

NELAYAN CAFE RAMADHAN BUFFET MENU 2011

MENU 1

COLD SALAD & KERABU

Rojak buah-buahan with petis sauce
Tauhu bakar with condiments
Market salad with Italian dressing
Potato salad
Kerabu mangga ala thai
Kerabu pucuk paku
Urap pegaga
Urap taueh dengan babat
Ulam-ulaman kampung
sambal belacan , sambal tempoyak cincalok dan budu.
Ikan masin sepat , ikan masin gelama dan telur asin.

PICKEL FRUITS

Jeruk Sengkuang ,Jeruk mangga , Jeruk betik and Jeruk kedondong

SOUP

Sop tulang rawan berempah

BUBUR COUNTER

Bubur lambuk berdagang with condiments.
(fried shallot and spring onion)

MAIN DISHES.

Ayam masak bunga kantan
Daging masak kari berkentang
Udang goreng lada hitam
Ikan tenggeri gulai nenas
Kalian goreng ikan masin
Tauhu goreng bersos chilli
Nasi puteh

PONDOK 1

Nasi Briyani ala Selesa
Kambing Briyani ala Selesa
Cucumber raita
Papadom , keropok ikan dan keropok sayur

PONDOK 2

Laksa Johor ala Selesa with condiments
(cucumber , yellow onion , beanprouts , sambal belacan , daun selasih , bunga kantan and limau kasturi)

PONDOK 3

Yong Tau Foo ala Chef with condiments.
(young corn , kangkong , cauliflower , broccoli , fish cake , tauhu pok , sotong ball , fish ball , mushroom , sambal kacang and sambal cili)

PONDOK 4

Chicken and beef satay with condiments.
(ketupat nasi , cucumber , onion and satay sauce)

PONDOK 5

Live cooking from our chef
Mee goreng mamak with condiments
(beanprouts , choy sum , fried potato , fried beancurd , green cili cut , shrimps , chicken and white squid)

2/8/2011

9/8/2011

16/8/2011

23/8/2011

PONDOK 6

Ikan bakar Selat Tebrau & kerang rebus tiga rasa
(ikan pari & cream dory fillet)

PONDOK 7

Ice kacang and ice cream with condiments

(Cendol , sweet corn , red bean , buah kabong , evaporated milk , palm sugar , chocolate saure , agar2 , peanut , chocolate rice)

PONDOK 8

Hot and cold drink

DESSERT

Assorted slice tropical fruit

(honey dew , water melon red , papaya and buah-buahan bermusim)

Dried dates

Assorted malay and nyonya kuih

Assorted sliced cake and pastries

Assorted mixed jelly and pudding

Cream caramel and bubur sum-sum

Pisang goreng , cenpedak goreng and jemput2 pisang

Keropok lekor and ubi rebus

Tapioca chips , banana chips and kerepek pedas

Bubur pulut hitam

Tapai ubi and tapai pulut

Prepared by Chef norazman

NELAYAM CAFÉ RAMADHAN BUFFET MENU 2011

MENU 2

COLD SALAD & KERABU

- Pasembor with traditional sauce
- Tahu sumbat with sauce
- Tomato salad with Italian dressing
- Market salad with dressing
- Sambal ikan bilis dengan kacang goreng
- Kerabu kacang botol
- Kerabu taugeh dengan isi kerang
- Urap pegaga with taugeh
- Salad pasta dengan tuna
- Ulam-ulaman kumpang
- Sambal belacan , cincalok , sambal tomato.
- Ikan masin gelama ,ikan masin pari and telur asin

PICKEL FRUITS

- Jeruk senkjuang , jeruk manga , jeruk betik dan jeruk kedondong.

