

From The Hot Buffet



Otak-Otak is a fish paté made with slices of fish fillet mixed with egg, coconut milk, finely sliced kaffir lime leaf and spices. It is widely known across Southeast Asia, especially in Penang, where it is traditionally served freshly steamed, wrapped inside a banana leaf



Enchee Kabin Fried Chicken is unique because of the dipping sauce. The chicken is marinated with curry powder, Chinese 5-spice powder and coconut milk for hours before deepfrying, twice, to achieve the crispiness of the skin. The dipping sauce is a concoction of Peranakan style worchestershire sauce (called "ang mor tau eu" which literally means white man's soy sauce), calamansi lime juice, belacan, diced shallot and diced chilli.



Roti Jala literally meaning Net Bread, is a popular Malaysian tea time snack served with curry dishes. The roti jala is a pretty dish that looks like a lace pancake due to the way it is made. This is a very traditional dish served at events such as weddings and festivals. It is usually eaten in sets of three to four pieces with curries, especially chicken curry, as a substitute to rice



Tomato Rice is another traditional dish served at Malay weddings and festivals as a treat which is deemed a cut above plain steamed rice. It is flavoured with tomato, clove, cardamom and milk and can be eaten with curry dishes as an alternative to plain rice.



Chicken Pie was introduced by the British when they colonized Malaya. British homes would employ local Chinese chefs who are mostly from the Hainanese clan. These chefs then created their version of the chicken pie using puff pastry and filling of chicken, mushroom, onion, hard boiled egg and some milk or cream.

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Mee Goreng Mamak
A common variation of fried noodles which is sold at Mamak stalls run by Indian Muslims in Malaysia. This variation is distinguished from others through the use of yellow wheat noodle, tomato sauce, egg, fried bean curd, potato, bean sprout, sweet soy sauce, chilli paste and curry spice

From The Dessert Buffet



Sago Gula Melaka is a cold sago pudding eaten with coconut milk and a sweet syrup made by boiling together palm sugar (gula melaka), pandan leaf, white and brown sugars.



Ice Kacang was originally made of only shaved ice and sweetened red bean, though the number and diversity of ingredients has since expanded. Today, ice kacang generally comes in bright colours because of the colourful syrup and topping. In Penang, almost all variants now contain a large serving of attap chee (palm seed), red bean, sweet corn, grass jelly and cubes of agar agar as common ingredients. A final topping of evaporated milk is drizzled over the mountain of ice along with red rose syrup and brown sarsaparilla syrup and, if you want, a scoop of ice cream.



Black Glutinous Rice porridge is commonly known as "bee ko moy" in the Hokkien dialect. It is a sweet porridge made by boiling black glutinous rice, water and pandan leaf and is eaten warm with a drizzle of salted coconut milk



Chendol is a popular hawker dessert in Penang. Its basic ingredients are coconut milk, jelly noodles made from rice flour and mung bean flour mix with green food coloring (usually derived from the pandan leaf), shaved ice and palm sugar syrup. Sweetened red bean might also be included

THREESIXTY

Revolving Restaurant | Skybar

Three Sixty Revolving Restaurant and Rooftop Bar serves a unique buffet named "The Best of Penang" which features predominantly Nyonya and Malay dishes prepared by authentic Nyonya as well as Malay chefs. This brochure serves to provide a brief yet enlightening guide for the dishes so as to enhance your enjoyment of the Three Sixty experience. Bon Appetit

What is Peranakan?

Peranakan Chinese or Straits-born Chinese are the descendants of Chinese immigrants who came to the archipelago including British Malaya (now Peninsular Malaysia and Singapore) between the 15th and 17th centuries. Members of this community in Malaysia address themselves as "Baba Nyonya". Nyonya is the term for women and Baba for the men. From the Malay influence through their inter marriages a unique "Nyonya" cuisine has developed using typical Malay spices intertwined with Chinese cooking styles. This is in fact one of the earliest forms of Fusion Cuisine which is now mainly concentrated in Penang, Melaka, Singapore and the Thai island of Phuket

From The Cold Buffet



Pie Tee is a thin and crispy pastry tart shell filled with a filling of thinly sliced Chinese turnip, carrot, french bean, chicken and prawn. The shells are made of wheat and rice flour mix and deepfried using a special metal mould dipped into hot oil. It is eaten with a dollop of sweet chilli sauce and chopped spring onion.



