

Christmas & Year End FESTIVE FEASTS

FESTIVE SEA & GRILL BUFFET DINNER

23 Dec & 30 Dec 2022 | 6.30pm - 10.00pm

Adult : RM 88 nett / person

Child / S. Citizen : RM 50 nett / person

EVE BUFFET DINNER

24 Dec & 31 Dec 2022 | 6.30pm - 10.00pm

Adult : RM 118 nett / person

Child / S. Citizen : RM 70 nett / person

HOLIDAY BUFFET HI-TEA

25 Dec 2022 & 1 Jan 2023 | 12.00pm - 3.00pm

Adult : RM 78 nett / person

Child / S. Citizen : RM 48 nett / person

3 days advance booking required
Other terms & conditions apply



MS 1500

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JOHOR BAHRU

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Pictures are for illustration purposes only.

GLASS

Christmas & Year End FESTIVE FEASTS

FESTIVE SEA & GRILL BUFFET DINNER
23 DEC & 30 DEC 2022 | 6.30PM - 10.00PM

APPETISERS AND SALADS

Pasta Salad with tomato Basil Dressing, Oriental Mushroom Salad with Chicken and Coriander
Waldorf Salad, Chicken Salami Platter, Beef Salami Platter, Smoked Salmon Platter, Malaysian Rojak Buah-buahan
Mesclun Lettuce, Tomato Wedges, Purple Cabbage, Cucumber Slices, Corn Kernel, Kidney Bean
Selection of dressings : Thousand Island, French, Cocktail, Vinaigrette, Assorted Crackers

SEAFOOD ON ICE

(Oyster, Tiger Prawn, Green Mussel)
Cocktail Sauce, Tabasco, Lemon Wedges

SOUP

Crabmeat & Corn Soup
Freshly Baked Bread Basket with Butter

NOODLE COUNTER

Asam Laksa with Condiments

MAIN COURSE

Steam White Rice
Pineapple Fried Rice
Fried Seafood Noodle
BBQ Beef Brisket
Stir Fried Oatmeal Prawn
Deep Fried Whole Seabass & Teow Chew Sauce
Stir Fried Chili Crab
Saute Mixed Vegetables
Chicken Curry & Potato

CARVING STATION

Roasted Lamb Leg
BBQ Sauce
Black Pepper Sauce

BBQ LIVE ACTION STALL

Chicken & Beef Satay with Condiments
Beef Medallion, Chicken Wing, Chicken & Cheese Sausage, Corn On Cob
Seafood Shell Out

Choice of Banana Leaf Wrapped Marinated Fish :
Ikan Pari, Kembong, Talapia In Foil

Sauces :

Black Pepper Sauce, Peanut Sauce, Sambal Kicap, Sambal Tomato, Kuah Air Asam

DESSERTS

Assorted Miniature
Layered Panacotta In Glass
Warm Apple Strudel with Vanilla Sauce
Assorted French Pastries
Cream Caramel
Assorted Pudding
Chocolate Fountain & Fruit Skewer, Marshmallow
ABC & Condiments
Ice Cream Stick
Assorted Fresh Tropical Sliced Fruits

BEVERAGES

Orange Juice & Sirap Bandung
Coffee and Tea



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CHRISTMAS EVE BUFFET DINNER
24 DECEMBER 2022 | 6.30PM - 10.00PM

APPETISERS AND SALADS

Mesclun Mixed, Garden Green Salad, Lolorossa, Romaine, with Broccoli, Carrot, Sweet Bean, Onion, Cauliflower, Tomato and Red Onion, Shredded Carrots with Almond, German Potato Salads & Beef Bacon Bits, Oriental Mushroom Salad with Chicken and Coriander Waldorf Salad

DRESSING AND CONDIMENTS

Herbs Vinaigrette, Thousand Island Sauce, French Dressing, Italian Dressings

AMUSE BOUCHE

Prawn Cocktail, Mussel & Chilli Lime Salsa, Cherry Tomato Caprese & Pesto Basil, Pais Ikan

COLD PLATTER

Roasted Chicken with dry nuts & condiments, Smoked Salmon Platter, Seafood Terrine

INTERNATIONAL CHEESE PLATTER AND VEGETABLE CRUDITES

(Carrot, Purple Carrot, Celery, Capsicum, Blanched Asparagus), Condiments & Dips, Assorted Pickles

SEAFOOD ON ICE

(Fresh Oyster, Yabbies, Tiger Prawn, Green Mussel), Cocktail Sauce, Tabasco, Lemon Wedges

