



SERENA
BRASSERIE

二零三四 THE ENCHANTING
LEGEND

Chinese New Year
Buffet Menu





Reunion Dinner Buffet Menu

9 February | 6:30Pm – 10:30PM

ASSORTED SALAMI & COLD CUTS PLATTER

Chicken Char Siew Platter
Smoked Duck Breast with Mint Mango
Smoked Salmon Fillet

Fresh from Garden Farm - *Cultivate* Salad Bar

Lettuce - Butterhead, Red Frisee, Romaine, Oak Leaf
Hearty Condiments - Cherry Tomatoes, Kyuri Cucumber, Julienned Carrot, Red Onion Ring, Trio of Capsicum Slices, Sweet Corn, Chickpeas, Pickled Beetroot, Capers, Cocktail Onions, Kidney Beans, Crispy Beef Strips, Crispy Turkey Strips, Garlic Crouton, Hard-boiled Eggs
Dressings - Anchovy Dressing, Thousand Island Dressing, French Dressing, Balsamic Dressing, Citrus Vinaigrette, Blue Cheese Dressing

FROM THE ICE BAR

Mud Crabs, Irish Oysters, Tawau's Cooked Prawns, Australian Yabbies, Sekinchan's Swimmers, Tasmanian Black Mussels, Maine Half Shell Scallops

Tabasco Sauce, Lemon Wedges, Red Shallot Vinaigrette
Cocktail Sauce, Bird's Eye Chili Dressing with Coriander

"YEE SANG" ON ICE - Toss to Prosperity

Salmon Fillet, Jellyfish, Red Dragon Fruit, Julienned Pear, Daikon, Carrot, Assorted Preserved Vegetables, Sesame Seeds, Coriander Leaves, Crushed Peanuts, Peanut Oil, Cinnamon Powder, Lime Juice, Lime Leaves, Plum Dressing

CRAFTED SALADS

Black Fungus in Black Vinegar & Chive-chili Oil
Slow Poached "*Kampong*" Chicken with Dong Quai Jelly
Crystalline Ice Plant with Thai Chili-shallots-lime Dressing
Cordyceps Flowers and Golden Capsicums with Sichuan Peppers
Sakura Prawns with Gochujang & Virgin Sesame Oil
Haricot Beans & Crispy Vegetable Kara-age with Sesame-miso Paste
Smoked Chicken with Mandarin Orange Dressing
Cucumber Carpaccio with Ponzu-soy-garlic-chili Dressing & Julienned Sweet Peas

All prices are in Ringgit Malaysia and are exclusive of prevailing taxes.



BAKER'S CHOICE

Assorted Bread & Rolls: Oriental Corn & Chili Bread,
Steamed Chinese Flower Bun, Hard Rolls, Soft Rolls, Brioche,
Mini French Baguette, Focaccia, Lavosh

Selections Of Home-churned Butter: Unsalted Butter, Garlic & Herbs

FROM THE SOUP KETTLE

Braised Superior Seafood Soup with Sea Cucumber & Crab Meat
Roasted Butternut Squash Soup with Caramelised Sunflower Seed

CARVING STATION

Slow-cooked Soy Dark "*Kampong*" Chicken
Five Spice Chinese Marinated Oven Baked Lamb Ribs
with Curry Leaves & Dried Chili
Hoi Sin Sauce, Plum Sauce, Szechuan Sauce,
Spring Onions with Chili Rings

FROM THE DUCK FARM

"InterContinental KL" Style Roasted Duck, Chive Pancakes, Hoi Sin Sauce,
Julienned Cucumbers, Spring Onions

LOK-LOK STATION

DOUBLE-BOILED CHICKEN SOUP, DUO SESAME SATAY SAUCE

Hot Pot with Assorted Meat & Seafood Skewers
Chicken, Prawn, Fish Balls, Beef Balls, Prawn Balls
Fish Roll with Vegetables, Tofu, Fish Paste-stuffed Tofu,
Fish Paste-stuffed Chili, Fish Paste-stuffed Brinjal,
Fish Paste-stuffed Okra, Jing Du Prawn Dumplings, Crab Sticks,
Quail Eggs, Peanut Sauce, Chilli Oil
Hoi Sin Sauce, Shrimp Paste, Ipoh Sweet Bean Sauce,
Toasted Sesame Seeds, Shallot Oil, Sesame Oil

LO BAK GOU COUNTER - HOT PLATE

Lo Bak Gou (Turnip Cake) Skewers & Lingham Chili Sauce Fountain
Condiments: Eggs, Chives, Soy Sauce, Sambal Paste

