

EQ

EQUATORIAL

50



Holiday Spirit



FESTIVE MENU

Festive Buffet Lunch

1 - 30 DECEMBER 2023 | 12PM-3PM

EXCEPT CHRISTMAS DAY

RM168+ PER ADULT | RM84+ PER CHILD (6-12 YEARS OLD)

APPETISER

Romaine lettuce, mesclun mix, Boom Grow
French, Italian dressing, Thousand Islands
Black olives, green olives, pearl onions, capers, gherkins, pickled vegetables

CHEESE PLATTER

Cheddar, danablu, camembert, brie
Dried cranberries, raisins, dried apricots
Walnuts, pecans, almonds,
Strawberries, grapes, crackers

ICE WELL

Antipasti - mushrooms, zucchini, tomatoes, capsicum, kalamata
Panzanella salad, Mediterranean roasted vegetable salad, roasted beef salad with
pickled vegetables, asparagus salad, goat cheese with sauteed mushrooms, vegetable
terrine,
smoked salmon platter, roasted chicken platter

SEAFOOD ON ICE

Green mussels, black mussels, oysters, tiger prawns, flower crab, yabbies
barbecue sauce, cocktail sauce, lemon wedges, Tabasco

SOUP

Mushroom, hot and sour
Assorted bread rolls
Olive tapenade, sun-dried tomato tapenade, butter

Roasted Russet potato with herbs, honey glazed carrots with walnuts,
Roasted teriyaki glazed halibut, grilled lamb shoulder with rosemary sauce, braised
Hungarian beef goulash, chicken parmigiana
Steamed fragrant white rice, mee mamak,
Kuzi ayam, tauchu tenggiri, paro balado
EQ chicken rice, deep-fried halibut with Thai sauce,
Marmite prawns, siew pak choy with garlic
Fish head curry, dhall curry, palak paneer

CARVERY

Roasted whole turkey
Bread stuffing, roasted vegetables
Roast gravy, BBQ sauce, cranberry sauce
Slow roasted Australian lamb leg with mint sauce

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

MADE TO ORDER

Roti canai

LIVE STATION – NOODLES

Clear chicken broth, egg drop broth

Yellow noodles, vermicelli, kway teow

Fish cake, fish ball, chicken slice, choy sum, carrot, cabbage,

Spring onions, fried shallots, beansprouts

PASTA STATION

Spaghetti, fettucine

Tomato sauce, carbonara, aglio olio

Streaky beef, chicken sausage, cherry tomatoes, olives,

Capsicum, onions, mushrooms, broccoli

PIZZA STATION

Margherita, chicken and mushroom

DESSERT

Whole Cakes and Assorted French Pastries

Chocolate mousse with banana caramel cake, pineapple upside down cake

Raspberry mousse cake, Black Forest, mango mousse with sables

Classic Opera cake, mini strawberry tart, mini red velvet cake, yule log

Pecan madeleines, berry financier, chocolate choux paste, Christmas cookies

Assorted Nyonya kuih, panna cotta vanilla shooters

Bubur kacang hijau, Christmas pudding with vanilla sauce

Dark chocolate fountain

Assorted cut fruits

DRINKS

Coffee, tea, teh tarik

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Festive BBQ Dinner Buffet

1 - 30 DECEMBER 2023 | 6.30PM-10.30PM

EXCEPT CHRISTMAS EVE AND CHRISTMAS DAY

RM198+ PER ADULT | RM94+ PER CHILD (6-12 YEARS OLD)

APPETISER

Romaine lettuce, mesclun mix, Boom Grow
French, Italian dressing, Thousand Islands
Black olives, green olives, pearl onions, capers, gherkins, pickled vegetables

CHEESE PLATTER

Cheddar, danablu, camembert, brie
Dried cranberries, raisins, dried apricots
Walnuts, pecans, almonds,
Strawberries, grapes, crackers

ICE WELL

Antipasti – mushrooms, zucchini, tomatoes, capsicum, kalamata
Panzanella salad, Mediterranean roasted vegetable salad, roasted beef salad with
pickled vegetables, asparagus salad, goat cheese with sauteed mushrooms, vegetable
terrine, smoked salmon platter, roasted chicken platter

SEAFOOD ON ICE

Green mussels, black mussels, oysters, tiger prawns, flower crab, yabbies
BBQ sauce, cocktail sauce, lemon wedges, Tabasco