SOUP

Cream of Mushroom Soup, Seafood Hot & Sour Soup, Freshly Baked Bread Basket with Butter

NOODLE COUNTER

Nyonya Laksa with Condiments

MONGOLIAN STIR FRY STATION

Chicken Sliced, Squid, Prawn, Beef Sliced, Mussel, Beansprout, Sliced Chinese Cabbage, Spring Onion, Shimeiji Mushroom, Broccoli, Capsicum, Onion, Garlic, Yellow Noodle, Egg, Sauces : Mongolian Homemade Sauce

MAIN COURSE

In The Chaffing Dish :

Steam White Rice, Chicken Lasagna, BBQ Beef Brisket, Stir Fried Oatmeal & Cornflakes Prawn, Steam Whole Seabass & Assam Sauce, Stir Fried Chili Crab, Saute Mixed Vegetables, Traditional Beef Pie, Lamb Sheppard Pie, Glazed Honey Brussel Sprout & Turkey Ham, Dauphinois Potato

CARVING STATION

Roasted Whole Chicken & Mushroom Jus, Baked Whole Salmon Fish, BBQ Sauce, Tomato & Orange Salsa, Pineapple Salsa

BBQ LIVE ACTION STALL

Roasted Marinated Whole Lamb, Chicken & Beef Satay with Condiments, Prawn Skewer, Beef Medallion, Chicken Wing, Chicken & Cheese Sausage, Lamb Chop, Corn On Cob
Choices of Banana Leaf Wrapped Marinated Fish : Ikan Pari, Kembong, Talapia In Foil
Sauces : Black Pepper Sauce, Peanut Sauce, Sambal Kicap, Sambal Tomato, Kuah Air Asam

DESSERTS

Christmas Fruit Cake, Yule Log, Assorted Cookies, Chocolate Brownies, Christmas Pudding Strawberry Cheese Cake, Assorted Macaroon, Christmas Stolen, 3 Nos Whole Cake, Eclair, 3 Types Pudding in Mini Sauce Dish, Mini Fruit Tart, Pavlova Tart, Green Tea Opera Slice, Rainbow Cake, Banana Butter Pudding, Classic Apple Pie, Walnut Pie, Miniature in Glass, Cream Brulee, Chocolate Lollipop, Assorted Fruits Skewer, Fruits Galore : Seasonal Fresh Tropical Sliced Fruits, Rambutan, Longan, Langsat, Jambu Air, Pisang Emas, Pulasan, Red Grapes, Green grapes, 5 Nos Of Grissini stick In Glass, Selection Of Ice-cream and Condiments, Chocolate Fountain Corner, Condiments : Fruits Skewer, Marshmallow

BEVERAGES

Fruit Punch
Coffee and Tea



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NEW YEAR'S EVE BUFFET DINNER
31 DECEMBER 2022 | 6.30PM - 10.00PM

APPETISERS AND SALADS

Mesclun Mixed, Garden Green Salad, Lolorossa, Romaine with Broccoli, Carrot, Sweet Bean, Onion, Cauliflower, Tomato and Red Onion, Shredded Carrots with Almond, German Potato Salads & Beef Bacon Bits, Oriental Mushroom Salad with Chicken and Coriander, Waldorf Salad

DRESSING AND CONDIMENTS

Herbs Vinaigrette, Thousand Island Sauce, French Dressing, Italian Dressings

AMUSE BOUCHE

Prawn Cocktail, Mussel & Chilli Lime Salsa, Cherry Tomato Caprese & Pesto Basil, Pais Ikan

COLD PLATTER

Roasted Chicken with Dry Nuts & Condiments, Smoked Salmon Platter, Seafood Terrine

INTERNATIONAL CHEESE PLATTER AND VEGETABLE CRUDITES

(Carrot, Purple Carrot, Celery, Capsicum, Blanched Asparagus), Condiments & Dips, Assorted Pickles

SEAFOOD ON ICE

(Fresh Oyster, Yabbies, Tiger Prawn, Green Mussel), Cocktail Sauce, Tabasco, Lemon Wedges

SOUP

Cream of Mushroom Soup, Seafood Hot & Sour Soup, Freshly Baked Bread Basket with Butter

NOODLE COUNTER

Nyonya Laksa with Condiments

MONGOLIAN STIR FRY STATION

Chicken Sliced, Squid, Prawn, Beef Sliced, Mussel, Beansprout, Sliced Chinese Cabbage, Spring Onion, Shimeiji Mushroom, Broccoli, Capsicum, Onion, Garlic, Yellow Noodle, Egg, Sauces : Mongolian Homemade Sauce

