

EQ

EQUATORIAL

50



Holiday Spirit

*Sabayon*

FESTIVE MENU

# 'Chalet' Festive Sunday Four-course Lunch

3-31 DECEMBER 2023 | SUNDAY  
RM288+ PER PERSON | RM98+ PER CHILD (6-12YEARS OLD)

## LES HORS D'OEUVRES FROIDS

### Salade de l'Empire Romain

A Classic

Or

### Steak Tartare

Grain-Fed Beef Steak

---

## Raclette Valaisanne

A Swiss Tradition Melted Raclette Cheese | New Potatoes | Cornichon Pickles  
Or

### Creme De Champignons Sauvage

Signature Creamy Wild Mushroom Soup | Giant Roll

---

## PLAT

### Cote de Boeuf Roti a la Anglaise

Slow Roasted Prime Rib | Baked Potato | Yorkshire Pudding | Bearnaise Sauce  
Or

### Carre d Agneau

Roasted Mustard Crusted NZ Rack of Lamb | Lyonnaise | Potatoes | Green Beans  
Or

### Filet de Saumon Norvegien

Norwegian Salmon | Asparagus | Beurre Noisette

### Lobster Thermidor

Main Course Upgrade RM188

Maine Lobster | Rice Pilaf | Green Asparagus

---

## DESSERT

### Crepes Suzette

Vanilla Ice Cream | Grand Marnier | Orange Segments

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

## Add-on Ala Carte

CHEESE FONDUE | 4PAX  
RM288

ADD-ON RM228+ PER PERSON  
Free flow Veuve Clicquot Champagne | White Or Red Wine  
Gin Trolley | Juices | Soft Drinks | Mocktails

ADD-ON SPECIALTY COFFEE  
Dolce Vita | Café Calypso | Café Royale

Book for a minimum group of five adults and  
enjoy a complimentary bottle of champagne on us.

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

# 'Chalet' Christmas Day & New Year Day Buffet Lunch

25 DECEMBER 2023 & 1 JANUARY 2024 | SUNDAY  
RM308+ PER PERSON | RM154+ PER CHILD (6-12 YEARS OLD)

## ENTRÉE

### **Cheese Raclette**

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

*Or*

### **House Norwegian Smoked Salmon**

#### **Caesar Salad**

Anchovies | Croutons | Parmigiano Reggiano

## STARTER

### **Mushroom Soup**

Truffle | Giant Roll

*Or*

### **Lobster Bisque**

Cream | Crab Chenille

*Or*

### **Steak Tartare**

Wagyu Grain-Fed Beef Steak | Melba Toast

## MAIN FESTIVE CARVING

**Roasted Whole Goose with Winter Truffles**

**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, Ground Mustard, Béarnaise Sauce**

## 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**

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

ADD-ON RM228+ PER PERSON  
Free flow Veuve Clicquot Champagne | White Or Red Wine  
Gin Trolley | Juices | Soft Drinks | Mocktails

ADD-ON SPECIALTY COFFEE  
Dolce Vita | Café Calypso | Café Royale

Book for a minimum group of five adults and  
enjoy a complimentary bottle of champagne on us.

# Christmas Eve Six-course Dinner

RM888+ PER PERSON | WINDOW SEAT (LIMITED)  
RM788+ PER PERSON | REGULAR SEAT  
Inclusive of a bottle of Champagne

## AMUSE BOUCHE

---

### OCTOPUS

Octopus Carpaccio | Basil Jelly | Parmesan | Confit Tomato

---

### MAGURO

Tranche Maguro | Horseradish Cream | Salted Wakame | Vitello

---

### FOIE GRAS

Foie Gras Roulade | Foie Gras Consommé | Truffle | Licorice Air

---

### DUCK BREAST

French Duck Breast | Artichoke Puree | Artichoke Crisp | Red Wine Reduction

---

### MILK FED LAMB

Slow-Cooked Lamb | Houba-miso Tapenade | Spinach | Truffle Jus

*Or*

### CANADIAN LOBSTER

Lobster Civet | Confit Scallop | Petit Pois | White Onions | Baby Cress

---

### JAPANESE STRAWBERRY

Mascarpone Ice Cream | Almond Nougat | Strawberry Granita | Borage Cress

---

## MIGNARDISES

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

# New Year Countdown Eight-course Degustation

RM2,688+ PER COUPLE | WINDOW SEAT (LIMITED)

RM2,388+ PER COUPLE | REGULAR SEAT

Inclusive of a bottle of Champagne

7.00PM

**Canapes | Welcome Drinks**

8.00PM

**Amuse Bouche**

8.15PM

**Sea Urchin**

Jerusalem Artichoke | Caviar | Chive | Ensui Uni

8.30PM

**Duck Leg**

Confit Duck Leg | Haricot Verts | Mushrooms | Winter Truffles

9.00M

**Foie Gras**

Japanese Grapes | Roasted Foie Gras | Smoke Eel Espuma | Port Glaze

9.30PM

**Pigeon**

Slow-Cooked Pigeon | Caramelised Walnut | Onion Puree | Winter Truffles

10.00PM

**Black Cod**

Smoked Miso Cod | Winter Truffles | Spinach | Foie Gras Sauce

10.30PM

**Canadian Lobster**

Sous Vide Lobster | Americana Sauce | Fruit Tomato | Mozzarella

or

**Wagyu Tenderloin**

Wagyu Rossini | Brioche | Winter Truffles | Périgueux

11.00PM

**Peach Melba**

Peach Sorbet | Peach Compote | Vanilla Jelly | Basil Oil

**Mignardises**

11.30PM

**Supper | Champagne Trolley**

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

The logo consists of the letters 'EQ' in a stylized, elegant serif font. The 'E' and 'Q' are connected, with the 'Q' having a small tail. The color is a warm, golden-brown or copper tone. The background is a soft, warm yellow with a bokeh effect of out-of-focus light circles and several white, intricate snowflake patterns scattered throughout, creating a festive, winter-like atmosphere.

EQ

EQ  
EQUATORIAL PLAZA  
JALAN SULTAN ISMAIL  
50250 KUALA LUMPUR, MALAYSIA  
t 60 3 2789 7839 | e [DINEATEQKL@KUL.EQUATORIAL.COM](mailto:DINEATEQKL@KUL.EQUATORIAL.COM)  
[EQUATORIAL.COM](http://EQUATORIAL.COM) f @ [EQKUALALUMPUR](#)