

EQ



FESTIVE MENU



Chinese New Year Eve Buffet Dinner

28 JANUARY 2025 | 6.30PM-10.30PM
RM228 PER ADULT | RM114 PER CHILD (6-12 YEARS OLD)

EQ CHINESE NEW YEAR SPECIAL

Norwegian salmon and jellyfish yee sang

SALADS

Boom Grow with condiments
Romaine lettuce, mesclun mix
French dressing, Italian dressing, Thousand Islands
Black olives, green olives, pearl onions, capers, gherkins, pickled
vegetables
corn, cherry tomatoes,
Cucumber, bell peppers, onions, carrots
Lemon vinaigrette, pesto, olive oil

ANTI PASTI

Asparagus with goat cheese
Mozzarella and cherry tomatoes with pesto
Braised chicory
Roasted pumpkin
Sautéed mushrooms with olive oil and herbs

ICE WELL

Roasted beef salad with pickled vegetables
Smoked turkey salad with guacamole
Mediterranean grilled vegetables
Asparagus salad with sauteed mushrooms
Smoked mackerel
Thai seafood and wild herb salad
Peking duck pancake

FRESH SEAFOOD MEDLEY

Mussels, oysters, tiger prawns, clams, flower crabs, yabbies
Barbecue sauce, cocktail sauce
Lemon wedges, Tabasco

All prices are in Ringgit Malaysia and subject to prevailing government taxes.



COOKED SEAFOOD

Szechuan flower crabs
Sweet and sour tiger prawns
Black pepper clams

CARVERY

Duck roulade with orange sauce
Steamed soy grouper with ginger

SOUP

Braised dried assorted seafood soup with fish maw
Wild mushroom velouté
Assorted bread rolls

CHEF'S SPECIALITIES

Deep-fried tiger prawns with oatmeal and curry leaves
Braised assorted mushrooms with sea moss and abalone
Steamed halibut with cordyceps flower and red dates
Oyster omelette
Steamed seabass
Golden Phoenix deep-fried rice cake
Chilled sea coconut and longan with white fungus and red dates

EQ SIGNATURES

Hot dry noodles
Curry mee
EQ signature boiled chicken rice
Barbecued crispy whole roasted duck
Light soy sauce, chilli vinegar, ginger, spring onions, scallop sauce, fried shallots
EQ signature satay and condiments
EQ roti canai
Fish head curry, dhal, palak paneer



FEATURED DISHES

Spicy chilli prawn fried rice
Char kueh teow
Braised pipa tofu and pumpkin sauce
Wok-fried seafood (crab, lala, baby squid) with ginger and chilli
Fried carrot cake
Roasted cauliflower gratin with caramelised onions
Garlic and parmesan roasted baby potatoes
Lamb ossobuco
Steamed rice
Gulai itik salai
Ayam kapitan Melaka
Udang goreng berlado
Sayur campur tumis udang kering

DIM SUM

Assorted dim sum, steamed Chinese buns
Assorted yong tau foo
Stuffed tofu | Ladies fingers | Eggplant | Bitter melon | Red and green chillies |
White tofu | Fried tofu puffs

DESSERTS

Raspberry and almond tart, baked fruit cheesecake
Mango pudding, peanut butter cake
Mandarin orange mousse, mini lemon tarts
Assorted Chinese cookies, firecracker red velvet Swiss roll, almond crème brûlée
Chinese glutinous rice cake (nain gao),
Sweetened ginger and glutinous rice ball, chilled osmanthus water chestnut cake
Deep-fried sesame seed ball, bread pudding
Mandarin oranges
New Year rice cake
Chilled sea coconut and longan with white fungus and red dates
Snowy golden fish
Snowy pandan dragon dumplings
Peony lotus flower puffs
Dark chocolate fountain
Ais kacang, cendol, assorted ice cream
Whole seasonal fruit
Assorted sliced local fruit



Chinese New Year Buffet Lunch

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

EQ CHINESE NEW YEAR SPECIAL

Norwegian salmon and jellyfish yee sang

SALADS

Boom Grow with condiments
Romaine lettuce, mesclun mix,
French dressing, Italian dressing, Thousand Islands
Black olives, green olives, pearl onions, capers, gherkins, pickled
vegetables
Corn, cherry tomatoes,
Cucumber, bell peppers, onions, carrots
Lemon vinaigrette, pesto, olive oil

ANTIPASTI

Asparagus with goat cheese
Mozzarella and cherry tomatoes with pesto
Roasted zucchini, roasted pumpkin
Sautéed mushrooms with olive oil and herbs

ICE WELL

Roasted beef salad with pickled vegetables
Smoked turkey salad with guacamole
Smoked mackerel
Mediterranean grilled vegetables
Braised mushrooms in soy sauce salad
Apple, almond and tuna salad
Peking duck pancake

FRESH SEAFOOD MEDLEY

Mussels, oysters, tiger prawns, clams, flower crabs, yabbies
Barbecue sauce, cocktail sauce
Lemon wedges, Tabasco

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CARVERY

Apple wood-smoked chicken roulade with barbecue sauce
Baked Teochew seabass

SOUP

Braised sea cucumber with fish maw and sea moss
Creamy pumpkin soup
Assorted bread rolls

