



EQ

Holiday Spirit



FESTIVE MENU



Christmas Eve Buffet Dinner

24 DECEMBER 2024 | 6.30PM-10.30PM
RM238 PER ADULT | RM119 PER CHILD (6-12 YEARS OLD)

APPETISERS

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed lettuce, tomato wedges, cucumbers, kidney beans, baby French beans

Housemade smoked salmon, housemade smoked seafood, pickled vegetable platter, fish medallions with honey dressing, shrimp, asparagus with fruit caviar, crabstick in pineapple, roasted potatoes with cheese, eggs filled caviar with Russian salad

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Islands, vinaigrette, French dressing, cumberland sauce, Italian dressing

SEAFOOD SHOWCASE

Oysters, mussels, prawns
Russian salad with boiled eggs, crab corn salad
Lemon wedges, red shallot vinegar
Tabasco, cocktail sauce

ARTISANAL CHEESE SELECTION

Mozzarella, blue, camembert, brie, cream cheese, parmesan
Strawberries, grapes, almonds, walnuts, pecans, pistachios, cranberries, apricots

SOUP

Wild mushroom
Lobster bisque

BREAD

French baguette, dark rye bread, farmer's bread, ciabatta
Assorted soft and hard rolls
Butter, olive oil

FEATURED DISHES

Mediterranean pilaf rice
Pan-fried fish fillets in shallot butter sauce
Prawns with caponata
Beef goulash
Cottage pie
Roasted honey glazed root vegetables
Oven-roasted mixed vegetables
Buttered Brussels sprouts with cured beef

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CHRISTMAS CARVERY

Wagyu beef hammer, roasted Angus prime rib, roasted lamb leg
Roasted chicken sliced and pineapple, roasted duck, roasted capon chicken
Seabass in sea salt crust, sea salt salmon
Assorted German sausages

Roast gravy, mushroom sauce, cranberry sauce, mint sauce, sauerkraut,
Roasted Russet potatoes, Yorkshire pudding, roasted mixed highland vegetables

SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna
Pomodoro, carbonara, aglio olio
Olive oil, parmesan cheese

EQ SIGNATURES

Hainanese chicken rice
Roasted barbecue chicken, roasted chicken

LOCAL FAVOURITES

Steamed fragrant white rice, stir-fried rice vermicelli,
Gulai ayam pantai timur, dendeng balado
Fish head curry, vegetable dhal, rajma curry
Roti canai - made to order

DELICIOUS TEMPTATIONS

Apricot mousse with fig compote, apple cinnamon mousse,
chocolate raspberry éclair, mango kalamansi layer,
carrot cheese mousse, pecan and dalgona tart,
chocolate coffee banana, four-layer chocolate mousse, chocolate fountain
gingerbread tiramisu, black forest brownies, cranberry cheesecake
tutti fruit mousse, raspberry and basil mousse,
honey almond mousse, black forest swiss roll,
mixed fruit cake, chestnut tiramisu, hazelnut mousse,
Stollen, mince pie, Christmas cookies,
gingerbread figurines, figurine cookies

COOL TREATS COUNTER

Assorted ice cream flavours



Christmas Day Buffet Lunch

25 DECEMBER 2024 | 12PM-3PM

RM188 PER ADULT | RM94 PER CHILD (6-12 YEARS OLD)

APPETISERS

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed lettuce, tomato wedges, sliced cucumbers, kidney beans, baby French beans

Housemade smoked salmon, housemade smoked seafood, pickled vegetable platter, fish medallions with honey dressing

Shrimp and asparagus with fruit caviar, crabstick in pineapple, roasted potatoes with cheese, eggs filled caviar with Russian salad

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes

Thousand Islands, vinaigrette, French dressing, Cumberland sauce and Italian dressing

SEAFOOD SHOWCASE

Oysters, mussels, prawns

Lemon wedges, red shallot vinegar

Tabasco, cocktail sauce

ARTISANAL CHEESE SELECTION

Mozzarella, blue, camembert, brie, cream cheese, parmesan

Strawberries, grapes, almonds, walnuts, pecans, pistachios, cranberries, apricots

