

Feast & Be Merry Christmas Festive Treats

Christmas Eve Buffet Dinner

24 December 2024 | Tuesday
6.30pm - 10.00pm

RM **138** NETT PER ADULT

Senior Citizens: RM 70
Children from 6-12: RM 70

Christmas Day Buffet Brunch

25 December 2024 | Wednesday
12.00pm - 3.00pm

RM **88** NETT PER ADULT

Senior Citizens: RM 50
Children from 6-12: RM 50

Christmas Day Buffet Dinner

25 December 2024 | Wednesday
6.30pm - 10.00pm

RM **128** NETT PER ADULT

Senior Citizens: RM 65
Children from 6-12: RM 65

BOOK BY 22.12.2024
WITH FULL PAYMENT
TO ENJOY

15% OFF

- Inclusive of party pack and hat on 24.12.2024 & 31.12.2024.
- Enjoy 15% off for Christmas cake, pastries, and gingerbread takeaways!

Feast & Be Merry New Year Festive Treats

New Year's Eve Buffet Dinner

31 December 2024 | Tuesday
6.30pm - 10.00pm

RM **118** NETT PER ADULT

Senior Citizens: RM 60
Children from 6-12: RM 60

New Year's Day Buffet Brunch

1 January 2025 | Wednesday
12.00pm - 3.00pm

RM **78** NETT PER ADULT

Senior Citizens: RM 40
Children from 6-12: RM 40



Scan to Book

Sr. Citizen (Age 60 years and above) | Child (Age 6 - 12 Years Old)
3 days advance booking required
Other terms & conditions apply



MS 1500

thistle

JOHOR BAHRU

+607 267 8999 +6012 789 2092

fnbcoordinator.jb@thistle.com.my | salesthistle.johorbahru@thistle.com.my

Jalan Sungai Chat, 80100 Johor Bahru, Johor.

Pictures are for illustration purposes only.

GLASS

Feast & Be Merry

Christmas Eve Buffet Dinner

24 December 2024 | Tuesday
6.30pm - 10.00pm

SEAFOOD ON ICE

Half-Shell Scallops, NZ Green Mussels, Tiger Prawns, Yabbies, Frozen Oyster on Ice, Smoked Salmon with Honey Gravalax Sauce served with Chives, Sour Cream and Honey Mustard

MEDITERRANEAN COLD CANAPES

Smoked Salmon Rolled with Cheese, Spicy Eggplant with Garlic, Grilled Red Pepper, Roasted Baby Potato, Grilled Peppers and Roasted Red Beetroot

CREATE YOUR CAESAR CORNER

Butter Crouton, Smoked Salmon, Roasted Chicken, Chicken Floss, Fish Floss & Garlic Confit

COMPOUND SALADS

Roasted Lamb Salad with Cheese, Tuna with Japanese Salad & Tobiko, Confit of Chicken Gizzard Salad, Broccoli Salad with Mandarin, Orange Salad, Asparagus & Quail Egg Salad

CHEESE PLATTER

Camembert, Cheddar, Emmental, Gouda, Adam Grapes, Assorted Nuts, Dried Fruits and Cheese Crackers, Carrot Sticks and Celery Sticks

MACHE SALAD STATION

Curly Green Salad, Butter Head, Lollo Rossa, Arugula, Fresh Herbs, Sweet Corn, Cherry Tomatoes, Japanese Cucumber and Olives served with a Choice of Dressings, Japanese Roasted Sesame Dressing.

JAPANESE SUSHI

Smoked Salmon, Tuna and Tako With Tobiko

SOUP

Lemongrass Slipper Lobster Bisque with Coconut Milk, Tomato Soup with Pesto Cream

HOT DISHES

Mixed Seafood Thermidor with Cheese Gratin, Slow-Cooked Beef & Mushroom & Shallot Confit, Braised Lamb Shank & Roasted Baby Carrot, Pan-Fried Fillet of Sea Bass with Sautéed Leek, Mushroom, Truffle Oil

MALAYSIA TRULY ASIA

Basmati Kashmiri Lamb Pulao, Baked Barramundi with Kurma Spices, Daging Panggang Masak Jintan, Chicken Karahi

ASIAN

Stir Fried Ostrich with Ginger & Dry Chili, Stir Fried Prawn Meat & Diced Vegetables In Yam Nest, Steamed Fresh Golden Pomfret Topped with Curry Laksa Gravy, Malaysian Green With Braised Assorted Mushroom

ROTISSERIE

Triple Herb Roasted Chicken Marinated and Grilled in Three Blended Herbs served with, Rosemary Scented Potatoes, Moroccan Spiced Roasted Whole Lamb & Roasted Eggplant, Slow-Baked Beef Wellington & Mushroom In Phyllo Pastry, Whole Baked Snapper Teriyaki & Scallion served with a Choice of Black Pepper, Cranberry Sauce, Mushroom Sauce, Dijon Mustard, Mint Sauce and Giblet Gravy.

