



Thai Meat Mastery

OF CHEF NATSASI NOO-IN



EQ



THAI MEAT MASTERY

BUFFET DINNER, 6.30PM – 10.30PM

25 – 28 JUNE 2025

SALAD FROM LADY BUTCHER

Australian lamb loin larb with organic greens
Australian beef rump carpaccio with jaew dressing
Smoked Australian beef brisket salad with cherry tomatoes and burrata cheese
Braised Australian beef short ribs salads with pomelo and mint

SALAD

Kerabu pucuk paku (fiddlehead fern salad),
Kerabu terung bersantan (eggplant and coconut milk salad)
Kerabu kacang botol (winged bean salad), shrimp and asparagus with
fruit caviar, grilled Mediterranean vegetables

BOOMGROW

Pickled onions, pickled beetroot, gherkins, olives, sundried tomatoes,
cherry tomatoes, capsicum

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Island, vinaigrette
creamy French dressing, Cumberland sauce, Italian dressing

ICE WELL

Oysters, mussels, prawns, flower crabs
lemon wedges, red shallot vinegar, Tabasco, cocktail sauce, dill sour cream

CHEESE PLATTER

Mozzarella, blue, camembert, cheddar, parmesan,
goat cheese in oil, feta in oil
strawberries, grapes, almonds, walnuts, pecans, pistachios,
cranberries, apricots



SOUP

Wild mushroom

Clear soup with Australian beef osso buco and wild mushrooms

ASSORTED BREADS

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

PRIME CUTS FROM LADY BUTCHER

Australian beef topside gaeng om (Thai herbal beef curry)
Banana leaf grilled Australian beef rib eye with
roasted rice sauce and black pepper sauce
Two-way Australian grain-fed beef picanha steak with
makwaen jaew sauce and sticky rice
Thai spiced braised Australian beef brisket with rice noodles
Braised Australian lamb shank in soy sauce with salted egg yolk

FLAVOURS OF MALAYSIA

Oven-baked chicken percik
Asam pedas ikan tenggiri
Flower crab curry
Deep-fried seafood tofu with egg white gravy
Wok-fried baby kailan with garlic
Loh hon cai
Steamed fragrant white rice
Stir-fried rice vermicelli

INDIAN CORNER

Fish head curry
Rajma curry
Vegetable dhal
Roti canai - made to order

CARVERY

Slow-baked Australian lamb
Roasted Cajun chicken roulade
Roast gravy, mushroom sauce, cranberry sauce, mint sauce
roasted russet potatoes, roasted mixed highland vegetables
Mediterranean pilaf rice

MENU SUBJECT TO CHANGE WITHOUT NOTICE



PASTA COUNTER

Pomodoro, carbonara, aglio olio,
spaghetti, penne, fusilli,
olive oil, parmesan cheese

NOODLES STATION

Asam laksa (rice noodles in piquant mackerel gravy)
Curry laksa (noodles in coconut milk-based gravy)

SWEET SURPRISES BY CHEF NAT

Mango sticky rice trio
Bua loy in coconut milk with salted egg yolk

DESSERT

Blueberry cheesecake, caramel peanut cheese bites, cream brulé, coconut passionfruit cake, banana chocolate cake, opera cake, coffee walnut cake, tropical fruit tartlets, vanilla panna cotta, chocolate indulgence mousse, chocolate éclairs, bread and butter pudding with vanilla sauce
Seasonal Fresh Sliced Fruits, Assorted local fruit, Assorted ice cream flavours,
Bubur pulut hitam (black glutinous rice sweet porridge), Lin chee kang
Seasonal fresh sliced fruit

The logo consists of the letters 'E' and 'Q' in a white, elegant serif font. The 'E' is tall and narrow, while the 'Q' is slightly shorter and has a decorative tail that curves downwards and to the right. The background is a repeating pattern of stylized four-petaled flowers in a lighter shade of gold on a darker gold background.

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