

EQ

Holiday Spirit



CHRISTMAS MENU

Sabayon

Christmas 5-Course Dinner

24 - 25 DECEMBER 2022

Amuse-Bouche

Cheese Raclette

Swiss Tradition Melted Raclette Cheese | New Potatoes | Pearl Onions | Cornichon Pickles

Foie Gras

Duck Liver | Caramelised Apple | Port Wine Reduction | Potatoes

or

Maine Lobster Bisque

Garlic Croutons | Tarragon Cognac Chantilly

or

Mushroom Soup

Truffle | Giant Roll

Veal with Mushrooms

Veal tenderloin | Creamy Chanterelle Sauce | Rösti Potatoes

or

Duck à l'Orange

Moullard Duck Breast | Glaze Turnip | Sauce Bigarade

or

Salmon and Caviar

Pan-Roasted Salmon Fillet | Fennel Purée | Riesling Wine Sauce | Sevruga Caviar

Crêpes Suzette

Beurre Suzette | Madagascar Vanilla Ice Cream

Mignardises

CHRISTMAS EVE 5-COURSE DINNER

RM888+ per person | Window seat (limited)

RM788+ per person | Regular seat

Inclusive of a bottle of champagne per couple

CHRISTMAS 5-COURSE DINNER

RM688+ per person

WINE PAIRING | RM328+ per person

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

'Chalet' Festive Lunch

25 DECEMBER 2022

ENTRÉE

Cheese Raclette

Swiss Tradition Melted Raclette Cheese | New Potatoes | Pearl Onions | Cornichon Pickles
or

House Norwegian Smoked Salmon

Capers | Sour Cream
or

Caesar Salad

Anchovies | Croutons | Parmigiano Reggiano

STARTER

Mushroom Soup

Truffle | Giant Roll
or

Lobster Bisque

Cream | Crab Chenille
or

Steak Tartare

Wagyu Grain-Fed Beefsteak | Melba Toast

MAIN

FESTIVE CARVING

Roasted Whole Goose with Winter Truffle

Australian Grain-Fed Black Angus Prime Rib

Honey Glazed Capon Chicken with Traditional Stuffing

Salmon Wellington with Hollandaise Sauce

SIDES

Yorkshire Pudding

Roasted Root Vegetables

Bread Stuffing

Pan Roasted Gravy

Ground Mustard

Béarnaise Sauce

Cranberry Sauce

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'Chalet' Festive Lunch

25 DECEMBER 2022

DESSERT AND CHEESE

Swiss Cheese Platter With Condiments

Black Forest Yule Log

Christmas Pudding with Vanilla Sauce

Crepes Suzette with Vanilla Gelato

Tart Au Chocolate

Seasonal Fruit

Panettone

Stollen

Madagascar Rich Chocolate Mousse

Honey Almond Mousse

RM208+ PER ADULT | RM98+ PER CHILD

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'Chalet' Festive Lunch

25 DECEMBER 2022

BEVERAGE PACKAGE

12PM-2.30PM

RM228 per person

Free Flow Champagne Taittinger NV
Sommelier Selected White & Red Wine

Mimosa Bar

Pineapple | Watermelon | Orange | Berries
Choose Your Garnish

Bloody Mary Bar

Housemade Bloody Mary Mix | Choose Your Garnish

Gin & Tonic Trolley

Choose Your Garnish

Non-alcoholic Beverages

Juices | Soft Drinks

CHAMPAGNE

Taittinger NV

Glass | 98 Bottle | 488

PROSECCO

Belstar Prosecco

Glass | 78 Bottle | 328

WHITE WINE

Frankland Estate Chardonnay

Glass | 58 Bottle | 288

Saint Clair Sauvignon Blanc

Glass | 58 Bottle | 288

Marchesi di Barolo Arnies Roero

Glass | 78 Bottle | 348

RED WINE

Clos Henri Pinot Noir

Glass | 68 Bottle | 308

Bottega Rosso di Montalcino DOC

Glass | 78 Bottle | 328

Wynn's Estate Black Label Cabernet Sauvignon

Glass 88 | Bottle 348

COCKTAILS

Mojito | Screwdriver | White Sangria
Cucumber Collins

58

NON-ALCOHOLIC

Shirley Temple | Lemonade

18

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