



CHRISTMAS DAY BRUNCH MENU

With non-alcoholic beverages
MYR 198 nett per person

With selected free-flow alcoholic beverages
MYR 268 nett per person

Please inform our team of any allergies or special dietary requests.
Our dishes are crafted using the freshest seasonal ingredients, which may vary.

WELCOME DRINK

Christmas welcome punch
Mulled apple and cinnamon

À LA MINUTE

Duck Liver

Bread chips | White balsamic dressing | Caramelised onion

Lobster Thermidor Benedict

Poached eggs | Hollandaise sauce | Caviar | Chives | English muffin

Veal Piccata

Lemony pan sauce | Capers | Italian parsley

Swordfish

Pepper coulis | Broccoli | Anchovies aglio

Lamb Cutlet

Peas | Mint | Butter | Heirloom tomatoes

Roasted Winter Vegetables

Butternut squash | Zucchini | Carrot | Parsnip | Celeriac | Chestnut

Brussels Sprouts

Duck bacon | Onion | Cream sauce

Mushroom Risotto

Wild mushrooms | Parmigiano-reggiano | Fresh seasonal truffle

SHELLFISH BAR

Japan magaki oyster | Tiger prawn |

Snow crab | Black mussel |

Fan scallop | Yabbies

Accompanied by

cocktail sauce | tartare sauce | mignonette | remoulade | lemon wedges

SEASONAL SALAD COUNTER

**Lollo rosso | Baby spinach |
Romaine lettuce | Kale | Red cabbage**

Accompanied by

*Extra virgin olive oil | Lemon vinaigrette | Ginger honey & lemongrass vinaigrette
French dressing | Ranch dressing | Balsamic vinaigrette*

COMPOSED SALAD

Caprese

Burrata | Fresh basil pesto | Extra virgin olive oil

Fig Salad

Arugula | Feta cheese | Roasted pecan nuts | Balsamic reduction

Caesar Trolley

Romaine lettuce | Anchovies | Caesar dressing | Croutons
Tossed in the 24-month-aged Parmigiano-Reggiano cheese wheel

Pumpkin Salad

Feta cheese | Toasted pumpkin seeds | Kale | Pomegranate

Winter Citrus Salad

Grapefruit | Orange | Fennel | Mint | Arugula | Red onion

CHARCUTERIE

**Beef salami | Turkey pepperoni |
Smoked turkey ham | Smoked salmon |
Tête de moine rosettes | Taleggio |
Manchego | Gorgonzola | Brie**

Accompanied by

*Kalamata olive | Green olive | Capers | Sun-dried tomatoes | Artichoke | Pearl onions |
Pickled cornichons | Chickpeas | Honey | Grapes | Assorted nuts | Dried fruit*

CARVING & ROASTS

Brined Turkey

Traditional Stuffing | cranberry sauce | turkey jus

Honey-glazed Turkey Ham

Apple sauce | honey mustard

A3 Wagyu Striploin

Beef jus

BREAD & VIENNOISERIE STATION

Ipoh white coffee sourdough | Baguette |

Sweet brioche loaf | Croissant |

Pain au chocolat | Assorted fruits lattice

CRÊPES SUZETTE

Made to order: Vanilla crème | Glazed orange

DESSERT FEST

Christmas Pudding | Brandy Anglaise |

Yule Log | Black Forest Christmas Verrine |

Apple & Cinnamon Tart | Mince Pies |

Panettone Bread Pudding | Chocolate Pralines |

Strawberry & Vanilla Pavlova | Christmas Macarons |

Gingerbread Cookies

SEASONAL FRUITS

Yellow pear | Green apple |

Plum | Pineapple |

Papaya | Watermelon | Dragon fruit