

SAJIAN WARISAN BUFFET MENU

25 February – 17 March 2026

6:30 PM – 9:30 PM

ATAS, Mezzanine Level

MANISAN *Sweet Delights*

Kurma *Dates*

Medjoul, Safawi, Honey Rotab, Ajwa

Dodol & Baklava

Air Balang *Local Jar Drinks*

SAJIAN AWAL *Local Appetisers*

Ulam-Ulam *Herb Salad Selections*

Ulam Raja, Daun Pegaga, Pucuk Gajus, Selom, Timun Muda, Tomato, Kacang Botol, Telur Masin, Jantung Pisang Rebus
King's Salad, Asiatic Pennywort, Cashew Leaves, Wild Celery, Young Cucumber, Tomato, Winged Beans, Salted Eggs, Boiled Banan Blossom

Sambal Sauces

Sambal Belacan, Sambal Tempoyak, Sambal Mangga, Sambal Hijau, Cencaluk, Budu, Sambal Belado, Sambal Nanas, Sambal Hitam, Sambal Limau, Sambal Kelapa, Sambal Belimbing
Shrimp Paste Chilli Sauce, Fermented Durian Sauce, Green Mango Sauce, Green Chilli Sauce, Fermented Anchovy Sauce, Spicy Indonesian-style Sauce, Pineapple Sauce, Soy Chilli Sauce, Calamansi Chilli Sauce, Spiced Coconut Sauce, Starfruit Sambal

Aneka Kerabu *Traditional Local Salads*

Kerabu Perut Lembu, Santan Kelapa, Bawang Merah, Cili
Spicy Beef Tripe Salad with Coconut Gravy, Onion, Chilli
Kerabu Taugeh Selom, Kerang Rebus, Sambal Belacan, Kerisik Mentah
Bean Sprout Wild Celery Salad with Boiled Scallop, Shrimp Paste Chilli Sauce, Roasted Dry Coconut
Kerabu Pucuk Paku, Udang, Kelapa Sangai, Cili Sambal, Limau
Fiddlehead Fern Salad, Prawn, Roasted Coconut, Chilli, Lime
Kerabu Mangga Muda, Ikan Bilis, Kacang Goreng
Young Green Mango Salad with Anchovies, Roasted Peanut
Kerabu Terung Bakar Ikan Bersantan
Chargrilled Aubergine with Fish in Coconut Gravy

Aneka Jeruk *Pickles*

Mangga, Kedondong, Sengkuang, Salak, Cermat, Betik, Jambu, Kelubi
Mango, Ambarella, Jicama, Snake Fruit, Malay Gooseberry, Papaya, Guava, Wild Palm Fruit

Umai Ikan Tenggiri, Acar Mentah, Timun, Nenas, Cili
Raw Spanish Mackerel Salad, Fresh Pickled Vegetables, Pineapple, Chilli
Nyonya Acar Awak, Sambal Tempeh, Ikan Bilis, Kentang
Nyonya Mixed Vegetable Pickles, Soybean Cake Chilli Sauce, Anchovies, Potato
Tauhu Sumbat, Kuah Kacang
Stuffed Tofu with Peanut Sauce

Aneka Keropok Crackers

Keropok Udang, Keropok Ikan, Papadum, Rempeyek Kacang, Rempeyek Bilis, Inang-Inang
Prawn Crackers, Fish Crackers, Papadum, Peanut Fritters, Anchovy Fritters, Traditional Rice Crackers

HIDANGAN WARISAN *Local Favourites*

Lemang, Ketupat Pulut Daun Palas, Nasi Impit
Glutinous Rice Cooked in Bamboo, Glutinous Rice Dumplings Wrapped in Palm Leaves, Rice Cakes
Serunding Ayam, Serunding Daging, Kuah Kacang
Spiced Chicken Floss, Spiced Beef Floss, Peanut Sauce

Bubur Lambuk Kampung Baru *Spiced Rice Porridge*

Daging Carik, Lobak Merah, Daun Bawang, Daun Sup, Bawang Goreng
Shredded Beef, Carrot, Scallion, Celery Leaves, Fried Shallots

Live Station: Aneka Mee *Assorted Noodles*

Mee Rebus Daging *Beef Noodles in Thick Spiced Gravy*
Nyonya Laksa Kari *Nyonya Curry Laksa*
Laksam *Flat Rice Noodles in Coconut Fish Gravy*
Mee Sup Utara *Northern-style Clear Beef Noodle Soup*
Mee Kolok *Sarawak-style Dry Noodles*

