



THE PRESTIGE HOTEL

Flavours of Malaysia

SEMI-BUFFET LUNCH

31ST AUGUST & 16TH SEPTEMBER 2026
12.00PM - 2.30PM

RM 45+
PER PERSON

ADD RM 10+ TO ENJOY MAIN COURSE
WITH COMPLIMENTARY COFFEE AND TEA



PRICES ARE SUBJECT TO 6% SST.



Menu

SALAD BAR

BoomGrow Hydroponic
Mesclun mixed salad
with condiments & dressings

APPETIZER

Glass noodle salad
Green mango salad
Smoked duck herb salad
Cockle & bean sprout salad
Chesee platter with dried fruits
Sliced chicken
Beef salami

SOUP

Clear chicken soup
with corn & potatoes

CHEF'S SIGNATURE

Aloo vindaloo
Basmati ghee rice
Fried bean curd with onion sambal
Stir-fried eggplant with minced chicken
Traditional coconut-braised vegetables

TEOWCHEW PORRIDGE

Fried dace fish
Pickled ginger
Braised peanuts
Kong choy
Pickled lettuce
Salted eggs

DESSERT & BEVERAGES

Pudding
Waffles
Mini muffins
Fruit Platter
Assorted mini cakes
Ice kacang with condiments
Chilled Juices

CHOICES OF MAIN COURSE

Malay-style prawn noodle soup
Penang char kway teow
Lemuni herb rice with sambal & crispy fried chicken
Tandoori chicken skewer with naan bread & condiments
Penang asam laksa