MAIN COURSE

Steam White Rice, Chicken Lasagna, BBQ Beef Brisket, Stir Fried Oatmeal & Cornflakes Prawn, Steam Whole Seabass & Assam Sauce, Stir Fried Chili Crab, Saute Mixed Vegetables, Traditional Beef Pie, Lamb Sheppard Pie, Glazed Honey Brussel Sprout & Turkey Ham, Dauphinois Potato

BBQ LIVE ACTION STALL

Roasted Marinated Whole Lamb, Chicken & Beef Satay with Condiments, Prawn Skewer, Beef Medallion, Chicken Wing, Chicken & Cheese Sausage, Lamb Chop, Corn On Cob

Choices of Banana Leaf Wrapped Marinated Fish : Ikan Pari, Kembong, Talapia In Foil
Sauces : Black Pepper Sauce, Peanut Sauce, Sambal Kicap, Sambal Tomato, Kuah Air Asam

DESSERTS

Christmas Fruit Cake, Yule Log, Assorted Cookies, Chocolate Brownies, Christmas Pudding Strawberry Cheese Cake, Assorted Macaroon, Christmas Stollen, Whole Cake, Eclair, Pudding in Mini Sauce Dish, Mini Fruit Tart, Pavlova Tart, Green Tea Opera Slice, Rainbow Cake, Banana Butter Pudding, Classic Apple Pie, Walnut Pie, Miniature in Glass, Cream Brulee, Chocolate Lollipop, Assorted Fruits Skewer, Fruits Galore : Seasonal Fresh Tropical Sliced Fruits, Rambutan, Longan, Langsat, Jambu Air, Pisang Emas, Pulasan, Red Grapes, Green Grapes, Assorted Grissini stick In Glass, Selection Of Ice-cream and Condiments, Chocolate Fountain Corner, Condiments : Fruits Skewer, marshmallow

BEVERAGES

Fruit Punch
Coffee and Tea



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Christmas & Year End FESTIVE FEASTS

HOLIDAY BUFFET HI-TEA
25 DECEMBER 2022 & 1 JANUARY 2023 | 12.00PM - 3.00PM

SANDWICHES CORNER

Pinwheel Tortilla Tuna Sandwich, Open Face Ciabatta Chicken Sandwich, Open Face Ciabatta Beef & Cheese sandwich, Egg Sandwich

SALADS AND APPETIZERS

Mix Garden Green Salad, Cherry Tomato, Cucumber Stripped, Shredded Carrot, Caesar Dressing, Thousand Island, Sesame Dressing Croutons and Parmesan Cheese, Waldorf Salad, Nicoise Salad, Pasta Salads, Rojak Buah-Buahan, Assorted of Crackers, Malaysian Fruit Pickles

FROM THE HOT KETTLE

Cream Of Pumpkin Soup, Assorted Bread Rolls Butter

ROJAK PASEMBOR STALL

LIVE CARVING STATION

Whole Roasted Chicken & Condiments, Black Pepper Sauce

NOODLE STATION

Laksa Johor & Condiments

WAFFLE & CONDIMENTS COUNTER

HOT DISHES

From The Western Kitchen : Braised BBQ Beef Brisket, Italian Lamb Stew, Grilled Chicken Cheese Sausage & Saute Onion

From The Malay Kitchen : Steam Fragrant White Rice, Ayam Goreng Berempah, Fish Curry & Lady Finger

From The Chinese Kitchen : Fried Mee Hoon, Stir Fried Butter Prawn, Nam Heong Bamboo Clam, Loh Hon Chai

HAWKER STALL

Roti Jala & Murtabak Ayam, Vegetable Dhall & Chicken Curry, Onion Pickle

LIVE FRIED STALL

Cucur Udang & Kuah Kacang, Pisang Goreng & Sambal Kicap, Karipap Kentang, Keropok Lekor

LIVE MEE MAMAK STALL

Chicken & Beef Satay with Condiments

FRUITS AND DESSERTS

Watermelon, Honeydew, Pineapple, Papaya, Air Longan & Jelly, Assorted French Pastries, Miniature in Glass, Whole Cakes 3 types, Mini Fruit Flan, Chocolate Tart, Bubur Kacang Hijau, Puddings and Agar-Agar, Bread Butter Pudding & Vanilla Sauce, Chocolate Fountain & Condiments, ABC & Condiments, Ice Cream Stick

KIDS CORNER

Chicken Nugget, Mini Pizza, Fried Chicken Wing, Popcorn

BEVERAGE

Orange Cordial
Coffee and Tea



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