Taugeh, Daun Sup, Cili Merah, Bawang Goreng, Telur Rebus, Tauhu, Tauhu Pok, Limau, Timun, Selom, Kantan, Limau, Lobak Asin, Daging, Ayam, Bebola Daging
Sambal Mental, Sambal Hitam, Sambal Merah
Bean Sprouts, Scallions, Red Chilli, Fried Shallots, Boiled Egg, Tofu, Fried Tofu Puffs, Lime, Cucumber, Watercress, Torch Ginger Flower, Pickled Radish, Beef, Chicken, Meatballs, Spicy Peanut Sauce, Soy Chilli Sauce, Red Chilli Sambal

Live Station: Sup Mamak *Spiced Soup*

Sup Berempah *Spiced Mamak Soup*
Lidah Lembu, Ekor, Urat Keting, Kambing, Ayam, Perut
Beef Tongue, Oxtail, Beef Tendon, Chicken, Tripe
Daun Bawang, Bawang Goreng, Limau Nipis
Scallions, Fried Shallots, Lime
Aneka Roti – Benggali, Arab, Paung
Breads – Benggali, Arab, Paung

Live Station: Gerai Celup Tepung *Battered Fried*

Ikan Kembung, Sotong, Udang, Paru
Indian Mackerel, Squid, Prawns, Beef Lung

Live Station: Bakar & Panggang *Chargrilled Specialties*

Ikan Pari Bakar, Ikan Cencaru Sumbat, Udang Harimau, Sotong Bakar, Sayap Ayam Bakar Madu Sabah, Satay Ayam dan Daging dengan Kuah Kacang, Otak-Otak, Sata
Grilled Stingray, Studded Indian Mackerel, Tiger Prawns, Grilled Squid, Sabah Honey-glazed Grilled Chicken Wings, Chicken and Beef Satay with Peanut Sauce, Grilled Fish Paste, East Coast Spiced Fish Rolls

Live Station: Kambing Bakar *Oven-roasted Whole Lamb Leg*

Kaki Kambing Bakar, Sos Pudina
Oven-roasted Lamb Leg with Mint Sauce
Nasi Biryani, Kismis Goreng, Gajus, Daun Ketumbar
Fragrant Biryani Rice with Fried Raisins, Cashew Nuts, Fresh Coriander