SOUP

Mushroom, hot and sour
Assorted bread rolls
Olive tapenade, sun-dried tomato tapenade, butter

MAIN DISHES

Steamed fragrant white rice, mee mamak,
Kuzi ayam, tauchu tenggiri, paro balado
EQ chicken rice, deep-fried halibut with Thai sauce,
Marmite prawns, siew pak choy with garlic
Fish head curry, dhall curry, palak paneer

CARVERY

Roasted whole turkey
Bread stuffing, roasted vegetables
Roast gravy, BBQ sauce, cranberry sauce

MADE TO ORDER

Roti canai

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

LIVE STATION – NOODLES

Clear chicken broth, egg drop broth
Yellow noodles, vermicelli, kway teow
Fish cake, fish ball, chicken slice, choysum, carrot, cabbage,
Spring onions, fried shallots, beansprouts

PASTA STATION

Spaghetti, fettucine
Tomato sauce, carbonara, aglio olio
Streaky beef, chicken sausage, cherry tomatoes, olives,
Capsicum, onions, mushrooms, broccoli

PIZZA STATION

Margherita, chicken and mushroom

BBQ GRILL

Chicken, beef satay with condiments
Cajun and rosemary marinated lamb shoulder
Garlic and thyme beef striploin
Oriental marinated boneless chicken thigh
Lemon and dill marinated salmon
Scallops
Australian grain-fed mini beef burger
Coney dogs

SAUCES

Onion marmalade, tomato chutney, mustard, pineapple barbecue, tomato spicy sauce,
dill and lemon sauce, black pepper, mint

SIDE DISHES

Mediterranean pilaf rice
Roasted Russet potatoes with herbs
Corn on the cob
Roasted tomatoes with parmesan crumble
Stewed beans
Grilled seasonal vegetables

DESSERT

Whole Cakes and Assorted French Pastries
Chocolate mousse with banana caramel cake, pineapple upside down cake
Raspberry mousse cake, Black Forest, mango mousse with sables
Classic Opera cake, mini strawberry tarts, mini red velvet cake, yule log
Pecan madeleines, berry financier, chocolate choux paste, Christmas cookies
Assorted Nyonya kuih, panna cotta vanilla shooters
Bubur kacang hijau, Christmas pudding with vanilla sauce
Dark chocolate fountain

DRINKS

Coffee, tea, teh tarik

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Christmas Eve Buffet Dinner

24 DECEMBER 2023 | SUNDAY
RM238+ PER ADULT | RM119+ PER CHILD (6-12 YEARS OLD)
Inclusive of unlimited chilled juice and soft drinks

APPETISER

Butterhead lettuce, radicchio, lollo rossa, iceberg lettuce, mixed lettuce,
tomato wedges, sliced cucumbers, corn kernels, poached broccoli

Marinated chicken with cheese, decorated cold roasted chicken, chicken liver spread,
fish terrine in smoked capsicum, seafood cocktail with berry compote, crab meat with
crunchy vegetables, beef salad with glass noodles, capellini crayfish with spicy tomato
basil pesto, Waldorf salad with celeriac

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes,
Thousand Islands, blue cheese, vinaigrette, creamy french dressing,
Cumberland sauce and Italian dressing

ICE WELL

Oysters, green mussels, black mussels, prawns, flower crab, yabbies, bamboo clams,
sapak clams, snow crab, house-made smoked Norwegian salmon platter,
Lemon wedges, red shallot vinegar, Tabasco, cocktail sauce, dill sour cream

CHEESE PLATTER

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

SOUP

Rosemary-scented butternut squash
Minestrone ala Genovese

BREAD

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

MAIN COURSE

Seafood paella
Braised New Zealand lamb shank osso bucco
Stewed Australian beef with root vegetables
Poached halibut with dill cream sauce
Oven-roasted apricot chicken roulade with natural jus
Roasted sweet potatoes with marshmallows
Winter vegetable ratatouille
Buttered Brussel sprout with chicken toast bits

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CHRISTMAS ROAST

Australian grain-fed beef Wellington
Baked dill-salt crusted barramundi
Slow-baked herb-crusted New Zealand lamb leg
Roasted Cajun whole turkey
Honey-glazed chicken toast with caramelised pineapple

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

STIR-FRY COUNTER

Beef, prawns, chicken, fish,
capsicum, onions, spring onions, cabbage, carrots, broccoli,
mushrooms, sweet peas, green peas

