



K o p i

— Haus —

Level 9, Sunway Putra Hotel

Christmas Eve Buffet Dinner Menu

Tuesday | 24 December 2024 | 7.00pm – 10.00pm

APPETISER

SEAFOOD ON ICE

Oysters, Prawns, Scallops Clams, Slipper Lobster, Poached Shrimp, Poached Fish, Squid Flowers, Squid Rings, Green Mussels, Blue Crab, Lemon Wedges, Cornichons, Tabasco, Pickled Pearl Onions, Honey Mustard Dressing, Thai Chilli Sauce, Cocktail Sauce, Orange Lemon Dressing, Cuttlefish Sauce

COLD CUT PLATTER

Salmon Gravlox, Smoked Duck Breast, Smoked Chicken Breast with Orange Sauce, Smoked Mackerel Fish, Cold Roasted Turkey Poached Salmon with Gherkins, Vegetable Sticks with Aioli

MIX SALAD

Deep Fried Breaded Mussels with Fruit Salsa, Fish Salad with Tomato and Avocado, Salsa Egg Christmas Salad with Honey Mustard Dressing, Prawn Cocktail with Mango Avocado & Apple Salad, Baby Potato Salad with Asian Spicy Dressing

SALAD AND DRESSING BAR

Fresh Mixed Lettuce Red Chicory, Lollo Rosso, Butter Lettuce, Carrots, Cherry Tomatoes, Baby French Beans, Asparagus, Snow Peas, Onion Rings, Peppers, Cucumbers, Italian Dressing, French Dressing, Thousand Island, Honey Mustard, Asian Dressing, Honey Lemon, Mustard, Ranch, Avocado Dressing, Orange Vinaigrette, Pesto Mayo Dressing, Cocktail Sauce, Beetroot Mayo Dressing

CAESAR SALAD BAR

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

SOUP AND BREAD

Wild Rice Creamy Chowder with Seafood & Floret Mushrooms, Honey-Roasted Pumpkin Soup with Miso Foam, Soft Rolls, Garlic Bread, Bread Cheese Stick, Monkey Bread, Stollen, Hot Cross Bun, Bread Loaf, French Loaf and Butter

PASTA STATION

Spaghetti, Fettuccine, Penne Rigatoni, Fusilli, Tagliolini, and Macaroni, Scampi, Melanzane, Chicken Bolognese, Alfredo, Marinara, Arrabiata, Vongole, Pesto Sauce
Condiments : Beef Salami, Chicken Ball, Squid Ball, Fish Ball, Beef Ball, Green Peppers, Red Peppers, Mushrooms, Onions, Chicken Lyonner, Beef Rashers, Prawns, Squid, Garlic Flakes and Butter

A MEAT-IVAL CELEBRATION

Roast Turkey, Spiced Turkey with Masala Stuffing, Giblet Gravy, Cranberry Sauce, *Percik Sauce*, Black Pepper Sauce, Sambal Chili, Soy Sauce, *Sambal Ijo*, Rendang Sauce, Vichy Carrot, Broccoli Mimosa, Mousseline Potatoes, Sweet Roasted Potatoes, Bangers and Mash, Long Bean in Chilli, Kam Heong Eggplant, Corn on the Cob, Yorkshire Pudding, Baby Carrot, Roast Beef Wellington with Honey-Glazed Shallot Jus, *Taliwang* Beef Ribs, Lamb Shank *Ossobuco*, Duck *Rendang Serati*, Pan Seared Supreme Chicken Roulade with Orange Thyme Sauce, *Chicken Satay Madura* and *Beef Satay Maranggi*

MAIN ENTRÉES

Salmon Coulibiac with Horseradish Dill Cream, Scallop & Prawn Thermidor, A La Plancha Cured Butterfish Fillet with Cilantro Remoulade Dip, Crab Cutlet on Shell with Romesco Sauce, Poached Asparagus with Roe Hollandaise Sauce, Fruit and Raisins Pilaf Rice, *Beef Rendang Dendeng Cili Api*, *Ayam Masak Merah* with Green Peas, Grilled Squid with Tamarind Sauce, *Nasi Hujan Panas*, Red Snapper Head Curry with Lady finger and Eggplant, Creamy Butter Mussels with Fragrant Fenugreek Leaves, Butter Milk Prawns with Curry Leaves and Chilli, Stir-Fried Vegetables with Mushrooms and Taukan, Chicken Kebab with Mixed Vegetable Chat Masala and Mint Chutney

DESSERTS

Assorted Fresh Fruits, Christmas Pudding with Custard Sauce, Avocado Mousse, Hazelnut Cheese Mousse, Crème Brûlée, Mango Panna Cotta, Assorted Macaron Tower, Yule Log Cake, Apple Cheese Tart, Mixed Fruit Tartlet, Double Chocolate Mousse, Apple Baked Cheesecake, Hummingbird Cake, Lamington Cake, Three-Layer Panna Cotta, Christmas Fruitcake, Poached Pear with Vanilla and Cinnamon, Carrot Cake, White Forest Cake, Pandan Tiramisu, Assorted Ice Cream with Toppings, Gingerbread House, Christmas Stollen, Assorted Christmas Cookies

