Kopi Haus
Level 9, Sunway Putra Hotel

SUNWAY HOTEL PUTRA
KUALA LUMPUR

A CHRISTMAS EVE TO SAVOUR DINNER BUFFET MENU

6.30pm - 10.00pm | 24 December 2026 | Level 9, Kopi Haus, Sunway Putra Hotel

Adult: RM169 nett | Child: RM85 nett

APPETISERS
SEAFOOD ON ICE
Slipper Lobster, Oysters, Scallops, Tiger Prawns, Clams, Squid, Green Mussels & Blue Crab
Accompaniments: Lemon Wedges, Cornichons, Tabasco, Honey Mustard Dressing, Asian House Dressing & Goma Dressing

COLD CUTS & SEAFOOD SELECTION
Salmon Gravlax Platter, Assorted Chicken Cold Cuts with Cranberry Sauce, Smoked Duck Breast, Cold-Roasted Turkey, Poached Norwegian Salmon with Gherkin & Dill Mayonnaise, Vegetable Sticks with Aioli, Charcuterie Skewers with Asian House Dressing & Balsamic Dressing

CANAPÉS
Shrimp & Avocado Canapé,
Mushroom & Cream Cheese Canapé
Smoked Duck & Cranberry Canapé
Teriyaki Beef Canapé with Caramelised Onion & Jalapeño Salsa
Grilled Chicken Meatloaf Canapé with Spicy Tomato & Coriander
Tortilla Cup with Herb Cream Cheese & Smoked Salmon Rose

CHEESE FONDUE
Assorted Bread Cubes, Pumpkin Cubes, Baby Potatoes, Baby Carrots, Brussels Sprouts, Broccoli, Cauliflower, Cherry Tomatoes, Grapes, Chicken Lyoner Cubes, Beef Salami Cubes & Tiger Prawns

SALADS BAR
MARINATED SALADS
Octopus Salad with Fresh Japanese Cucumber
Christmas Salad with Pomegranate
Poached Green Mussel Salad with Honey Mustard Dressing
Prawn, Mango & Avocado Salad Served in a Glass
German Baby Potato Salad
Waldorf Salad with Fresh Grapes
Couscous Salad with Sun-Dried Tomatoes & Feta
Healthy Mediterranean Quinoa Salad

FRESH SALADS
Fresh Mixed Lettuce, Red Chicory, Lollo Rosso, Butter Lettuce, Carrots, Cherry Tomatoes, Baby French Beans, Asparagus, Snow Peas, Onion Rings, Peppers & Cucumber

SALAD DRESSINGS & CONDIMENTS
Italian Dressing, French Dressing, Thousand Island Dressing, Honey Mustard Dressing, Asian Dressing, Honey Lemon Mustard Dressing, Ranch Avocado Dressing, BBQ Mayonnaise, Pesto Mayonnaise, Cocktail Sauce & Beetroot Mayonnaise

CAESAR SALAD
Romaine Lettuce, Caesar Dressing, Oven-Roasted Chicken Breast, Smoked Duck, Smoked Salmon, Beef Pastrami, Croutons, Grated Parmesan Cheese,Hard-Boiled Eggs, Crispy Beef Slices, Crispy Chicken, Cherry Tomatoes, Black Olives, Green Olives, Cocktail Onions, Sun-Dried Tomatoes, Olive Oil & Gherkins

SOUPS & BREADS
Oxtail Soup, Honey-Roasted Pumpkin Soup with Miso Foam

BREAD SELECTION
Soft Rolls, Garlic Bread, Cheese Breadsticks, Monkey Bread, Stollen, Bread Loaves & French Loaves, served with Butter

CHEESE SELECTION
Blue Cheese, Camembert, Cheddar, Gouda & Emmental, Gruyère Cheese, Assorted Grapes, Cheese Crackers & Vegetable Crudités

