



R a m a d h a n B u f f e t 2 0 2 1

Pembuka Selera~ Appetizer (*rotation 5 jenis daily*)

Kerabu Ulaman Kampung

Ulam-ulaman Pincuk Jantung Pisang Muda

Kerabu Daging, Kerabu Ayam Nyonya, Gado-gado, Pasembur, Pecal, Jaganan

Action Stall Salad

Kerabu Pucuk Paku Kerang ~ *fiddle head fern salad*

Rojak Betik Trengganu~*papaya salad*

Urap Nangka Tempe~*young jack fruits salad with fermented bean*

Sambal Colik~ condiments & local dipping

Sambal Belacan, Tempoyak, Sambal Pudina, Sambal Manga, Cincaluk, Budu

Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Acar Halia

Acar Bawang Putih, Sambal Cili Hijau, Sambal Cili Merah

Sampingan~ side dishes

Jeruk Buah

Cermai, Kedondong, Betik, Jambu, Manga, Angur, Bacang

Ikan Masin Tanjung Dawai , Ikan Bilis Kacang Tanah Sambal

Keropok Malinjo, Empeyek

Aneka Bubur Lambuk (*2 jenis sehari*)

Bubur Manado, Bubur Lambuk Pahang, Bubur Aneka

Kampung Corner *(rotation)*

Ramadan Traditional, Lemang Buluh, Ketupat Daun Palas

Serunding Ayam & Serunding Daging

Sup~ Soup *(rotation 2 jenis sehari)*

Soto Ayam & Condiments

Sup Ekor, Tomyam Sup, Sup Kambing, Sup Ikan Halia Muda

Noodle Station *(rotation 2 jenis sehari)*

Laksa Nyonya with Condiments

Mee Rebus Che'Ani Daging / Udang

Laksa Siam with Condiments

Laksa Johor, Penang Hokkien Mee

Warung Satay~ Sate Station

Satay Campur ~Chicken & Beef with condiment & peanut sauce

Aneka Nasi *(rotation 3 jenis sehari)*

Nasi Kerabu, Nasi Ulam, Nasi Tomato, Nasi Bokhori, Nasi Ambang,

Nasi Ayam Percik, Nasi Pulao Kabuli

Nasi Ayam Kuzi Merah

Nasi Putih, Nasi Kerabu, Nasi Telur

Mee Mamak, Bihun Tonggek

Aneka Gulai Claypot *(rotation 3 jenis sehari)*

Asam Pedas Pari, Patin Tempoyak,

Gulai Lemak Itik Salai, Kari Ikan Bendi, Daging Salai Lemak Cili Padi

Pajeri Nenas, Gulai Pisang Muda , Dalca

Santapan Panas Utama~Hot Dishes (rotation 9 item sehari)

Ayam Kuah Kacang, Ayam Badam Pudina, Ayam Kicap Manis Berempah

Kambing Kuzi, Kambing Gulai Kawah, Opor Kambing

Sotong Sambal Belacan Kering Petai, Sotong Hitam Chedah

Udang Harimau Lemak Nyonya/ Gulai Udang Harimau Tempoyak

Siput Sedut Daun Kari / Lala Daun Kari

Daging Rendang/ Daging Opor Hijau/ Daging Hitam Manis

Opor Telur/ Ikan Semilang Goreng Berlada

Sayur Labu Lemak Putih/ Pucuk Ubi Tempoyak

Nyonya Terung Sambal

Pemanis Mulut

3 Types Daily

Pengat Nangka, Bubur Cha-cha, Pulut Hitam, Bubur Kacang

Pengat Pisang, Bubur Jagung

Aneka Cucur Goreng (rotation 4 jenis sehari)

Jemput jemput Pisang, Cucur Udang, Cucur Jagung, Cucur Bilis

Jemput jemput Labu

Kuih-muih Traditional

Sri Kaya Nangka, Sri Kaya Labu, Nagasari, Agar-agar Pandan

Som-som, Onde-onde, Lompat Tikam, Sira Palembang, Nekbat, Tahi Itik, Pudding di Raja

General Mabuk, Putri Mandi, badak Berendam, Kueh Jongkong

Malay Cookies

Kuih Loyang, Kuih Bahulu, Kuih Peneram, Kuih Makmur

Kuih Siput, Kuih Tiram, Kuih Tart Nenas, Kuih Batang Buruk

Kuih Suji, Kuih Putu Beras

Buah Kayu~ fruitsx

Freshly sliced tropical fruits

Minuman segar~ Drinks(rotation 3 jenis sehari)

Air Tebu, Air Longan, Air Sirap Selasih, Air Bandung, Air Jagung, Air Cincau Soya

Kopi Kampung dan Teh Tarik



An exquisite
BUKA PUASA BUFFET
BY CHEF WAN

De.Wan 1958
BY CHEF WAN

16th April - 11th May 2021
(6.30pm - 9.30pm daily)
— The LINC KL & Bangi Resort Hotel —

EARLY BIRD PRICE

Bookings made from
26 Mar - 15 Apr 2021

RM128^{Nett} Adults
RM100^{Nett} Senior Citizens
Above 60 years old
RM58^{Nett} Children
4-11 years old

NORMAL PRICE

Bookings made from
16 Apr - 11 May 2021

RM158^{Nett} Adults
RM100^{Nett} Senior Citizens
Above 60 years old
RM73^{Nett} Children
4-11 years old

BOOK HERE

The advertisement features a central image of Chef Wan, a smiling man in a colorful floral shirt, standing against a dark blue background with a subtle geometric pattern. The text is arranged in a clean, modern layout with various colors (yellow, white, red) used for emphasis. A red button with a white mouse cursor icon is positioned at the bottom right, pointing towards the 'BOOK HERE' text.