



By Shangri-La

Gobo Chit Chat
Bucked Out Seafood Market
Menu
RM149

Cold

Salad and Appetizers

Prawn avocado spicy salad with quail egg
Mix vegetable with cheese
Mussel with orange dressing
Hawaiian tortellini (chicken salad)
Spicy kerabu seafood
Fruits beetroot salad

Salad Bar Lettuce

Mix Green Lettuce Mesclun from Genting, Vegetable Stick
Sweet Corn, Japanese Cucumber, Julianne Carrot, Broccoli, Capsicum

Dressing and Condiments

Lemon Dressing, Olive Oil, Black Balsamic Vinaigrette,
Caesar Dressing, Thousand Island, Croutons, Wasabi Mayo, Cherry Vinegar, Tabasco,
Cocktail Mayo, Mustard Mayo, Parmesan Cheese, Bacon

Cold Luxury Corners

Selection of Smoked Seafood with Condiments

Smoked chicken / Pickle Herring / Salmon Gravalax with orange / salmon Gravalax with
dill
Condiments: Lemon Wedges, Horseradish Cream, Citrus Dressing, Grain
Mustard Dressing

Antipasto

Baby Carrot, Baby Octopus, tomato, Artichoke, Button Mushroom, Asparagus, Sun dried
tomato and Olive, garlic shallot, stuffed olive, feta cheese.

Selection of Cheese and Condiment with block display

Gouda Cheese, Emmental Cheese, Edam Cheese
Goat Cheese, Natural Brie Cheese, Blue Cheese
Condiment With (Cream Cracker, Grapes, Dried Mango)



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Seafood on Ice

Steamed Baby Lobster, Blue Yabbies, Live Prawn, Scallops with Roe,
Alaska King Crab, Blue Crab, fresh water prawn,
Live Prawn Tower, Clam Sapak Big, Black Mussels, green mussels
Freshly Shucked Live Oyster
Mignonette, Tabasco Sauce, Hot Sauce, Cocktail Sauce

Bucked Out Sauces

Sichuan chili sauce
Curry Cheese sauce
Thai Coriander lime garlic sauce
Sambal
Rendang sauce



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Japanese

Sushi, Sashimi

Selection of Sushi, Sashimi and Maki with Condiments,
Salmon, Tuna, Kanapchi, Snapper, Eel, Octopus,

Tempura Station

Unagi Teriyaki
Mix Vegetables Tempura
Ebi Tempura
Chicken Karage

Takoyaki Station

Western

Main Course

Seafood Lasagna
Seafood Pella Rice
Garlicky Broiled Salmon and Tomatoes
Chicken Roulade In Soubise Sauce
Beef Cheek Wrapped
Lamb Leg with Mediterranean
Roasted mixed vegetable

Soup

Seafood Bisque with Variety Mixed Seafood

Carving Station

BBQ Lamb Ribs
Roast Beef Prime Ribs
Mashed Potato & Roast Potato
Grilled Vegetables
5 Types Of Sauces

Breaded Squid
Healthy Tuna Stuffed Bell Peppers
Classic Lamb Shepherd Pie
Battered Cajun Compromise Fish



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Asian

Chinese

Seafood Fried Rice

Mixed vegetables, shrimp, squid.

Variety Seafood with Broccoli

Shrimps, scallop, Slice abalone, shimeji brown, broccoli, carrot slice, ginger slice, garlic chop

Tiger Prawn with Creamy Corn

evaporated milk, corn cream, capsicum red and green.

Braised beancurd with salted vegetables.

Hard tofu, salted vegetables, tomato, spring onion, ginger, garlic.

Wok Fried Green Mussel with Black Bean

Black bean, ginger, garlic, chilli padi, cherry tomato, spring onion.

Grill Lamb Shoulder with Oriental Sauce

Capsicum 3 color(long stick), onion white

Sechuan Style Spicy Crab Meat Soup

Crab Meat, Crab Stick, Chicken Ham, Soft Tofu, Slice Mushroom Shitake.

Noodles Station

Curry Laksa/Chicken Soup/Prawn Soup

Condiments: Sambal (Prawn and Chili Paste) Pickled Chili, Light Soya Sauce, Red Chili

Live Station

Live Chilli Mud Crab

Carving Station 1

Steam red snapper

(Choy Po, Pickled chilli and black bean)

HK style with garlic oil and garnishing.

Carving Station 2

Thai Style Grill Fish Coated With Sea Salt

Carving Station 3

Ayam Bakar With Sos Percik Muar Style.



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Hot Dishes – Local

Steamed Rice

Lala Basil

(Thai Style Spicy Seafood Lala)

Spicy Lamb Masala (Indian)

Tandoori Chicken (Chicken Tight)

Jenahak Assam Pedas Lady Finger

Beef Rendang Tok

Assorted Skewer

Chicken Satay, Beef Satay with Satay Sauce

Ikan Kembung

Ikan Kerisik

Fish selar

Fish cencaru

Fish sardine

Fish keli

Fish sembilang laut

Fish tongkol

Baby Garupa

Stingray fish

Bawal.



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Pastry

Bakery Corner

Black Olive Ciabatta Roll, Soft Rolls, Sour Dough Bread, Muesli Bread, Milano Square Bread, Lavosh, Polenta Grissini, Bavarian Rye Bread, Traditional Oven Baguette

Dessert Section

Cheese Cream Brownies (Whole)
White Coffee Mousse Cake (Whole)
Caramel Jackfruit Tart (Whole Tart)
Raspberry Sacher (Whole Bande)
Walnut Neapolitan Cake (Whole)
4 Layer Chocolate Cake (Whole Bande)
Dacquoise Strawberry (Whole Bande)

Chocolate Chip Tiramisu (Glass)
Strawberry Cheese Frosting (Glass)
Mango Vanilla Panna Cotta (Glass)

Lemon Curd Pavlova (Dish)
Passion Banana Tart (Dish)
Pave Pistachio (Dish)
Basil Cream Brulee (Dish)
Caramelized Banana Crepes (Dish)
Chocolate Mud (Dish)

Opera Slice
Mango Cream Slice
Chocolate Indulgence Slice
Raspberry Mascarpone Financier Slice
Blueberry Cream Slice
Red Velvet Slice

Chocolate Cup Cake
Vanilla Cup Cake

Vanilla Cream Brulee (Bowl)
Sago Gula Melaka (Bowl)
Sweet Corn Jelly (Bowl)
Coconut Palm Sugar Jelly (Bowl)
Honeydew Pudding (Bowl)



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6 Type of Malay Kuih

Ice Cream Teppenyaki

With Condiments

Double Chocolate Fountain

Selection of Dip

Dried Pineapple, Dried Apricot, Dried Prunes, Dried Apple, Marshmallow, Chocolate
Sponge, Honey Dew, Strawberry, Grapes, Raspberry

Ice Kacang Station

With Condiment

(Rose Syrup, Milk, Gula Melaka, Peanuts, Cincau, Green Vermicelli, Jelly, Longan,
Lychee, Apricot, Pear, Nata De Coco)

On The Light

Chinese Red Bean Paste Pancake

Goreng Pisang with Cinnamon Dust