Live Station: Murtabak & Roti John *Local Hotplate Delights*

Roti John – Udang Galah, Kambing, Ayam

Minced Meat Omelette Sandwich – Lobster, Lamb, Chicken

Murtabak – Daging, Ayam, Jeruk Bawang, Kuah Dhal

Stuffed Savoury Pancake – Beef, Chicken, Pickled Onions and Lentil Curry

Live Station: Pasembur Penang *Penang-style Mixed Fritters*

Cucur Udang, Telur, Kek Ikan, Sotong, Kentang,

Tauhu Goreng, Timun, Sengkuang

Prawn Fritters, Egg, Fish Cake, Squid, Potato,

Fried Tofu, Cucumber, Jicama

✧ **HIDANGAN UTAMA** *Mains* ✧

Nasi Putih *White Rice*

Gulai Kawah Tulang Rawan, Pisang Muda

Slow-Cooked Beef Cartilage Curry, Young Banana

Ayam Pansuh, Pucuk Ubi, Lengkuas

Chicken Cooked in Bamboo, Tapioca Leaves, Galangal

Rendang Itik Serati *Slow-Braised Muscovy Duck Rendang*

Ketam Bunga Masak Lemak *Blue Swimmer Crab in Coconut Gravy*

Ikan Jenahak Asam Gerang, Bendi, Tomato

Golden Snapper in Hot and Sour Broth, Ladies' Fingers, Tomato

Udang Harimau Sambal Petai *Tiger Prawns in Spicy Stink Bean Sauce*

Gulai Urat Tunjang *Beef Tendon and Marrow Curry*

Ikan Patin Tempoyak *Silver Catfish in Fermented Durian Gravy*

Sayur Goreng Jawa *Javanese-style Stir-fried Vegetables*

✧ **KAWAH KAMPUNG** *Traditional Slow-Cooked Favourites* ✧

Nasi Minyak Kenduri, Gajus, Kismis

Local Wedding-style Fragrant Rice with Cashew Nuts, Raisins

Resepi Tradisi Chef Suhalmi – Rendang Tok Daging

Chef Suhalmi's Signature – Dry-style Perak Beef Rendang

Ayam Masak Kuzi *Spiced Chicken in Creamy Kuzi Sauce*

Kambing Masak Hitam *Slow-Braised Lamb in Dark Spiced Gravy*

Live Station: Apam Lenggang & Pulut Pangang

Signature Local Desserts

Apam Lenggang, Pulut Pangang

Soft-rolled Local Pancake, Grilled Glutinous Rice

Aneka Manisan *Desserts*

Kek Apam Balik, Kek Lapis Keju Kurma, Kek Keju Durian, Karamel

Jagung Manis, Kek Lapis Pandan, Bahulu Gula Melaka, Kek Lapis

Sarawak, Kek Batik Teh Tarik, Agar-agar Pandan Sirap Kelapa

Apam Balik Cake, Date Cheese Frosting Cake, Durian Cheesecake, Sweet

Corn Crème Caramel, Pandan Layer Cake, Palm Sugar Sponge Roll,

Sarawak Layer Cake, Milk Tea Batik Cake, Pandan Jelly with Coconut

Kuih & Manisan Tradisi *Traditional Sweet Delights*

Kuih Bakar, Kuih Kosui Gula Melaka, Kuih Lapis Merah,

Kuih Pulut Inti, Kuih Seri Muka, Kuih Tako, Kuih Talam Ubi,

Onde-Onde, Tapai Pulut Daun Getah

Baked Pandan Custard, Brown Sugar Jelly, Red Layered Cake, Glutinous

Rice with Sweet Coconut, Two-layered Green Pandan, Pandan Coconut

Milk Jelly in Pandan Leaf Cups, Tapioca Coconut Milk Cake, Glutinous Rice

Balls with Palm Sugar, Fermented Glutinous Rice in Rubber Leaves

Aneka Kuih Muih *Traditional Cookies*

Tart Nenas, Suji Susu, Bahulu, Kuih Tiram, Batang Buruk,

Biskut Kacang, Kuih Bangkit, Dodol Gula Melaka,

Wajik, Biskut Makmur, Cakar Ayam

Pineapple Tarts, Semolina Cookies, Mini Egg Sponge Cakes,

Oyster Crackers, Milk Fried Popiah-skin Snack, Peanut Cookies,

Sago Cookies, Palm Sugar Toffee, Sweet Sticky Rice,

Peanut-buttery Cookies, Sweet Potato Cookies

Aneka Manisan Panas *Local Hot Desserts*

Pengat Jagung Bersago, Bubur Kacang Hijau Bersantan, Serawa

Durian dengan Roti Jala, Puding Coklat dengan Sos Vanila.

Sweet Corn Porridge with Sago, Mung Bean Porridge with Coconut Milk,

Durian Sauce with Net Pancakes, Chocolate Pudding with Vanilla Sauce

Live Station: ABC & Cendol *Local Cold Desserts*

Cendol, Kacang Merah, Jagung, Pulut, Sagu, Kacang, Jeli, Cincau,

Biji Attap, Buah Pala Kering, Gula Merah, Sirap Ros, Susu Cair

Pandan-flavoured Jelly, Red Beans, Corn, Sticky Rice,

Sago Starch, Peanut, Jelly, Grass Jelly, Attap Seeds,

Dried Nutmet with Palm Sugar, Rose Syrup, Evaporated Milk

Gerei Aiskrim *Ice Cream Corner*

Kedondong, Musang King Durian, Teh Tarik, Onde-Onde

Ambarella, Musang King Durian, Milk Tea, Glutinous Rice Palm Sugar

Kacang, Coklat Beras, Marshmallow,

Badam Panggang, Sos Coklat, Sos Strawberi

Peanut, Chocolate Rice, Marshmallow,

Roasted Almond, Chocolate, Strawberry

Coklat Leleh *Chocolate Fountain*

Strawberi, Anggur, Marshmallow, Kek Span Jari, Kek Span

Strawberry, Grapes, Marshmallow, Finger Sponge Cake, Sponge Cake

Buah-Buahan Tempatan *Seasonal Local Fruit Corner*

Honeydew, Nangka Madu, Betik, Nanas, Tembikai, Jambu Batu

dengan Kulit Limau Mandarin Kering, Jambu Air dengan Asam Boi

Honeydew, Sweet Jackfruit, Papaya, Pineapple, Watermelon, Guava with

Preserved Mandarin Peel Water Apple with Preserved Plum

HIDANGAN PILIHAN *Cook-To-Order Menu*

Claypot – Ikan Patin Tempoyak

Slow-cooked silver catfish in a rich, tangy tempoyak (fermented durian) gravy, with local herbs and spices for an authentic Malaysian flavour.

Mibrasa – Ayam Percik

Perfectly grilled chicken, glazed with spiced coconut, prepared according to a traditional Malaysian recipe passed down through generations.

Menu is subject to change without prior notice.

The food may contain or come into contact with common allergens. Please inform your host of any dietary requirements.