CHICKEN RICE COUNTER

Chicken rice, roasted barbecue chicken, roasted duck,
roasted chicken, condiments

GRILL COUNTER

Stingray, prawns, squid, chicken, scallops,
Portuguese sambal, sambal merah, sambal hijau, sambal kicap, air asam

MUHIBAH COUNTER

Steamed fragrant white rice, mee mamak,
kari ayam berkentang, itik salai masak lemak, black pepper beef, butter prawns,
fish head curry, lamb varuval, vegetable dhal, poori, roti canai made to order

MINI CAKE

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 choco mousse

GLASSES

Gingerbread tiramisu, brownies black forest, cranberry cheesecake

WHOLE CAKE

Tutti fruit mousse, raspberry and basil mousse, honey almond mousse, Black
Forest swiss roll, mixed fruit cake, chestnut tiramisu, hazelnut mousse

HOT DESSERTS

Stollen, mince pie

COOKIES AND CANDY

Christmas cookies, Gingerbread figurines, figurine cookies

Christmas Day Buffet Lunch

25 DECEMBER 2023 | SUNDAY
RM218+ PER ADULT | RM119+ PER CHILD (6-12 YEARS OLD)
Inclusive of unlimited chilled juice and soft drinks

APPETISER

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

Home-made smoked tenggiri with traditional condiments, home-smoked seafood and dip, cold cuts and vegetable pickle platter, fish medallion with honey dressing, shrimp asparagus with fruit caviar, crab stick in pineapple, roasted potato and cheese

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Islands, blue cheese, vinaigrette, creamy french dressing,
Cumberland sauce and Italian dressing

ICE WELL

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

CHEESE PLATTER

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, farmer's loaf, ciabatta, assorted soft and hard rolls,
butter, olive oil

MAIN COURSE

Seafood paella
Braised New Zealand lamb shank osso bucco
Stewed Australian beef with root vegetables
Poached halibut with dill cream sauce
Oven-roasted apricot chicken roulade with natural jus
Roasted sweet potatoes with marshmallows
Winter vegetable ratatouille
Buttered Brussel sprout with chicken toast bits

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CHRISTMAS ROAST

Roasted Cajun whole turkey
Baked dill salt-crusted barramundi
Slow-baked herb-crusted New Zealand lamb leg
Roast gravy, mushroom sauce, cranberry sauce, mint sauce
Roasted Russet potatoes, Yorkshire pudding, roasted mixed highland vegetables

PASTA COUNTER

Spaghetti, penne, fusilli
Pomodoro, carbonara, aglio olio
Olive oil, Parmesan cheese

CHICKEN RICE COUNTER

Chicken rice, roasted barbecue chicken, roasted duck,
roasted chicken, condiments

GRILL COUNTER

Stingray, prawns, squid, chicken, scallops,
Portuguese sambal, sambal merah, sambal hijau, sambal kicap, air asam

MUHIBAH COUNTER

Steamed fragrant white rice, stir-fried rice vermicelli, gulai ayam Pantai Timur,
dendeng balado, steamed fish with superior sauce, salted egg prawns,
fish head curry, vegetable dhal, Rajma curry, roti canai made to order

MINI CAKE

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 choco mousse

GLASSES

Gingerbread tiramisu, brownies black forest, cranberry cheesecake

WHOLE CAKE

Tutti fruit mousse, raspberry and basil mousse, honey almond mousse, Black
Forest swiss roll, mixed fruit cake, chestnut tiramisu, hazelnut mousse

HOT DESSERTS

Stollen, mince pie

COOKIES AND CANDY

Christmas cookies, Gingerbread figurines, figurine cookies

New Year's Eve Buffet Dinner

31 DECEMBER 2023 | SUNDAY
RM238+ PER ADULT | RM119+ PER CHILD (6-12 YEARS OLD)
Inclusive of unlimited chilled juice and soft drinks

APPETISER

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

Spicy Thai glass noodles with shrimp, seafood cocktail in pineapple boat, crabmeat tartar, potato cheese and chives, tuna and apple almond, roasted chicken, smoked fish combination, home-smoked seafood with dips, decorated cold beef, house terrine, pate maison, homemade cold cuts with pickled vegetables, poached dory fillets in cold mustard dill, dressing, tomatoes, rice and mozzarella cheese in pesto sauce, grilled mixed mushrooms with smoked seafood in pai tee cups