BEVERAGES

Coffee & Tea





K O P I

— Haus —

Level 9, Sunway Putra Hotel

Christmas Day International Hi-tea Menu

Wednesday | 25 December 2024 | 12.30pm - 4.30pm

APPETISER

Smoked Duck Salad with Orange Dressing,
Deep-Fried Breaded Mussels with Fruit Salsa,
Smoked Fish Salad, Christmas Salad,
Prawn Cocktail with Mango, Apple Salad with Raisins,
Baby Potato Salad with Asian Spicy Dressing,
Roast Turkey Salad, Som Tam & Thai Mango Salad

SALAD

Iceberg Lettuce, Baby Carrot, Cherry Tomatoes,
Cucumber, French Beans, Sweet Corn, Green Peas,
Broccoli, Asparagus

SAUCES & DRESSING

Italian Dressing, French Dressing, Thousand Island,
Honey Mustard, Asian Dressing, Vinaigrette,
Goma Dressing

MALAYSIAN FRUITS ROJAK

Young Mango, Guava, Water turnip, Cucumber, Pineapple,
Jambu Air, Young Papaya, Cakoi, Rojak Sauce,
Roasted Sesame and Crushed Peanuts

PASEMBUR

Prawn Fritters, Shredded Cucumber, Water Turnip,
Deep Fried Tofu, Boiled Egg, Boiled Potato Wedges,
Deep Fried Crab Stick, Fish Cake & Fish Ball with Peanut,
Sweet Potato Sauce

NOODLES STATION

Mee Rebus with Beansprout, Sliced Tofu, Boiled Egg,
Green Chilli, Lime and Prawn Fritters

CUTTLEFISH AND WATER SPINACH STALL

Cuttlefish, Water Spinach with Chilli Sauce,
Sesame Seeds and Crushed Peanuts

CHINESE STALL

Steamed Glutinous Rice & Yong Tau Foo with
Sweet Chilli Sauce and Sesame Seeds

SATAY STALL

Chicken Satay Madura & Beef Satay Maranggi

ROASTED DUCK RICE STALL

Fragrant Chicken Rice, Cucumber, Tomatoes, Chilli Sauce,
Ginger Sauce, Stir-fried Beansprouts and Chicken Broth

SOUP & BREAD

Honey Roasted Pumpkin Soup
Bread Loaf Rolls and Baguette

FESTIVE FEASTS

Crispy Oven Roasted Chicken with Giblet Gravy,
Cranberry Orange Sauce and Black Pepper Sauce,
Mushroom Sauce, Braised Chestnut with Corn Kernels,
Herb Roasted Sweet Potatoes, Corn on the Cob,
Yorkshire Pudding, Mashed Potatoes, Baby Carrots,
Tomatoes, Vichy Carrots, Broccoli Mimosa,
Mousseline Potatoes and Brussel Sprouts

GRILL STATION

Grilled Stingray, Tilapia Fish, Mussels and Squid
Condiments : Tamarind Sauce, Kerisik Sauce, Sambal Chilli,
Soy Sauce, BBQ Sauce, Sambal Ijo

MALAY CUISINE

Ayam Masak Merah with Peas,
Three Flavoured Thai Style Squid, Nasi Hujan Panas,
Fried Mee Hoon Siam with Seafood

CHINESE CUISINE

Butter Milk Chicken with Curry Leaves & Bird's Eye Chilli
Loh Hon Chai with Lotus Root & Fried Crispy Tofu,
Yong Chow Fried Rice with Smoked Duck,
Steamed White Bean Curd with Spicy Minced Chicken
and Mushrooms

WESTERN CUISINE

Beef and Portobello Mushroom Pot Pie,
Salmon Quiche with Spinach, Penne Chicken Alfredo,
Turkey Stew with Baby Potatoes & Spring Vegetables,
Roast Lamb with Herb Potatoes and
Vegetables au Jus

INDIAN CUISINE

Chicken and Sardine Murtabak with Vegetable Dhall Curry &
Onion Pickle, Fish Head Curry with Lady Finger and Eggplant,
Chicken Varuval with Coriander Leaves, Aloo Ghobi

PASTA STATION

Spaghetti Fettuccine & Penne Rigatoni
with Chicken Bolognese,
Tomato Basil Sauce Carbonara
Condiments : Mussels Shrimp, Beef Rashers,
Chicken Sausage, Prawns and Chicken Slices,
Garlic, Green Peppers, Red Peppers,
Mushrooms and Onions

PIZZA CORNER

Thai Basil Chicken Pizza, Trio Wild Mushroom Pizza

DESSERTS

Gingerbread House, Assorted Jelly Mango Panna Cotta,
Apple Strudel, Mixed Fruit Tartlets, Christmas Fruitcake,
Crème Brûlée, Bubur Cha Cha, Tiramisu, Carrot Walnut Cake,
Banana Cake Butter Cake, Assorted Pastries Cake,
Christmas Pudding with Vanilla Sauce, Assorted Malay Kuih,
Red Rubies Dessert, Assorted Christmas Cookies,
Bread Butter Pudding, Assorted Ice Cream with Condiments
Yule Log Cake, Assorted Sliced Fresh Fruit

ABC WITH CONDIMENTS

Sago Merah, Attap Seed, Kidney Beans, Sweet Corn,
Peanuts, Fruit Cocktail, Longan, Lychee, Pineapple,
Rose Syrup and Gula Melaka

BEVEREGES

Coffee, Tea, Orange & Rose Cordial