SOUP

- Sop bebola ikan bersama lobak asin

BUBUR COUNTER

- Bubur lambuk berdagang with condiments
(fried shallot and spring onion)

MAIN DISHED

- Ayam masak merah
- Daging bakar bumbu sate
- Siput sedut masak lemak
- Ikan bawal goreng tiga rasa
- Telur dadar bersama chilli
- Labu kuning lemak selaseh
- Nasi puteh

PONDOK 1

Nasi briyani ala selesa

- Kambing briyani ala Selesa
(Cucumber raita , papadam , keropok ikan dan keropok udang)

PONDOK 2

Asam laksa with condiments

- (mee laksa , lettuce , pineapple , onion , cucumber , daun kesum , otaku dang ,
chili merah , and bunga kantan)

PONDOK 3

Yong Tau Foo with condiments

- (kangkong , broccoli , cauliflower , fish cake ,fish ball , sotang ball , chicken
sausage , young corn , mushroom , sambal kacang , sambal merah).

PONDOK 4

Ice kacang and Ice cream with condiments

- (cendol , pesnuit, cream corn cornal ,red bean ,syrup merah, gula melaka,susu
ideal , coklat sauce, agar2)

PONDOK 5

Chicken and beef satay with condiments

- (ketupat nasi , onion , cucumber , kuah kacang)

3/8/2011
10/8/2011
17/8/2011
24/8/2011

PONDOK 6

Ikan bakar Selat Tebrau dan kerang rebus tiga rasa

PONDOK 7

Live cooking from our chef,

Mee hoon goreng Singapore with condiments

(julienne carrot , black mushroom , beanprouts , chive and chinese cabbage , fish cake ,egg and shrimps)

PONDOK 8

Hot and cold drinks

DESSERT

Assorted slice tropical fruits

(honey dew melon , watermelon red , papaya and buah –buahan bermusim)
Dried dates

Assorted malay and nyonya kuih

Assorted slice cake and pastries

Cream caramel and sago gula Melaka

Assorted mixed jelly and fruits pudding

Jemput udang , keledak goreng , pisang goreng

Keropok lekor dan ubi rebus

Kerepek ubi , kerepek pisang dan kerepek pedas

Bubur kacang merah

Bread butter pudding with vanilla sauce

NELAYAN CAFÉ RAMADHAN BUFFET MENU 2011

MENU 3

COLD SALAD & KERABU

Pecal bonda with traditional sauce

Rojak tahu

Salad kacang kuda dengan tuna

Kerabu mangga muda dengan sos ikan

Kerabu pucuk ubi

Urap kacang botol

Urap jantung pisang

Ulam-ulam kampung, sambal belacan ,sambal ketok , cincalok dan budu.

Ikan masin sepat,ikan masin bulu ayam dan telur asin.

PICKEL FRUITS

Jeruk betik , jeruk sengkayang , jeruk kendondong , jeruk mangga.

SOUP COUNTER

Sop ayam tomyam pattani

BUBUR COUNTER

Bubur lambok daging with condiments

(fried shallot , onion spring)

MAIN DISHED

Ayam goreng rempah ratus

Daging gulai cili padi dengan kentang

Ikan selar papan masak gulai nenas

Udang masak sambal bawang

Kangkong goreng belacan

Sayur goreng jawa

Nasi putih

PONDOK 1

Nasi bryani ala Selesa

Kambing bryani ala Selesa

(Cucumber raita , keropok sayur , keropok ikan dan papadom)

PONDOK 2

Soto ayam with condiments

(shredded chicken , ketupat nasi , fried shallot , spring onion fried peanut , beans ports , soo hoon ,and sambal kicap)

PONDOK 3

Live cooking from our chef

Penang fried kway teow with condiments

(beansprouts , kuchal , fried beancurd , green cut chilli , kerang meat and egg).

PONDOK 4

Young Tau Foo with condiments

(young corn , chee chong fun , fish cake , sotong ball , kangkong , cauliflower , broccoli , tauhu pok , creab meat steak , sambal kacang and sambal cili)

PONDOK 5

Chicken and Beef Satay with condiments

(ketupat nasi , onion , cucumber and kuah kacang).

PONDOK 6

Ikan bakar Selat Tebrau dan kerang rebus tiga rasa

4/8/2011

11/8/2011

18/8/2011

25/8/2011

PONDOK 7

Ice kacang and ice cream with condiment

(Peanut , sweet corn , red bean , ideal milk , syrup , chocolate sauce , palm sugar and 2 type agar).