CHINESE NEW YEAR “PROSPERITY” DISHES

Stewed Shiitake Mushrooms with “Fat Choy” and Sun-dried Golden Oysters
Braised Flower Crab in Superior Stock with Ginger & Bird’s Eye Chili
Gold Coin Tiger Prawn with Chili, Mango & Cilantro Salsa
Braised Broccoli with Money Bag Sauce
Salt & Pepper Borneo Halibut Fillet
Szechuan Pacific Clams with Bell Peppers
Braised Yee Mee with Seafood, Ginger & Spring Onion
Hong Kong Style Yang Chow Fried Rice with Honey Diced Chicken

ISLAND MAIN COURSE

Steamed Jasmine White Rice
Lamb Kuzi with Cashew Nuts and Mint Leaves
Belacan Fried Asparagus
Braised Nyonya “Chap Chye”
Oxtail *Asam Pedas* with Lady’s Fingers
Seared Seabass Fillet with Tomato Confit & Creamy Lemon Sauce
New Zealand Black Mussel Cacciatore
Duck Leg Confit with Grilled Peach and Orange Reduction
Roasted Truffle Potato Trio with Garlic Herbs

HEATING LAMP

Deep-fried Chicken Bean Curd Roll
Deep-fried Crispy Wonton
Deep-fried Beijing Dumpling
Hong Kong Egg Tart

ASSORTED CNY COOKIES

Kuih Bangkit (Tapioca Cookies), *Kuih Kapit* (Love Letter Crepes),
Pineapple Roll Tart, “Ngaku” Arrowhead Chips

FRITTERS SELECTION

Chinese Sesame Balls with Salted Egg Yolk Filling
Deep-fried “Ninko” with Sweet Potato & Yam
Fried Lotus Pancake

ICE CREAM STATION

Assorted Ice Cream

New Zealand Ice Cream

Mango Sauce, Chocolate Sauce & Raspberry Coulis

Wafer Cone, Chocolate Chips, Almond Flakes, M&M Candies, Chocolate Rice

CNY THEMED DESSERTS

Water Chestnut Jelly

Carp-shaped Coconut & Red Bean Jelly

Chinese Five Spice Chocolate Almond Macarons

Tong Shui – Tang Yuan in Red Bean Soup

Chilled Pearl Sago with Melon, Mango & Avocado Cream

Chilled Snowy Fish Collagen with Cloud Ear Fungus & Jujube

Assorted Mini Cupcake Tower topped with “Fat Choy” Peach Cheese Cake

Hasma & Aloe Vera Yogurt Mousse

Mandarin Orange Crème Brûlée

Red Dragon Fruit Pudding with Pomelo

Black Herbal Jelly

Seasonal Tropical Fresh Fruits

Mandarin Orange, Pink Pomelo, Red & Golden Watermelon,

Red Dragon Fruit, Passion Fruit

ABC Station – *Ais Kacang & Cendol* with Condiments

Crushed Ice Mixed with Colorful Pearls & Condiments

Served with Honey Jack Fruit, Avocado, Mango,

Coconut Milk, Honey Sea Coconut, Cendol,

Condensed Milk, Rose Syrup, Palm Sugar & Evaporated Milk

Chocolate Fountain

Mandarin Orange Chocolate, Marshmallow, Frozen Banana,

Assorted Fruit Skewers, Dried Apricots

COFFEE OR TEA



Lunar New Year Long Lunch

10 & 11 February | 12:30PM – 4:00PM

COLD CREATION

Assorted Salami & Cold Cuts Platter

Chicken Char Siew Platter

Assorted Chinese Cold Cuts

COMPOSE SALAD

Jelly Fish Salad with Toasted Sesame Seeds

Grilled Beef, Cucumber, Mint Leaves & Peanuts

Smoked Duck Breast With Mandarin Orange & Pomelo Vinaigrette

Broccoli & Red Dates Salad

Thai Pomelo Salad

Cha Soba Noodle Salad

Marinated Chicken with Chili, Lemon Grass, Ginger Flower & Lime Juice

Turnip, Carrot & Bean Curd Rice Roll with Dried Shrimps

Fresh from Garden Farm - *Cultivate* Salad Bar

Lettuce - Butterhead, Red Frisee, Romaine, Oak Leaf

Hearty Condiments - Cherry Tomatoes, Kyuri Cucumber,

Julienned Carrot, Red Onion Ring, Trio of Capsicum Slices,
Sweet Corn, Chickpeas, Pickled Beetroot, Capers, Cocktail Onions,

