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Jear 8 GRAND BUFFET MENU

RM 195++ per person

HEALTHY SALAD

Roasted Sweet Potato, Beetroot Salad, Cherry Tomato, Blue Cheese, Mint Salad Grilled Chicken Fillet Salad with Cranberry Dressing, Yellow and Green Zucchini Noodles Salad Herb Cashew Nuts, Poached Carrot, Herbs Salad, Creamy Potato Salad Pistachio, Fruit Terrine with Salad, Assorted Lettuce Platter (Croutons, Balsamic, Olive Oil, French Dressing, Tartar Sauce, Cocktail Sauce, Caeser Sauce, Grated Parmesan Cheese)

SOUP

Roasted Roma Tomato Soup with Toast Bread, Black Caviar and Egg Mimosa Double Boiled Chicken and Baby Abalone White Fungus and Ginseng Soup

CRUSTACEAN BAR

Slipper Lobster, Spencer Gulf Wild King Prawn, Norwegian Queen Scallops New Zealand Green Mussels, Blue Swimmer Mud Crab (Sliced Lemon, Cocktail Sauce)

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GRAND BUFFET MENU

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

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

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GRAND BUFFET MENU

BAKED SCALLOP

Norwegian Scallops, Orange Cheddar and Sautéed Spinach Served with Creamy Herbed Sauce Steamed Fresh Green Mussel with Spicy Mango Sauce and Parsley

SUSTAINABLE SASHIMI AND SUSHI

Yellow Fin Tuna, Norwegian Atlantic Salmon, Yesso Scallops, Yellow King Fish, Surf Clam, Sweet Prawn, Nigiri Sushi, Tamago, Inari, Maguro, Tako, Ika, Ebi Assorted Maki Roll and Hand Rolls

LIVE PASTA STATION

Choices Of Pasta (Macaroni, Shell, Spinach Fettuccini, Conchiglioni, Spaghetti, Farfalle)

Choices of Sauce (Basil Tomato, Cream Mushroom, Chicken Bolognese, Marinara)

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CHARCOAL'S 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 Roast Salt Crusted Prime Ribs, Roast Potato with Herbs, Horseradish Cream, Beef Au Jus, Baked Salmon Wellington with Mushroom and Spinach Mini Herbed Yorkshire Pudding (Mushroom Sauce, Black Pepper Sauce, Rosemary Sauce, Mustard Shallot Sauce)

ROTISSERIE

Roast of Christmas Whole Lamb with Paprika and Local Spices Rosemary and Garlic Mint Jelly Sauce, Roast Potato, Carrot, Butter, Tomato

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Jear s GRAND BUFFET MENU

TEMPURA

Deep Fried Tempura Prawn, Fish Fillet, Lady Finger, Pumpkin Carrot, Eggplants, Tempura Sauce and White Radish

YAKITORI

Chicken Yakitori with Garlic Fried Rice and Cabbage Salad

CHARCOAL GRILLED

Oysters, Boneless Chicken, Black Pepper Beef, Parsley Sea Bass Chilli Squid, Spicy Crab Scallop in Shell with Herbs, Garlic Chilli Prawn, Slipper Lobster (Rosemary Sauce, Pepper Sauce, Mint Sauce, Mushroom Sauce Lemon Herb Aioli, Curry Sauce)

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MAIN COURSE

Butternut Squash Basmati Rice Baked Chicken Spinach Rice Ham and Cheese Rollup Chicken with Black Pepper Cream Gravy Braised Lamb Shoulder Potato, Onion, Carrot and Mushroom Pan Fried Salmon Fillet Creamy Spinach Sauce **Buttered Mixed Vegetables** Wok Fried Roast Duck with Sichuan Sauce Wok Fried Butter Prawns Steamed Fish Fillet with Spicy Mango Sauce Deep Fried Chicken with Mango Pineapple Thai Sauce Siew Pak Choy Garlic with Oyster Sauce Beef Rendang Sotong Sambal Nanas Gulai Ayam Tandoori Prawns with Pickled Onion Tandoori Lamb Chop with Pickled Cucumber

Aloo Gobi Deep Fried Spicy Peria

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DESSERTS

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 Chocolate Peppermint Tarts with Berries Mini Santa Hat Brownies with Strawberry, Lemon Meringue Tart Christmas Strawberry Tree with Snow Coated White Chocolate Christmas Candy Topiaries, Christmas Tree Cup Cakes Meringue and Macaroon Tree, Cream Puff Tree Crepe Suzette with Apple Cubes, Sliced Banana, Strawberry Orange Strawberry Sauce Ice Cream Station Fresh Sliced Fruits

Strawberry and Chocolate Fountain with Varieties of Fruit Condiments Marshmallow, Chocolate and Candy