

## Sparkly Sunday Long Lunch Buffet @ Serena Brasserie

**Every Sunday, 7<sup>th</sup> August 2022 Onwards  
@RM198+ per Adult & RM94+ per Child**

### COLD CREATION

#### **Compose Salad**

Roast Beef with Chargrilled Peppers and Horseradish Sauce  
Char Grilled Eggplant with Mustard Crust  
Green Beans, Olives, Tuna and Lime Dressing Salad  
Spit Roasted Chicken Salad with Chili Mango Chutney  
Fresh Shrimps with Glass Noodles Salad  
Shell Pasta with Fresh Mussels and Tomato Sauce

#### **From the Garden – Salad Bar**

**Lettuce-** Mesclun mix, Lolo rossa, Frissee, Red radicchio

**Hearty Condiments-** Trio of capsicum slice, sweet corn, cherry tomatoes, broccoli, julienne carrot, cucumber, red onion ring, herbed croutons, capers, pickled beetroot, boiled eggs

**Dressings-** Thousand Island, balsamic vinaigrette, Italian dressings,  
Greeny herb, tangy citrus drizzle, honey mustard

#### **Parmigiano Wheel**

Classic Caesar salad with Traditional condiments in cheese wheel

#### **Crustacean on Ice and Mini 'Tatsu'**

Presentation of shellfish on ice with condiments, tabasco and exotic fruit dressing  
Nigiri sushi and Hosomaki rolls with wasabi, pickled ginger and soya sauce

#### **Sandwich Corner**

Mediterranean grilled vegetable with pesto in Ciabatta  
Smoked salmon and mixed lettuce on wholemeal bread  
Mini brown bread stuffed with spicy eggs mayonnaise  
Smoked turkey cranberry sauce on foccacia

### THE SOUP KETTLE

Roasted Roma tomato soup with basil-pesto and parmesan toast  
Hot & Sour Szechuan Soup

#### **Freshly Baked Bakeries**

Baguette, ciabatta roll, soft rolls, hard rolls whole wheat rolls

### CHEF ON GIMMICK - PASTA STATION

**Choice of pasta-** Fettuccine, Spaghetti, Penne, Linguini

**Choice of Sauce-** Bolognese, Alfredo, Arabiatta, Napolitana and Aglio olio

**Condiments-** Olives, mushrooms, turkey sliced, tomato, capsicum, asparagus  
Italian parsley and parmesan cheese



INTERCONTINENTAL  
KUALA LUMPUR

### **THE BLACK MARBLE – SUNDAY ROAST**

Roasted Tenderloin of beef baked in crust (Beef Wellington)  
Harrissa Spiced Roasted Bone in Leg of Lamb

Yorkshire pudding, Roasted new potato, sautéed herb baby tomato, shallot jus, mint jus reduction, selection of mustards and horseradish

### **MAIN's – CHAFERS**

Mixed seafood with asparagus and mushroom casserole  
Honey glazed of supreme chicken with spinach  
Blackened Red Snapper fillet, potato & dill veloute  
Sautéed cheesy beef meatball on berries sauce  
Herbed French bean with carrot and almond flake  
Potato & pumpkin gratin

### **HEATING LIGHT**

#### **Savory Crust Pie's**

Turkey Lattice Pie  
Mushrooms Leek Pie  
Italian Sausage & Spinach Pie

#### **Local's Delicacies**

Roti jala, Murtabak  
Chicken Curry and Dhall  
Chicken and beef satay with Traditional condiment

### **LIVE ASIAN HOT PLATE**

#### **The Mongolian Stir Fried**

Chicken and Beef Slice

Vegetables- Beansprouts, capsicum, spring onion, oyster mushroom, shitake mushroom, onion, red chili, carrot, broccoli, cauliflower

**Sauce** – ginger, garlic, honey, water, soy sauce, sriracha  
Calamansi lime juice and garlic oil

### **'SLURP' NOODLE CORNER**

#### **Nyonya Curry Laksa**

Nyonya heritage curry gravy served with yellow noodles or hor fun, fried wanton, chili paste and traditional condiments

#### **Ampang Street Mee Udang**

Spiced rich prawn broth served with yellow noodles, poached prawn, soy chili and traditional condiments

### **MAIN's – HEART OF SPICES ISLAND**

Sambal ikan bilis petai (Anchovies cooked with chili paste and sticky bean)  
Gulai udang harimau belimbing tempoyak (Home town braised tiger prawn in coconut with fermented durian)  
Gulai jantung pisang (Braised banana heart in chili coconut sauce)  
Crispy fillet of Seabass with Hoisin Sauce  
Stir-fried Baby Kailan with Black Mushrooms  
Nasi minyak bunga telang (Aromatic gee rice with butterfly pea flower)  
Nasi kukus (Steamed fragrant rice)

**The Stall – Hainanese Chicken Rice  
Chinese BBQ Chicken & Roasted Chicken**

Braised peanut broth, cucumber sliced, romaine lettuce, sliced tomato, garlic oil, soya sauce, minced ginger, homemade chili sauce

**SWEETS BAR**

**Stall ABC dan Cendol**

ABC & Cendol stall – Cendol , Sweetcorn , Kidney Bean , Attap Seed ,Cincau , sagu merah, sagu hijau, sagu kuning, Longan , Peanut ,dry Nutmeg , Red jelly ,pandan jelly , Palm sugar syrup , Evaporated Milk & santan

**Pastries**

**Pastry Chef's Selection**

Black Sesame Lamington | Apple Cinnamon Mousse Cake  
Red Velvet Maracuja Cheese Cake | Orange Milk Chocolate | Ovaltine  
Assorted Malay Kuih

**Shooter Glass**

Rice Pudding  
Soya Pudding  
Mango Green Tea  
Strawberry Lychee Mousse

**Tarts**

Pineapple Tart  
Peach Tart

**Malay Hot Desert**

Pangat Pisang & Bubur Cha cha

**Ice Cream**

Assorted Ice cream  
New Zealand ice cream  
Mango Sauce, chocolate sauce and raspberry coulis  
Cone, chocolate chips, almond flakes, M+M's, chocolate rice

**Dark chocolate fountain**

Marshmallow, Strawberry, Dates, Lady Finger,  
Dried Apricot, dried mango and Melon Balls

**Tropical fruit slice**

Sliced watermelon, papaya, rock Melon, dragon fruit, honey dew, pineapple  
Mixed local seasonal fruits