ROASTS & CARVERY
ROASTED TURKEY
Classic Roasted Turkey with Fruity Bread Stuffing, Giblet Gravy, Cranberry Sauce, Black Pepper Sauce, Taliwang Sauce & BBQ Sauce
Accompaniments: Vichy Carrots, Broccoli Mimosa, Sweet Roasted Potatoes, Bangers & Mash, Courgettes, Roasted Squash, Asparagus, Corn on the Cob, Yorkshire Pudding, Baby Carrots & Cherry Tomatoes on the Vine

SLOW-ROASTED LEG OF LAMB
With Agrumato, Andalusian Spices & Honey Glaze, Baby Bombay Shallot Sauce & Mint Sauce

PEPPER-CRUSTED PRIME RIB OF BEEF
With Horseradish Sauce & Beef Jus

SALMON WELLINGTON
With Mustard, Portobello Mushroom & Spinach Duxelles, served with Dill Cream Sauce

OVEN-BAKED SLIPPER LOBSTER THERMIDOR
With Caviar

CRAB AU GRATIN
With Creamy Cheese Sauce, Baked in the Shell

PASTA STATION
Pasta Selection : Spaghetti, Fettuccine, Penne Rigate, Fusilli, Tagliolini & Macaroni
Sauces : Chicken Bolognese, Alfredo, Marinara, Vongole & Arrabbiata
Accompaniments : Green & Red Diced Peppers, Mushrooms, Onions, Chicken Lyoner, Beef Rashers, Prawns, Squid, Mussels, Beef Pastrami, Garlic Flakes, Chopped Parsley, Chilli Flakes & Butter Served with Oven-Roasted Garlic Bread

MAIN COURSES SELECTION
PAN-SEARED DUCK BREAST
With Balsamic Blackberry Sauce

CONFIT BUTTERFISH FILLET
With Baby Spinach, Limoncello & Dill Brown Butter

POACHED WHITE & GREEN ASPARAGUS
With Roe Hollandaise Sauce

STUFFED CHICKEN ROULADE
With Taro Mash & Spicy Kimchi Fumet Jus

TRIO OF SCALLOPS & POTATO
With Mornay Cheese Sauce & Crispy Beef Bits

SEAFOOD PAELLA VALENCIANA

BEEF RENDANG TOK
With Coconut Crust

CHAR-GRILLED STUFFED SQUID
With Thai Mango Chilli Sauce

BOMBAY BIRYANI
With Cashews & Raisins

MUTTON VARUVAL WITH POTATOES
Accompanied by Raita, Lemon, Mango Pickle, Papadum, Onion Salad & Boiled Eggs

STEAMED BARRAMUNDI
With Superior Sauce & Spring Onions

STIR-FRIED HONG KONG BABY KAILAN
With Salted Fish

LAMB SHEEKH KEBAB
With Garlic Naan Bread & Mint Chutney

KUNG PAO CRAB
With Dried Chilli & Roasted Cashew Nuts

BUTTER PRAWNS
With Bird's Eye Chillies & Curry Leaves

DESSERTS
FRESH FRUITS
Assorted Fresh Fruits with Fruit Carving & Display

CHRISTMAS SPECIALITIES
Christmas Pudding with Custard Sauce
Christmas Fruit Cake
Christmas Stollen
Gingerbread Men
Gingerbread House
Assorted Christmas Cookies in Jars

CAKES & DESSERTS
Green Tea Mousse, Lemon Cheesecake , Crème Brûlée
Black Forest Yule Log, Whole Cake with 'Merry Christmas' Inscription
Assorted Macaron Tower, Crème Caramel, Assorted Fresh Pastries
Chocolate Brownies, Apple Cheese Tart, Mixed Fruit Tartlets
Mango Mousse, Fruit Pavlova, Hummingbird Cake, Classic Tiramisu
Matcha Craquelin, Poached Pear with Vanilla & Cinnamon
Carrot Cake

ICE CREAM
Baskin-Robbins Ice Cream with Assorted Toppings

BEVERAGES
Coffee & Tea
Christmas Mocktail