

hotel maya
KUALA LUMPUR

2025

NEW YEAR'S EVE BUFFET DINNER

Maya Brasserie

31 December 2024 | 6.30pm - 10.30pm

Ring in the New Year with a spectacular buffet dinner featuring festive delights, international dishes and delicious desserts

RM88 nett per adult

RM58 nett
per child (5 - 12)

RM68 nett
per senior citizen (above 60)

10% off in-house guest

Party pack giveaway & buskers

Menu Highlights

Honey Roasted Chicken & Oven Bake Buffalo Chicken Wing

For enquiries & reservation: +6011 2880 6909

All prices are in Malaysian Ringgit and inclusive of prevailing tax

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Assorted Plain Salad & Marinated Salad

Green Coral, Cherry Tomatoes, Lolo Rossa, Julien Carrot, Julien Cabbage, Julien Purple Cabbage & Yellow Onion

Cesar Salad Bar

Romain Lettuce, Caesar Dressing, Croton, Parmesan Cheese, Tomato Cheery Slice, Eggs, Lemon Slice & Crispy Beef Slice

Dressing

Thousand Island, French Dressing, Italian Dressing, Balsamic Dressing, Olive Oil Extra, Calamata Olive, Green Olive, Gherkin & Onion Cocktail

Cheese Plater

Brie Cheese, Blue Cheese, Cheddar Cheese, Slice Beef Salami, Chicken Hem, Cracker, Nuts & Dried Fruits

Marinated Salad

Old Fashion Potato Salad & Coleslaw Salad

Soup

Seafood Chowder with Garlic Crouton, Selection of Freshly Baked Rolls & Unsalted Butter & Assorted Bread

Western Hot Selection

White Rice & Butter Herbs Rice
Chicken Cacciatore with Mushroom Sauce & Cauliflower Au-Gratin with Gruyere Cheese

Asian Claypot Selection

Squid Kam Heong & Stir Fried Beef with Spring Onion

Carving Station

Honey Roasted Chicken & Oven Bake Buffalo Chicken Wing with Olive reduction served with BBQ Sauce and Black Pepper Sauce with Sauteed Brussel Sprout, Asparagus & Tomato Confit

Seafood On Ice

Fresh Water Prawn, Pink Scallop, Bamboo Clam, Flower Crab, Black Mussel served with Coriander Sauce, Thai Cili Sauce, Cocktail Sauce Lemon Wedges, Capes and Pickle

Action Stall

Pasta Station

Seafood Marinara and Mushroom Carbonara with 4 types of Pasta (*Fettucine, Spaghetti, Linguine and Penne*)

Malaysian Goreng- Goreng

Choice of Fried banana Fritters, Sweet Potato, Cucur Sayur served with Sweet and Spicy Sauce

Rojak Buah

The Famous Rojak Street that served with Sweet Sauce, Crush Peanuts and Fruits

Condiments

Asam Boi, Salt Cili & Rojak Sauce, Sengkuang, Yong Mango, Cucumber, Guava & Green Apple

Snack Corner

Corn on Cob, Mini Marinara Spaghetti, Sausage Grilled Sausage, Fish Finger Dipping with Tartar Sauce

Canapes

Salmon Fresh Dill, Prawn with Mango Salsa, Solf Cracker Brie Cheese & Fresh Toast Salami with Gherkin

Noodle Station

Nyonya Curry Laksa

Fish Ball, Long Bean, Bean Sprout, Fish Cake, Yellow Noodle, Long Bean, Tauhu Pok & Fried Onion, Red Chili and Vermicelli with Special Chili Prawn Paste

Sweet Temptations

Bake Cheese Cake, Dua Chocolate Mousse
Lemon Meringue Tart, Melon Sago Soup with Vanilla Ice Cream, Strawberry Cake, Tropical Fruits
Assorted Flavour of Popsicle, Chocolate Fountain & Condiments

Drinks

Hot - Coffee & Tea Tarik

Cold - Infused Water, Soda Herbs & Fruits Punch