FESTIVE PIZZA

Chinese-style barbecued chicken pizza

CHEF'S SPECIALITIES

Steamed red snapper with pickled cabbage and minced chicken
Wok-fried squid with chilli sauce
Wok-fried tiger prawns with dark soya sauce

EQ SIGNATURES

Nyonya curry laksa
Egg drop noodle soup
EQ signature boiled chicken rice
Light soy sauce, chilli vinegar, ginger, spring onions, scallop sauce, fried shallots
EQ signature satay and condiments
EQ roti canai
Aloo gobi, snapper fish head curry, dhal tadka

FEATURED DISHES

Egg fried rice
Stir fried rice noodles
Spinach bean curd with crab meat and assorted mushrooms
Wok-fried seafood (crab, lala, baby squid) with kam heong sauce
Fried carrot cake
Butter and garlic sauteed mixed vegetables
Parsley potatoes
Roasted root vegetables
Penne marinara (pasta of the day)
Steamed rice
Daging salai masak lemak
Rendang itik
Asam pedas ikan tenggiri
Kacang panjang tumis
Aloo gobi, snapper fish head curry, dhal tadka



DIM SUM

Assorted yong tau foo

Stuffed tofu, ladies fingers, eggplant, bitter melon, red and green chillies, white tofu, fried tofu puffs

DESSERTS

Golden Phoenix deep-fried rice cake

Chilled sea coconut and longan with white fungus and red dates

Red bean mochi

Mini pear dumplings

Baked pumpkin puffs

Raspberry and almond tart, exotic fruit baked cheesecake

Mango pudding, peanut butter cake

Mandarin orange mousse, mini lemon tarts

Assorted Chinese cookies

Firecracker red velvet Swiss roll, almond crème brûlée

Sweetened ginger and glutinous rice ball

Deep-fried sesame seed balls

Ais kacang, cendol, assorted ice cream

Whole seasonal fruit

Assorted sliced local fruit



Chinese New Year Day Buffet Dinner

29 JANUARY 2025 | 6.30PM-10.30PM
RM208 PER ADULT | RM104 PER CHILD (6-12 YEARS OLD)

EQ CHINESE NEW YEAR SPECIAL

Norwegian salmon and jellyfish yee sang

SALADS

Boom Grow with Condiments
Romaine lettuce, mesclun mix,
French dressing, Italian dressing, Thousand Islands
Black olives, green olives, pearl onions, capers, gherkins, pickled
vegetables
corn, cherry tomatoes,
cucumber, bell peppers, onions, carrots
lemon vinaigrette, pesto, olive oil

ANTI PASTI

Asparagus with goat cheese
Mozzarella and cherry tomatoes with pesto
Roasted zucchini, roasted pumpkin
Sautéed mushrooms with olive oil and herbs

ICE WELL

Roast beef salad
Chicken terrine
Fattoush
Smoked chicken platter
Watermelon salad
Roasted chicken with pomelo salad,
Braised mushrooms and soy sauce salad
Peking duck pancake

FRESH SEAFOOD MEDLEY

Mussels, oysters, tiger prawns, clams, flower crabs, yabbies
Barbecue sauce, cocktail sauce
Lemon wedges, Tabasco

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COOKED SEAFOOD

Szechuan flower crabs
Sweet and sour tiger prawns
Black pepper clams

CARVERY

Roasted whole crispy sesame chicken
Roasted lamb leg
Au jus and barbecue sauce

SOUP

Double-boiled chicken soup with dried sea coconut and Chinese herbs
Ayam berempah
Assorted bread rolls

CHEF'S SPECIALITIES

Deep-fried halibut with sweet and sour sauce
Stir-fried tiger prawns with buttered cream corn
Braised abalone with fish maw and sea moss

EQ SIGNATURES

Prawn noodle soup
Mee Bandung
EQ signature boiled chicken rice
Light soy sauce, chilli vinegar, ginger, spring onions, scallop sauce, fried shallots
EQ signature satay and condiments
EQ roti canai
Snapper fish head curry
Dhall tadka

FEATURED DISH

Garlic fried rice
Stir-fried rice noodles
Spinach bean curd with conch slices and assorted mushrooms
Wok-fried seafood (crab, lala, baby squid) with ginger and chilli
Fried carrot cake
Caponata chicken
Braised lamb shoulder



FEATURED DISH

Roasted cauliflower with olives
Lyonnais potatoes
Steamed rice
Kari kambing
Siakap acar
Kupang sambal hijau
Pucuk manis labu masak lemak
Butter prawns with curry leaves

DIM SUM

Assorted yong tau foo
Stuffed tofu, ladies fingers, eggplant, bitter melon, red and green
chillies, white tofu, fried tofu puffs

FESTIVE PIZZA

Spicy hoisin duck pizza

DESSERTS

New Year rice cake
Chilled sea coconut and longan with white fungus and red dates
Snow rabbit dumpling
Snowy mini pumpkins
Peony lotus flower puffs
Raspberry and almond tart
Baked fruit cheesecake, mango pudding
Peanut butter cake
Mandarin orange mousse, mini lemon tarts
Assorted Chinese cookies, firecracker red velvet Swiss roll
Almond crème brûlée
Leng chee kang, Nyonya kuih
Bread pudding
Dark chocolate fountain
Ais kacang, cendol, assorted ice cream
Whole seasonal fruit
Assorted sliced local fruit

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