Kerabu Mango

Kerabu basically means salad in Malay. Some fruits, vegetables or meats are mixed with a concoction of herbs and spices, tossed and served as an appetizer or salad.. This one is made with julienne of unripe mango, toasted coconut (kerisek), sambal belacan (fermented shrimp and chilli paste), lime juice, kaffir lime leaves tossed together making a tangy and piquant refreshing salad.



Kerabu Chicken and Woodear

(or 'Kerabu Kay Bok Nee' as it's known in the Hokkien dialect) is one of the most favourite Nyonya appetisers. The spicy, tangy flavours of lime and 'sambal belacan' (fermented shrimp and chilli paste) dressing tossed with steamed chicken julienne, diced shallots and woodear fungus give the salad a nice contrast of textures, whilst the kaffir lime leaves add a burst of freshness



Glass Noodle Salad

Mung bean vermicelli and minced chicken tossed with our house specialty dressing made of lemongrass, lime juice, chilli, coriander and a whole list of other herbs



Fruit Rojak consists typically of cucumber, pineapple, bangkuang (jicama) and green mango. The dressing is made up of Chinese sweet hoisin sauce, hehko (prawn paste), belacan (fermented shrimp paste), sugar, chili, and lime juice. The ingredients are cut into bite-sized portions and dribbled over with the sauce and garnished with chopped peanut and sesame seed. In Malaysia and Singapore, the term "rojak" is also used as a colloquial expression for an eclectic mix.

From The Cold Buffet



Gado-Gado is a Malay salad of blanched beansprout, kangkung (water convulvulus), long bean, hard-boiled egg and fried tofu served with a peanut sauce.



Chicken Lor Bak

Deepfried chicken rolls made with a filling of diced chicken, onion, Chinese 5-spice powder, soy sauce, egg and cornflour wrapped in a sausage shape using soya bean skin. It is eaten with a special dipping sauce made of tomato ketchup, chilli sauce, toasted peanut and sesame seed.



Fried Chicken Wantan

is made by spreading a square wrapper (a dough skin made of flour, egg, water, and salt) flat in the palm of one's hand, placing a small amount of minced chicken, diced spring onion, egg and chopped carrot filling in the center, and sealing the wantan into the desired shape by compressing the wrapper's edges together and deepfried. It is eaten with a sweet chilli sauce dip.



Acar Awak (spicy mixed vegetable pickle)

A crunchy and aromatic dish of mixed vegetables (cucumber, pineapple, carrot, long bean) macerated in a rich, piquant and spicy gravy garnished with crushed peanut and sesame seed. This dish acts as an appetiser

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Asam Laksa also known as Penang laksa is made with mackerel (ikan kembung) soup and its main distinguishing feature is the asam or tamarind which gives the soup a sour taste. The fish is poached and then flaked. Other ingredients that give Penang laksa its distinctive flavour include lemongrass, galangal (lengkuas) and chilli. Typical garnishes include julienne of lettuce, cucumber, mint, pineapple, thinly sliced onion, hehko, a thick sweet prawn paste and torch ginger flower. Penang Laksa is listed at number 7 on the World's Yummiest Food compiled by CNN Go in July 2011.



Laksa Lemak, also known as nyonya laksa is a type of laksa with a rich coconut gravy. Lemak is a culinary description in the Malay language which specifically refers to the presence of coconut milk which adds a distinctive richness to a dish. As the name implies, it is made with a rich and strongly spiced coconut gravy. Laksa lemak is usually made with a fish-based gravy poured over rice noodles with garnishes similar to the Asam Laksa.



Lamb Kurma is a dish originating in South Asia but gained popularity amongst the Malay and Indian communities of Malaysia. It is a rich stew consisting of lamb cubes braised in a spiced sauce made with yogurt, coconut milk, curry, cumin, coriander seed and ginger paste



Beef Rendang which originated from the Minangkabau ethnic group of Indonesia is a spicy semi dry beef curry with spices such as ginger, cumin, turmeric and galangal and is now commonly served among the Malay community in Malaysia, Singapore, Brunei and Southern Philippines. Rendang is traditionally prepared by the Malay community during festive occasions such as traditional ceremonies, wedding feasts and Hari Raya (Eid al-Fitr).



Nyonya Chicken Curry is the mainstay of all nyonya meals. Made with chunks of chicken and potato braised in a spicy coconut stew with spices such as galangal, turmeric, shallots, chilli, lemongrass and coriander.

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