

YourGuide...



Pulai Springs Resort

# Dine like a Qing emperor

**T**HROUGHOUT this month, Pulai Springs Resort will be offering delectable dishes at its restaurants and entertainment for its members and guests.

Its award-winning Chinese restaurant Qing Palace, with Chef Lim at its helm, is offering delightful Szechuan-style dishes.

Among the chef's recommendation is pan-fried prawn in Thai sauce served on a hot plate. Priced from RM30 per serving, this is a must-have at the restaurant.

The Mu Shi roll is priced at RM18 per portion, and there is a choice of either prawn or chicken.

Other items on the menu include crispy deep-fried spring chicken, and sweet and sour garoupa fillet with pine nuts.

The restaurant has a selection of

wines. The wines include the M. Chapoutier Coteaux du Tricastin (French White Wine) and Torbreck Old Vines GSM — Australia (Red Wine). The restaurant opens daily for lunch from noon to 2.30pm, while dinner is from 6.30pm to 10pm. Dishes at Qing Palace Restaurant are pork-free.

The resort also offers night buffets at its *halal* Gleneagles terrace restau-

rant in the weekends. Its popular Mongolian BBQ & Steamboat is priced at RM45 per person.

Guests can also opt for the International BBT Buffet.

Priced at RM48, the BBQ includes slipper lobster, grilled lobster, grilled prawns, squid, mini beef steak, tandoori chicken wings and lamb chops. For every eight paying adults, one adult gets to eat for free for both

buffet promotions.

Guests can also unwind at the Elephant & Castle Pub and be entertained by its new resident band D' Hurricane Band, a four-piece band from the Philippines. The band has a wide repertoire including oldies, Jazz, Pop, Latin, Hip Hop to Top 40s. Happy Hours at Elephant & Castle Pub start from 6pm to 10pm daily.

Do not miss out on the selection of

cocktails and mocktails at the pub. Beverage of the month is the Lycan mocktail, concocted with strawberry puree, fresh milk and with a dash of lime juice, while The Crow is a cocktail made with Kahlua (coffee flavored liqueur), brandy and green creme de menthe.

For details and reservations, call 07-521 2121 or e-mail psrb@psrb.com.my



Pan-fried prawn in Thai sauce served on hot plate



Qing Palace Entrance



The Lycan mocktail is the beverage of the month.