PIZZA AND SNACK UNDER THE LIGHT

Christmas Cranberry Crumble Pizza with Chocolate Sauce, Medley Peppers, Chicken Ham and Pineapple Calzone Puff, Chicken Teriyaki Pizza with Snipped Seaweed

SWEET TEMPTATIONS

Christmas Log Cake, Italian Panettone, Christmas Cookies, Christmas Macarons, Crème Bruleè, Christmas Stolen, Christmas Fruit Cake, Pavlova with Assorted Fruits Filling,

HOT DESSERTS

Winter Bread and Butter Pudding with Cranberry, Dried Apple and Vanilla Sauce, Christmas Hot Fruit Pudding, Nostalgic Old -School Cookies

FRESH FRUIT PLATTER

Red Watermelon, Balinese Pineapple, Banana, Honeydew, Papaya, Seedless Grapes

THE CONE ICE-CREAM PARLOR

Sprinkles - Rainbow M&M, Chocolate Chip Cookies, Oreo Crunch
Strawberry Sauce & Chocolate Sauce

BEVERAGES

Cordial
Coffee Or Tea

All menu items are subject to change according to seasonality and availability
Other terms & conditions apply



MS 1500

Feast & Be Merry

Christmas Day Buffet Brunch

25 December 2024 | Wednesday
12.00pm - 3.00pm

SANDWICHES CORNER

Assorted Open Faced Sandwiches with Chicken, Egg, Tuna, Cheese

MAKE YOUR SALADS

Freshly Picked Green Salad Buffet, Perfumed with Fresh Herbs and Dressing Accompanied by Johorian Pineapple and Cucumber Salad, an Assortment of Salads with Choice of Herbs Variety of Salad Dressings

BREADS & SUCH

Croissant, Danish Pastries served with Butter and Fruit Spreads, Bread Stick, Onion & Garlic Focaccia

ROJAK

Make Your Rojak

(Pineapple, Guava, Cucumber, Sweet Turnip, Starfruit, Green Apple, Young Mango, Deep Fried Boiled Egg, Char Kueh) served with Assorted of Crackers & Fruit Pickles

SOUP

Seafood Chowder served with Breads & Butter

CARVING

Roasted Chicken with Cranberry Sauce and Green Apple Chestnut Stuffing

NOODLE STATION

East Meets West Spicy Coconut Milk Noodles Soup, Boiled Egg, Shredded Chicken, Deep Fried Bean Curd, Fried Shallot, Chinese Parsley

CARVERY

Christmas Chicken Meatloaf, Honey Glazed & Roasted Vegetables

PIZZA

Smoked Cheese Sausages, Shrimp Sambal

SATAY

Chicken & Beef served with Condiments & Peanut Sauce

HOT DISHES

FROM THE WESTERN KITCHEN: Baked Penne Supreme, in a Creamy Mushroom Duxelles & Mince Chicken, Broiled Fish Fillet in a Neuburg Seafood Cream Sauce, Roasted Vegetables & Potatoes

FROM THE MALAY KITCHEN: Bojari Alla Bandung, Daging Bakar Sambal Hijau, Lamb Shoulder Panggang Tandoori, Deep Fried Prawn Coated with Masala Batter

FROM THE CHINESE KITCHEN: Deep Fried Chicken Chop Glazed With Orange Honey Sauce, Stir Fried Long Beans & Minced Chicken Szechuan Style
Deep Fried Cauliflower Tempura Coffee Sauce

FRIED STATION

Pisang Goreng & Sambal Kicap
Kari Pap Kentang, Deep Fried Spring Roll
Deep-Fried Samosa, Ubi Keledek

SWEET KIOSK

Pancake With Maple Syrup
Served With Butter And Fruit Spreads

FRUITS AND DESSERTS

Fresh Fruit Platter
Christmas Log Cake
Italian Panettone, Christmas Cookies, Christmas Macaroons, Crème Brûlée
Christmas Stollen, Christmas Fruit Cake, Bubur Cha Cha, Dried Longan Juice

Marshmallow, Jelly Candy, Chocolate Fondue, Afc & Condiments, Ice Cream With Condiments

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CHEESE PLATTER

Camembert, Cheddar, Emmental, Gouda, Adam Grapes, Assorted Nuts, Dried Fruits and Cheese Crackers, Carrot Sticks and Celery Sticks

SELECTION OF ANTIPASTI & CREATE YOUR SALAD PLATTER

Sliced Beef Pastrami, Smoked Duck Breast, Beef Salami, Marinated Vegetables with Olive Oil, Carrot Noodles, Cucumber Slice, Cherry Tomatoes, Lolla Rossa, Radicchio, Frisee Lettuce, Iceberg Lettuce, Poached Florets, Zucchini, Caesar Salad with Parmesan Cheese, Croutons, Chicken Bacon, Caesar Dressing

JAPANESE SUSHI

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Christmas stolen, Christmas fruit cake, Pavlova with assorted fruits filling,

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