

Charcoal

24  
Dec



# CHRISTMAS EVE BUFFET MENU

**RM180++ per person**

## HEALTHY SALAD

Pumpkin and Beetroot Salad, Green Bean and Orange Mint Salad,  
Turkey and Avocado Salad with Cranberry Dressing,  
Yellow and Green Zucchini Noodles Salad, Herbs and Cashew Nut  
Poached Carrot and Herbs Salad, Creamy Potato and Pistachio  
Creamy Coleslaw, Assorted Lettuce Platter  
*(Croutons, Balsamic, Olive Oil, French Dressing, Tartar Sauce, Cocktail Sauce,  
Caesar Sauce, Grated Parmesan Cheese)*

## SOUP

Roasted Creamy Pumpkin Soup with Garlic Bread with Caviar Roe  
Double Boiled Chicken with Baby Abalone White Fungus and Ginseng Soup  
*(Fresh Baked Bread on Board)*

## CRUSTACEAN BAR

Slipper Lobster, Spencer Gulf Wild King Prawns, South Patagonian Queen Scallop,  
Tasmanian Blue Mussels, Vietnamese Lala Clam, Blue Swimmer Mud Crab  
*(Lemon and Cocktail Sauce)*



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## ARTISAN CHARCUTERIE

Beef Salami, Paper Custard Salami, Beef Pepperoni,  
Chicken Pistachio Salami, Turkey Breast Salami, Smoked Duck,  
Smoked Chicken, Game Terrine

## SUSTAINABLE SMOKED FISH

Whole Hot Pepper Smoked Salmon, Cold Oak Smoked Salmon  
Smoked Mackerel Fish and Smoked Mushroom White Fish

## SUSTAINABLE CHEESE BOARD

Parmesan Gayed, White Cheddar, Goat Cheese, Orange Cheddar, Blue Cheese,  
Camembert, Brie, Smoked Gouda, Black Olive, Green Olive, Pickle Onion Gherkin,  
Caper, Dry Nut, Dry Fruit, Red and Green  
Green Grape, Lemon, Rock Melon, Cracker, Garlic Herbs Butter, Crudités Salad,  
Carrot, Cucumber, Celery, Spring Onion, Asparagus Beetroot Pickled, Fresh Corn,  
Tomato, Broccoli Florets, Green, Yellow and Red Pepper

## BAKED FRESH SCALLOP

Freshly Baked Scallop, Orange Cheddar Cheese with Sautéed Spinach  
and Creamy Herbed Sauce, Steamed Fresh Scallop and Spicy Mango Sauce  
with Parsley



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## SUSTAINABLE SASHIMI AND SUSHI

Yellow Fin Tuna, Norwegian Atlantic Salmon, Yesso Scallop,  
Yellow King Fish, Surf Clam, Sweet Prawns, Nigiri Sushi, Tamago,  
Inari Maguro, Tako, Ika, Assorted Ebi Maki Rolls

## LIVE PASTA STATION

### CHOICES OF PASTA

*(Macaroni, Shell, Spinach Fettuccini, Conchiglion, Spaghetti, Farfalle)*

### CHOICES OF SAUCE


*(Basil Tomato, Cream Mushroom, Chicken Bolognese, Marinara)*

## CHARCOAL SIGNATURE

Winter Spice Rubbed Tom Turkey, Chestnut Stuffing, Brussels with Garlic  
Giblet Gravy, Cranberry Sauce Roasted Rolled Stuffed Turkey Breast with Chestnut  
and Cranberry, Slow Roasted Salt Crusted Prime Ribs, Roasted Potato with Herbs  
Horseradish Cream, Beef Au Jus, Baked Salmon Wellington Mushroom and Spinach  
Mini Herbs, Yorkshire Pudding

*(Mushroom Sauce, Black Pepper Sauce, Rosemary Sauce, Mustard Shallot Sauce)*





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## ROTISSERIE

Roasted Whole Lamb

with Local Spices and Paprika, Rosemary, Garlic Roasted Potato

Buttered Carrots and Tomato

*(Mint Jelly Sauce)*

## ASIA SECTION

Pan Fried Spicy Minced Turkey Ham, Mini Cup, Creamed Eggs

Shou Zhua Bing, Roasted Duck Meat, Salad and Eggs

## CHARCOAL GRILLED

Boneless Chicken with BBQ Sauce, Peppered Beef, Parsley Sea Bass

Chilli Squid, Spicy Crab, Scallop in Herbed Shells,

Garlic Chilli Prawns, Slipper Lobster

*(Rosemary Sauce, Pepper Sauce, Mint Sauce, Mushroom Sauce,*

*Lemon Herbs Aioli, Curry Sauce)*



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## MAIN COURSE

Seafood Paella Almond

Baked Turkey Ham with Lasagna Rice

Spinach and Mushroom Rolled Chicken with Thyme and Sage

Braised Short Ribs Potato with Onion and Mushrooms

Deep Fried Fish Fillet served with Lemon Tartar Sauce

Buttered Mixed Vegetables

Roasted Duck with Seafood Sauce

Wok Fried Baby Squid with Celery topped with Garlic and Bonito Flakes

Deep Fried Fermented Bean Curd Chicken

Braised Bean Curd, Assorted Vegetables and Mushrooms with Pacific Clam

Siew Pak Choy with Garlic Oyster Sauce

Chicken Rendang

Deep Fried Squid

Prawn Curry with Pineapple

Tandoori Chicken with Naan Bread

Lamb Varuval

Deep Fried Cauliflower



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# CHRISTMAS EVE BUFFET MENU

## DESSERT

Christmas Pudding with Custard, Orange-Walnut Yule Log

Christmas Cookies, Mini Pumpkin Tarts, Potted Tiramisu

Fig Holiday Rolls, Miniature Panettone, Stollen Wreath

Chocolate Pavlova, Eggnog Cups, Golden Pear Cream Puff

Strawberry Short Cake

Red Berry Coulis Jam Filled Cake with Chocolate Glaze

Chocolate Peppermint Tarts with Currant and Berries

Mini Strawberry Santa Hat Brownies, Lemon Meringue Tarts

Christmas Strawberry Tree with Snow Coated White Chocolate

Christmas Candy Topiaries, Christmas Cup Cakes

Meringue and Macaroon Tree, Cream Puff Tree

Crêpes Suzette with Apple Cube, Slice Banana

Strawberry and Orange Sauce

Ice Cream, Fresh Sliced Fruit

Strawberry and Chocolate Fountain with Varieties of Fruit Condiments

Marshmallow, Chocolate and Candy