Kidney Beans, Crispy Beef Strips, Crispy Turkey Strips,

Garlic Crouton, Hard-boiled Eggs

Dressings - Anchovy Dressing, Thousand Island Dressing,

French Dressing, Balsamic Dressing,

Citrus Vinaigrette, Blue Cheese Dressing

SEAFOOD PARADISE

Yabbies, Prawns, Half Shell Scallops, New Zealand Mussels,

Flower Crabs, Little Neck Clams, Irish Oysters

Lemon Wedges, Cocktail Sauce, Lemon & Cilantro Dip,

Dill Sour Cream Sauce, Tabasco Sauce

CHEESE BOARD

Brie, Danish Blue, Edam, Emmentaler, Gouda, Gruyere

Dried Apricot, Dried Cranberry, Dried Mango, Prunes, Dried Kiwi, Dried

Pineapple, Green Grapes, Red Grapes, Black Grapes, Baby Plum

Almonds, Cashew Nuts, Walnuts, Macadamia Nuts, Brazilian Nuts,

Pecan Nuts, Sunflower Seeds, Pumpkin Seeds, Water Crackers,

Cheese Crackers, Grissini Sticks

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PROSPERITY YEE SANG

Traditional Yee Sang with Salmon & Jellyfish

SANDWICH ISLAND

BBQ Chicken Sandwich Bao

Prawn Cocktail Mini Croissant Sandwich

Spice & Herb Marinated Vegetable Focaccia Bread

THE SOUP KETTLE

Spiced Creamy Beef Root Soup

Braised Fish Maw & Seafood Soup

FRESHLY BAKED BAKERIES

Baguette, Ciabatta Roll, Soft Rolls, Hard Rolls, Whole Wheat Rolls

CHEF ON SHOWCASE

Serena Chicken Rice & Chinese BBQ Stall

Five-spice Roasted Chicken & Roasted Duck

Steamed Aromatic Chicken Flavoured Rice, Chicken Broth

Dark Soy Sauce, Ginger Dip, Chili Rice Dip

BASKET BAMBOO STATION

Chee Cheong Fun

Light Chinese Curry Gravy, Chicken Broth

Fish Balls, Fish Cakes, Bean Curd Skin, Soy Minced Chicken,

Prawn Meat, Spring Onions, Fried Shallots, Sesame Seeds

Chili Sambal, Sweet Chili Sauce & Garlic Chili Sauce

THE BLACK MARBLE

Asian Inspired Szechuan Peppercorn & Flower Mushroom Beef Wellington

Himalayan Roasted Red Snapper with Garlic Dill

Roasted Root Vegetables, Baked Potato Wedges

Chili Sauce, Dark Soy Sauce, Hoisin Sauce,

Shallot & Thyme Jus, Mint Jus Reduction

CNY CLAYPOT SPECIALS

Steamed Glutinous Rice with Chicken Char Siew & Mushroom

Hong Kong Style Hokkien Noodle with Seafood

Wok-fried Prawns with Soy Sauce and Scallions

Stir-fried Szechuan Flower Crab

Chicken Cashew Nut with Pepper

Steamed Tofu with Garlic Mince & Soy Sauce

Braised Stewed Cabbage with Mushroom & Carrot

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MAIN'S – CHAFERS ISLAND

Steamed Fragrant Rice

Steamed Seabass with Nyonya Sauce

Green Curry Lamb with Brinjal

Sotong Sumbat Perchik Sauce

Stir-fried Nai Pak with White Garlic Sauce

Moroccan Beef Stew

Classic Truffle Potato Au Gratin

Poached Broccoli with Almond Butter Sauce

Coq Au Vin, Chicken, Button Mushrooms, Beef Bits and Fresh Thyme

HOT PLATE CORNER

Fried Carrot Cake

Egg, Bean Sprouts, Pickled Radish,

Chili Paste, Spring Onion, Chili Sauce, Lime

HEATING LIGHT

Deep-fried Sesame Balls

Shanghai Pancake

Deep-fried “Ninko” with Sweet Potato & Yam

ICE CREAM STATION

Assorted Ice Cream

New Zealand Ice Cream

Mango Sauce, Chocolate Sauce & Raspberry Coulis

Wafer Cone, Chocolate Chips, Almond Flakes, M&Ms, Chocolate Rice

DESSERTS

Double-boiled Barley, Gingko Nuts & Bean Curd Skin

Chilled Snow Bird Nest, Aloe Vera, Roselle & Hawthorn Syrup

Pandan Snow Skin

Maple Cashew Nut Tart

Carrot Cake with Orange & Cheese Frosting

Baked Cheese Cake

Marmalade Swiss Roll with Chantilly Cream

Pineapple Cream Coconut Financier Donut

Lychee Strawberry Tart

Chilled Pearl Sago Melon Pudding

Coconut Cream Yuzu Mango Confit

Tropical Sliced Fruits

Sliced Watermelon, Papaya, Rock Melon, Dragon Fruit,

Honey Dew, Pineapple, Mixed Local Seasonal Fruits

Mandarin Orange

ABC Station – *Ais Kacang & Cendol* with Condiments

Crushed Ice Mixed with Colorful “Pearls” and Condiments

Served with Honey Jack Fruit, Avocado, Mango,

Coconut Milk, Honey Sea Coconut, Cendol,

Condensed Milk, Rose Syrup, Palm Sugar and Evaporated Milk

Dark Chocolate Fountain

Marshmallow, Strawberries, Dates, Lady’s Finger,

Dried Apricots, Dried Mango and Melon Balls