SOUP

Wild mushroom

Clam chowder

BREAD

French baguette, dark rye bread, farmer's bread, ciabatta

Assorted soft and hard rolls

Butter, olive oil

FEATURE DISHES

Mediterranean pilaf rice

Pan-fried fish fillets in shallot butter sauce

Prawns with garlic and herbs

Irish lamb stew

Cottage pie

Roasted honey glazed root vegetables

Oven-roasted mixed vegetables

Buttered brussels sprouts with cured beef

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CHRISTMAS CARVERY

Wagyu beef hamper

Roasted Angus prime rib, roasted Australian lamb rack

Roasted chicken sliced and pineapple, roasted duck , roasted capon chicken

Sea salt salmon, assorted German sausages

Meatloaf with cranberry sauce

Roast gravy, mushroom sauce, cranberry sauce, mint sauce, sauerkraut,
roasted russet potatoes, Yorkshire pudding, roasted mixed highland vegetables

SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna

Pomodoro, carbonara, aglio olio

Olive oil, parmesan cheese

EQ SIGNATURES

Hainanese chicken rice

Roasted barbecue chicken, roasted chicken

CHINESE DISHES

Steamed fragrant white rice, stir-fried rice vermicelli,

Gulai ayam pantai timur, dendeng balado

Steamed fish with superior sauce, salted egg prawns

INDIAN SPICE STATION

Fish head curry, vegetable dhal, Rajma curry

Roti canai - made to order

DELICIOUS TEMPTATIONS

Apricot mousse with fig compote, apple cinnamon mousse,

chocolate raspberry éclair, mango kalamansi layer,

carrot cheese mousse, pecan and dalgona tart,

chocolate coffee banana, four-layer chocolate mousse, chocolate fountain,

gingerbread tiramisu, Black Forest brownies, cranberry cheesecake,

tutti fruit mousse, raspberry and basil mousse,

honey almond mousse, Black Forest Swiss roll,

mixed fruit cake, chestnut tiramisu, hazelnut mousse,

Stollen, mince pies, Christmas cookies,

gingerbread figurines, figurine cookies

COOL TREATS COUNTER

Assorted ice cream flavours

New Year's Eve BBQ Grill Buffet

31 DECEMBER 2024 | 7PM - 11PM
RM238 PER ADULT | RM119 PER CHILD (6-12 YEARS OLD)

APPETISERS

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed lettuce, tomato wedges, sliced cucumbers, kidney beans, baby French beans

SEAFOOD COCKTAIL IN PINEAPPLE BOAT

Crabmeat tartar, potato with cheese and chives, tuna with apples and almonds, roasted chicken, smoked fish combination, housemade smoked seafood with dips, cold beef, house terrine, pate maison, homemade cold cuts with pickled vegetables, poached dory fillets in cold mustard dill, dressing, tomato, rice and mozzarella cheese in pesto sauce, grilled mixed mushrooms with smoked seafood

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Islands, vinaigrette, French dressing, cumberland sauce and Italian dressing

SEAFOOD SHOWCASE

Oysters, green mussels, black mussels, prawns, flower crabs
Salmon carpaccio - salmon sashimi, bamboo clams, clams, snow crabs
Housemade smoked Norwegian salmon platter
Lemon wedges, red shallot vinegar, Tabasco, cocktail sauce, dill sour cream

ARTISANAL CHEESE SELECTION

Mozzarella, blue, camembert, brie, cream cheese, parmesan
strawberries, grapes, almonds, walnuts, pecans, pistachios, cranberries, apricots

SOUP

Mushroom
Seafood bouillabaisse

BREAD

French baguette, dark rye bread, farmer's bread, ciabatta, assorted soft and hard rolls, butter, olive oil

FEATURE DISH

Braised New Zealand lamb shank ossobuco
Stewed Australian beef with root vegetables
Poached halibut with dill cream sauce
Oven-roasted apricot chicken roulade with natural jus
Honey-glazed roasted sweet potatoes
Winter vegetable ratatouille
Buttered asparagus, beans and roasted almonds

CELEBRATION ROASTS

Wagyu beef hamper, Lobster thermidor, grilled yabbies
Grilled river prawns with garlic butter
Salmon coulibiac, grilled tiger prawns, buttered baked scallops, grilled mussels
Snapper in salt crust, grilled squid, roasted cajun chicken roulade

Roast gravy, mushroom sauce, cranberry sauce, mint sauce, russet potatoes, roasted mixed highland vegetables

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

PIZZA & MEXICAN CORNER

Margherita pizza, chicken and mushroom pizza
Quesadillas, burritos, nachos, beef chili con carne, chicken chili con carne,
Smoked duck, fish fingers, braised mixed beans
Guacamole, pico de gallo, sour cream, lime, cheese sauce

