MALAY CUISINE

Nasi Kukus Beras Wangi  
Steamed fragrant rice

Ayam Masak Lemak Serai  
Chicken with coconut milk and lemongrass

Sambal Udang Petai  
Shrimp and snake bean in sambal

Kambing Masak Merah  
Lamb in red sauce

INDIAN MAIN COURSES

Indian Butter Chicken

Crab 65

Aloo Gobi

Snapper Fish Head Curry

Dhall Tadka

Coriander Chutney, Mint Chutney, Cucumber Raita,  
Coconut Chutney, Mango Chutney

PENCUCI MULUT | DESSERT

Sago Gula Melaka, Kek Lapis Sarawak, Pulut Mangga, Kuih Lopes, Kuih Muih Melayu  
Palm sugar sago, Sarawak layer cake, mango glutinous rice,  
glutinous rice with palm sugar, assorted malay kuih

Puding Karamel  
Caramel pudding

Ais Kacang, Cendol, Aiskrim  
Shaved sweet ice, cendol, ice cream

Bubur Pengan Pisang, Bubur Pulut Hitam, Puding Roti  
Sweet banana porridge, sweet glutinous porridge, bread and butter pudding

Warm Longan and Red Date Sweet Soup

Fruit Cocktail Jelly, Mango Pudding, Banana Cake, Cheesecake,  
Pandan Kaya Swiss Roll

Watermelon, Honeydew, Rock Melon, Papaya, Pineapple, Dragonfruit

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