PONDOK 8

Hot and cold drink

DESSERT

Assorted slice tropical fruits

(honey dew , watermelon red , papaya and buah-buahan bermusim)
Dries dates

Assorted malay and nyonya kuih

Assorted slice cake and pastries

Assorted fruit pudding and mixed jelly

Cream caramel and bubur sum-sum

Jemput udang , keledak goreng , pisang goreng

Keropok lekor dan ubi rebus

Kerepek ubi , kerepek pisang dan kerepek pedas

Bubur kacang hijau dengan sagu

Tapai ubi dan tapai pulut

Prepared by chef norazman

NELAYAN CAFÉ RAMADHAN BUFFET MENU 2011

MENU 4

COLD SALAD & KERABU

Rojak penang with traditional sauce

Rojak mamak with sauce

Mixed vegetable salad with shrimps and mayonnaise

Kerabu ulam raja

Kerabu taueh dengan isi kerang

Urap kacang panjang

Urap kacang botol dengan ikan tenggiri

Ulam-ulam kampung

sambal belacan , sambal ketok , cinalok dan budu

ikan masin sepat , ikan masin gelama dan telur asin.

PICKEL FRUITS

Jeruk sengkang , jeruk betik , jeruk buah pala ,jeruk mangga.

SOUP COUNTER

Sop daging berempah dengan lada hitam

BUBUR COUNTER

Bubur lambuk with condiments

(fried shallot and spring onion)

MAIN DISHED

Ayam masak asam pedas

Daging masak halia chinese style

Ikan patin lemak tempoyak

Ketam masak lemak daun kunyit

Telur " foo yong "

Sayur goreng campur nyonya style

Nasi puteh

5/8/2011

12/8/2011

19/8/2011

26/8/2011

PONDOK 1

Nasi briyani ala selesa

Kambing briyani ala Selesa

(Cucumber raita , Keropok sayur , keropok ikan dan papadom)

PONDOK 2

Mee rebus ala Selesa with condiments

(telur rebus , bean sprouts , green chilli , llimau kasturi , keropok , onion spring and fried shallot and kicap manis)

PONDOK 3

Live cooking from our chef

Fried soon hoon with condiments

(beans prouts , chives , shrimps , kerang meat and egg)

PONDOK 4

Young Tau Foo with condiments

(young corn , chee chong fun , fish cake , sotong ball , kangkong , cauliflower , broccoli , tauhu pok , mushroom , sambal kacang and sambal merah).

PONDOK 5

Chicken and Beef Satay with condiments

(ketupat nasi , onion , cucumber and kuah kacang)

PONDOK 6

Ikan bakar selat tebrau and kerang rebus tiga rasa

PONDOK 7

Ice kacang and Ice Cream with condiments

(cendol , peanut , cream corn cernal , red bean , ideal milk , shyrup , chocolate sauce , palm sugar and 2 tnye agar-agar)

PONDOK 8

Hot and cold drink

DESSERT

Assorted slice tropical fruits

(honey dew , watermelon red , papaya and buah-buahan bermusim)

Dried dates

Assorted malay and nyonya kuih

Assorted slice cake and pastries

Assorted jelly and fruits pudding

Cream caramel and sagu gula melaka

Jemput udang , keledak goreng , pisang goreng

Kerepek ubi , kerepek pisang dan kerepek pedas

Keropok lekor dan rebus ubi

Bubur terigu dengan sagu

Putu mayam with condiments

Prepared by chef norazman

NELAYAN CAFÉ RAMADHAN BUFFET DINNER 2011

MENU 5

COLD SALAD & KERABU

Rojak asmah

Gado – gado with traditional sauce

Potato salad with slice beef and chopped parsley

Kerabu mangga with fried anchovies

Urap pucuk ubi dengan taugen

Acar mentah

Ulam-ulam kampung

Sambal belacan , sambal ketok and cincalok

Ikan masin sepat , ikan masin buiu ayam dan ikan kering pari

PICKEL FRUITS

Jerok senkuang , jerok betik , jerok buah pala ,jerok mangga.