LOCAL FAVOURITES

Fragrant steamed rice, fried noodles with crab meat, sweet sour chicken
Marmite prawns, fried fish with oats

INDIAN SPICE STATION

Fish head curry, chicken makhani, aloo ghoobi, vegetable dhal
Roti canai - made to order

EQ SIGNATURES

Hainanese chicken rice
Roasted barbecue chicken, roasted chicken

SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna
Pomodoro, carbonara, aglio olio
Olive oil, parmesan cheese

DELICIOUS TEMPTATIONS

Apricot mousse with fig compote, apple cinnamon mousse,
chocolate raspberry éclair, mango kalamansi layer,
carrot cheese mousse, pecan and dalgona tart,
chocolate coffee banana, four-layer chocolate mousse, chocolate fountain,
gingerbread tiramisu, Black Forest brownies, cranberry cheesecake,
tutti fruit mousse, raspberry and basil mousse,
honey almond mousse, Black Forest Swiss roll,
mixed fruit cake, chestnut tiramisu, hazelnut mousse,
Stollen, pumpkin pie, Christmas cookies,
gingerbread figurines, figurine cookies

COOL TREATS COUNTER

Assorted ice cream flavours



New Year's Buffet Lunch

1 JANUARY 2025 | 12PM - 3PM
RM188 PER ADULT | RM94 PER CHILD (6-12 YEARS OLD)

APPETISERS

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed lettuce, tomato wedges,
Sliced cucumbers, kidney beans, baby French beans
Housemade smoked salmon with traditional condiments, home-smoked seafood,
Cold cuts and pickled vegetable platter, fish medallions with honey dressing,
Shrimp and asparagus with fruit caviar, crabstick in pineapple,
Roasted potatoes with cheese

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Islands, blue cheese, vinaigrette, French dressing,
Cumberland sauce and italian dressing

SEAFOOD SHOWCASE

Oysters, mussels, prawns
Lemon wedges, red shallot vinegar,
Tabasco, cocktail sauce, dill sour cream

ARTISANAL CHEESE SELECTION

Mozzarella, blue, camembert, brie, cream cheese, parmesan
Strawberries, grapes, almonds, walnuts, pecans, pistachios, cranberries, apricots

SOUP

Wild mushroom
Crab meat

BREAD

French baguette, dark rye bread, farmer's bread, ciabatta,
assorted soft and hard rolls
Butter, olive oil

CHINESE DISHES

Steamed fragrant white rice, stir-fried rice vermicelli
steamed fish with superior sauce, salted egg prawns, loh hon cai

INDIAN SPICE STATION

Fish head curry, rajma curry, vegetable dhall
Roti canai - made to order

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WESTERN

Braised New Zealand lamb shank osso bucco
Stewed Australian beef with root vegetables
Honey-glazed roasted sweet potatoes

CELEBRATION ROAST

Seabass papillote
Wagyu beef hammer
Slow-baked herb-crusted New Zealand lamb leg
Roasted Cajun chicken roulade
Roast gravy, mushroom sauce, cranberry sauce, mint sauce
Roasted Russet potatoes, roasted mixed highland vegetables

SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna
Pomodoro, carbonara, aglio olio
Olive oil, parmesan cheese

EQ SIGNATURES

Hainanese chicken rice
Roasted barbecue chicken, roasted chicken

PIZZA & MEXICAN CORNER

Margherita pizza, chicken and mushroom pizza
Quesadillas, burritos, nachos, beef chili con carne, chicken chili con carne,
Smoked duck, fish fingers, braised mixed beans
Guacamole, pico de gallo, sour cream, lime, cheese sauce

DELICIOUS TEMPTATIONS

Apricot mousse with fig compote, apple cinnamon mousse,
chocolate raspberry éclair, mango kalamansi layer,
carrot cheese mousse, pecan and dalgona tart,
chocolate coffee banana, four-layer chocolate mousse, chocolate fountain,
gingerbread tiramisu, Black forest brownies, cranberry cheesecake,
tutti fruit mousse, raspberry and basil mousse,
honey almond mousse, Black Forest Swiss roll,
mixed fruit cake, chestnut tiramisu, hazelnut mousse

Stollen, mince pie, Christmas cookies,
gingerbread figurines, figurine cookies

COOL TREATS COUNTER

Assorted ice cream flavours

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