

Savour the Magic of Christmas Eve

Seasons on a Plate

in Four Refined Courses

► **4-Course Christmas Eve Set Menu**

APPETIZER

Sakoshi Bay Oysters 🍽️ 🌿 🥬
Lobster Royale, Avruga Caviar

or

Eggplant Fritters 🍽️ 🌿 🥬
Edamame Beans, Tomato Salsa, Microgreens, Basil Pesto

SOUP

Truffle Mushroom Soup 🍽️ 🌿 🥬
Crushed Hazelnut, Whipped Cream

MAIN COURSE

Roasted Turkey Breast 🍽️ 🌿
Festive Vegetables, Chestnut Purée, Mushroom Duxelles, Cranberry Jus

or

Grilled Atlantic Cod 🍽️ 🌿 🥬
Caramelised Leek, Festive Vegetables, Lyonnaise Potato Terrine, Lobster Bisque

or

Grilled Angus Beef Tenderloin 🍽️ 🌿
Potato Gratin, Festive Vegetables, Shallot Confit, Herb Jus

or

Courgette Ricotta Lasagne 🍽️ 🌿 🥬
Creamy Mushroom, Basil Olive Oil, Roasted Pepper Sauce

DESSERT

Christmas Pudding 🍽️ 🌿 🥬
Berries, Crisp Meringue, Pistachio Gelato

Degayo Coffee

or

Harney & Sons Tea



Add-Ons:

RM150 nett for free-flow premium house pour red wine / white wine
RM60 nett per glass of Moët & Chandon Champagne

🌿 Peanuts 🌰 Tree Nuts 🥥 Coconut 🍤 Shellfish 🌱 Soy 🌾 Wheat 🥛 Dairy 🥚 Eggs 🌿 Sesame 🌿 Vegetarian

For bookings or enquiries, contact eat@imperiallexiskl.com or +6010-784 0176 (WhatsApp only) now!

* Terms & conditions apply. All prices are quoted in Malaysia Ringgit (MYR) and are nett, inclusive of prevailing Sales & Service Tax. Images shown are for illustration purposes only.