SOUP COUNT

Cream of asparagus soup with bread

BUBUR COUNTER

Bubur lambok with condiments

(fried shallot and spring onion)

MAIN DISHED

Ayam goreng berempah

Daging masak kurmak berkentang

Steamed fish fillet with hot bean sauce

Lala masak tumis berlada

Sayur petola lemak puteh

Bendir gulai asam

Nasi putih

6 / 8 / 2011

13 / 8 / 2011

20 / 8 / 2011

27 / 8 / 2011

PONDOK 1

Nasi bryani ala Selesa

Kambing bryani ala Selesa

(Cucumber raita , Keropok sayur , keropok ikan dan papadom)

PONDOK 2

Mee Curry nonya style with condiments

(Telor rebus , bean sprouts , tauhu fok , onion spring ,fish cake , fried shallot and sambal tumis)

PONDOK 3

Live cooking from our chef

Fried mee cintan with condiments

(beans prouts , chives , shrimps , sliced chicken , Julian carrot and egg)

PONDOK 4

Young Tau Foo with condiments

(young corn , chee chong fun , fish cake , sotong ball , chicken sausage , kangkong , cauliflower , broccoli , tauhu pok , sambal kacang and sambal cili).

PONDOK 5

Chicken and beef satay with condiments

(ketupet nasi , onlon , cucumber and kuah kacang)

PONDOK 6

Ikan bakar selat tebrau Kerang rebus tiga rasa

PONDOK 7

Ice kacang and ice cream with condiments

(cendol , peanut , cream corn cereal , red bean , ideal milk , syrup , chocolate sauce , palm sugar and 2 tnye of agar-agar)

PONDOK 8

Hot and cold drink

DESSERTS

Assorted slice tropical fruits

(honey dew melon ,watermelon red , papaya and buah-buahan bermusim)

Dried dates

Assorted malay and nyonya kuih

Assorted Slice cakes and pastries

Assorted mixed jelly and fruits pudding

Jemput udang , keledak goreng and pisang goreng

Keropok lekor and ubi rebus

Kerepek ubi , kerepek pisang dan kerepek pedas

Sagu gula melaka dan fruits cocktail

Bubur terigu

Serawa ubi

Prepared by chef norazman

NELAYAN CAFÉ RAMADHAN BUFFET MENU 2011

MENU 6

COLD SALAD & KERABU

Rojak pasembor with traditional sauce

Rojak buah with petis

Cheak pea and chicken salad

Market salad with dressing

Tomato salad with shallot vinaigrette

Kerabu pucuk selom

Kerabu kacang botol

Kerabu pucuk ubi

Ikan masin sepat, ikan masin gelama dan telur asin

Ulam-ulam kampung

sambal belacan , sambal ketok dan sambal tempoyak

PICKEL FRUITS

Jeruk sengkayang , jeruk kedondong and jeruk mangga.

SOUP COUNTER

Hot and sour soup Chinese style

BUBUR COUNTER

Bubur lambok daging with condiments.

(fried shallot and onion spring)

MAIN DISHED

Ayam " kong po " chinese style

Rosted beef with black pepper sauce

Ikan tenggiri kari terong

Sotong masak lemak rebung

Tempe goreng sambal

Siew pak choy oyster sauce

Nasi putih

7/8/2011

14/8/2011

21/8/2011

28/8/2011

PONDOK 1

Nasi briyani ala Selesa

Kambing briyani ala Selesa

(Cucumber raita , Keropok sayur , keropok ikan dan papadam)

PONDOK 2

Beef noodle soup western style with condiments

(sliced beef , spring onion , fried onion , sawi , black mushroom and sliced chili)

PONDOK 3

Live cooking from our chef

Fried yee mee with condiments

(bean sprouts , chives , shrimps , fish cake , Julian carrot and egg)

