Kopi Haus
Level 9, Sunway Putra Hotel

SUNWAY HOTEL PUTRA
KUALA LUMPUR

# A GRAND NEW YEAR'S EVE DINNER BUFFET MENU

6.30pm - 10.00pm | 31 December 2026 | Level 9, Kopi Haus, Sunway Putra Hotel

Adult: RM169 nett | Child: RM85 nett

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

## COLD CUTS & SEAFOOD SELECTION
Salmon Gravlax Platter,
Assorted Chicken Cold Cuts with Cranberry Sauce,
Smoked Duck Breast, Cold-Roasted Turkey,
Poached Salmon with Gherkin,
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

## SALAD BAR
**MARINATED SALADS**
Deep-Fried Breaded Mussels with Fruit Salsa
Christmas Salad
Mussel Salad with Honey Mustard Dressing
Prawn, Mango & Avocado Salad Served in a Glass
German Baby Potato Salad
Waldorf Salad with Fresh Grapes
Greek Salad

## 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

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

## 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, Grated Parmesan Cheese,
Croutons, Hard-Boiled Eggs, Crispy Beef Slices, Crispy Chicken,
Cherry Tomatoes, Black Olives, Green Olives, Cocktail Onions,
Sun-Dried Tomatoes, Olive Oil & Gherkins

## SOUPS & BREADS
Double-boiled Herbal Chicken Soup
With Black Mushrooms & Ginseng Root,
Fairmont Seafood Chowder

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

## ROASTS & CARVERY
**COUNTRYSIDE TENNESSEE ROASTED STRIP LOIN**
With Herb Crust & Yorkshire Pudding

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

**GARLIC & ROSEMARY ROASTED LEG OF LAMB**
With Bombay Shallot Gravy

**CRISPY ROASTED WHOLE DUCK**
With Five-Spice Rustic Herbs & Pearl Lily Jus

**MEDITERRANEAN HERB-AND-SPICE ROASTED SALMON**
With Dill & Pomegranate Jus

**OYSTER GRATIN**
With Horseradish & Parmesan

**SLIPPER LOBSTER THERMIDOR**
With Salmon Roe

**CARVERY ACCOMPANIMENTS & SAUCES**
Black Pepper Sauce, BBQ Sauce, Wild Mushroom Sauce, Vichy Carrots, Broccoli Mimosa, Sweet Roasted Potatoes, Bangers & Mash, Courgettes, Roasted Squash, Asparagus, Corn on the Cob, Baby Carrots & Cherry Tomatoes on the Vine

## PASTA STATION
**Pasta Selection** : Spaghetti, Fettuccine, Penne Rigate, Fusilli, Tagliolini & Macaroni
**Sauces** : Scampi, Chicken Bolognese, Alfredo, Marinara & Vongole
**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 COURSE SELECTION
**WESTERN SPECIALITIES**
Pan-Seared Butterfish Fillet with Confit Momotaro Tomato Sauce
Pan-Roasted Cheesy Mushroom Chicken Roulade with Herb Cream Sauce
Oxtail Stew with Baby Potatoes & Spring Vegetables
Rustic Smashed Roasted Red Norland Potatoes with Duck Fat, Wild Garlic & Rosemary
Risotto with King Oyster Mushrooms & Smoked Duck

**LOCAL DELIGHTS**
Rendang Daging Sapi Batang Pinang
Butter Milk Squid with Bird's Eye Chillies
Assam Pedas Buntut Sapi dengan Kacang Bendi dan Terung Panjang
Ikan Nila Masak Tiga Rasa

**ASIAN DELIGHTS**
Spicy Kam Heong Mussels with Curry Leaves
Salted Egg Prawns with Curry Leaves & Chilli Padi
Hong Kong Kailan with Salted Fish

**INDIAN SPECIALITIES**
Bombay Biryani with Roasted Cashew Nuts
Mutton Varuval with Potatoes, accompanied by Raita, Lemon, Mango Pickle, Papadum, Onion Salad & Boiled Eggs
Sheekh Kebab with Mint Chutney
Kadai Paneer with Trio Peppers

## DESSERTS
**FRESH FRUITS**
Assorted Fresh Fruits with Fruit Carving & Display

## NEW YEAR SPECIALITIES
New Year Cookies in Jars
Happy New Year & Welcome 2027 Cake

## CAKES & DESSERTS
Chocolate Truffle
Orange Crème Brûlée
Matcha Velvet Cake
Chocolate Brownies
Christmas Mince Pies
Black Forest Cake
Assorted Macaron Tower
Crème Caramel
Assorted Fresh Pastries
Apple Cheese Tart
Mixed Fruit Tartlets
Mango Mousse
Fruit Pavlova
Hummingbird Cake
Classic Tiramisu
Matcha Craquelin
Poached Pear with Vanilla & Cinnamon
Fruit Cake
Carrot Cake
American Baked Cheesecake

## ICE CREAM
Baskin-Robbins Ice Cream with Assorted Toppings

## BEVERAGES
Coffee & Tea
New Year Mocktail & Chilled Juice