PONDOK 4

Young Tau Foo with condiments

(young corn , chee chong fun , fish cake , sotong ball , chicken sausage , kangkong , cauliflower , broccoli , tauhu pok , sambal kacang , sambal cili)

PONDOK 5

Chicken and beef satay with condiments

(ketupat nasi , onion , cucumber and kuah kacang)

PONDOK 6

Ikan bakar Selat Tebrau dan kerang rebus tiga rasa

PONDOK 7

Ice kacang and Ice cream with condiments

(cendol , peanut , cream corn cernal , red bean , ideal milk , shyrup , chocolate sauce , palm sugar and 2 type of agar-agar)

TERATAK 8

Hot and cold drink

DESSERTS

Assorted slice tropical fruits

(honey dew melon , water melon red , papaya and buah –buahan bermusim)

Dried dates

Assorted malay and nyomya kuih

Assorted slice cake and pastries

Assorted mixed jelly and fruits pudding

Cream caramel and agar-agar santan

Jemput udang , keledak goreng , pisang goreng

Keropok lekor and ubi rebus

Kerepek ubi , kerepek pisang dan kerepek pedas

Pengat pisang dengan sagu

Tapai ubi and tapai pulut

Prepared by Chef norazman

NELAYAN CAFÉ RAMADHAN BUFFET MENU 2011

MENU 7

COLD SALAD & KERABU

Tahu sumbat with peanut sauce

Gado – gado with traditional sauce

Cucumber salad with dressing

Seafood terine

Kerabu taugeh dengan isi kerang

Kerabu jantung pisang

kerabu nangka

ikan masin sepat , iakn masin bulu ayam dan telur asin

Ulam-ulam kampung dengan sambal belacan ,sambal ketok , cincalok dan sambal tempoyak.

PICKLED FRUITS

Jeruk sengkung , jeruk kedondong and jeruk buah pala

SOUP COUNTER

Sop ayam madura

BUBUR COUNTER

Bubur lambok daging with condiments

(fried shallot and spring onion)

MAIN DISHED

Ayam tandoori

Daging masak kalio

Ikan sembilang asam pedas Johor

Udang masak lemak putih

Jantung pisang masak lemak chili api

Mixed vegetables with mushroom

Nasi putih

PONDOK 1

Nasi briyani ala Selesa

Kambing briyani ala Selesa

(Cucumber raita , Keropok sayur , keropok ikan dan papadom)

29/8/2011

22/8/2011

15/8/2011

8/8/2011

PONDOK 2

Bakso noodles ala selesa with condiments

(beef ball , sliced round cabbage , Julian tomato , choy sum , spring onion , fried onion duck soya sauce , chili sauce and sambal pest)

PONDOK 3

Live cooking from our chef

Fried mee slam with condiments

(bean sprouts , chives , fried tahu , shrimps , sliced chili , fish cake and egg)

PONDOK 4

Young Tau Foo with condiments

(young corn , chee chong fun , fish cake , sotong ball , chicken sausage , kangkong , cauliflower , broccoli , tauhu pok , sambal kacang and sambal cili).

PONDOK 5

Chicken and beef satay with condiments

(ketupat nasi , onion , cucumber and kuah kacang).

PONDOK 6

Ikan bakar Selat Tebrau dan kerang rebus tiga rasa

PONDOK 7

Ice kacang and ice cream with condiments

(cendol , peanut , cream corn ,cernal , red bean , ideal milk , shtyrup , chocolate sauce , palm sugar and 2 type of agar-agar)

PONDOK 8

Hot and cold drink

DESSERTS

Assorted slice tropical fruits

(honeydew melon , watermelon red , papaya and buah buahan bermusim)

Dries dates

Assorted malay and nyonya kuih

Assorted slice cake and pastries

Assorted mixed jelly and fruits pudding

Cream caramel and fruits cocktail

Jemput udang,keledek goreng,pisang goreng

Keropok lekor and ubi rebus

Kerepek ubi,kerepek pisang dan kerepek pedas

Sago gula melaka dan

Bubur cha-cha

Prepared by chef norazman