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes, Thousand Islands, blue cheese, vinaigrette, creamy french dressing, Cumberland sauce and Italian dressing

ICE WELL

Oysters, green mussels, black mussels, prawns, flower crab, yabbies, bamboo clams, sapak clams, snow crab, house-made smoked Norwegian salmon platter, Lemon wedges, red shallot vinegar, Tabasco, cocktail sauce, dill sour cream

CHEESE PLATTER

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

SOUP

Hot and sour Szechuan
Sup ayam berempah

BREAD

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

MAIN COURSE

Seafood paella
Braised New Zealand lamb shank osso bucco
Stewed Australian beef with root vegetables
Poached halibut with dill cream sauce
Oven-roasted apricot chicken roulade with natural jus
Roasted sweet potatoes with marshmallows
Winter vegetable ratatouille
Buttered Brussel sprout with chicken toast bits

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

NEW YEAR ROAST

Australian grain-fed beef ribeye
Baked dill-salt crusted barramundi
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

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

MAIN DISHES

Steamed white rice, fried mee mamak, ayam kuzi, squid sambal,
marmite prawns, black pepper beef, fried fish with oats, loh hon cai

INDIAN CORNER

Fish head curry, aloo ghoobi, vegetable dhall, roti canai made to order

CHICKEN RICE COUNTER

Chicken rice, roasted barbecue chicken, roasted duck, roasted chicken, condiments

GRILL COUNTER

Stingray, prawn, squid, chicken, scallops, portuguese sambal, sambal merah, sambal
hijau, sambal kicap, air asam

NOODLE STATION

Asam laksa, chicken soup, Nyonya curry, assorted condiments, laksa noodles, yellow
noodles, mee hoon

MINI CAKE

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 choco mousse

GLASSES

Gingerbread tiramisu, brownies black forest, cranberry cheesecake

WHOLE CAKE

Tutti fruit mousse, raspberry and basil mousse, honey almond mousse, Black Forest
swiss roll, mixed fruit cake, chestnut tiramisu, hazelnut mousse

HOT DESSERTS

Stollen, mince pie

COOKIES AND CANDY

Christmas cookies, Gingerbread figurines, figurine cookies

New Year's Buffet Lunch

1 JANUARY 2024 | SUNDAY

RM188+ PER ADULT | RM119+ PER CHILD (6-12 YEARS OLD)

Inclusive of unlimited chilled juice and soft drinks

APPETISER

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

Homemade smoked tenggiri with traditional condiments, home smoked seafood and dip, Cold cuts and vegetable pickle platter, fish medallions with honey dressing, shrimp asparagus with fruit caviar, crab stick in pineapple, roasted potato and cheese

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes, Thousand Islands, blue cheese, vinaigrette, creamy french dressing, Cumberland sauce and Italian dressing

ICE WELL

Oysters, mussels, prawns

CHEESE PLATTER

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, farmer's loaf, ciabatta, assorted soft and hard rolls, butter, olive oil

MAIN COURSE

Steamed fragrant white rice, stir-fried rice vermicelli,
Gulai Ayam Pantai Timur, dendeng balado, kari kambing
Steamed fish with superior sauce, salted egg prawns
Loh hon cai

INDIAN CORNER

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

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

NEW YEAR ROAST

Baked dill-salt crusted barramundi
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

PASTA COUNTER

Spaghetti, penne, fusilli
Pomodoro, carbonara, aglio olio
Olive oil, Parmesan cheese

PIZZA

Margherita, chicken and mushroom

CHICKEN RICE COUNTER

Chicken rice, roasted barbecue chicken, roasted duck, roasted chicken
Condiments

GRILL COUNTER

Stingray, prawns, squid, chicken, scallops
Portuguese sambal, sambal merah, sambal hijau, sambal kicap, air asam

SUP UTARA

Daging, perut, paru, ayam, kambing
Assorted condiments
Yellow noodles, mee hoon, kway teow

MINI CAKE

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 choco mousse

GLASSES

Gingerbread tiramisu, brownies black forest, cranberry cheesecake

WHOLE CAKE

Tutti fruit mousse, raspberry and basil mousse, honey almond mousse, Black Forest
swiss roll, mixed fruit cake, chestnut tiramisu, hazelnut mousse

HOT DESSERTS

Stollen, mince pie

COOKIES AND CANDY

Christmas cookies, Gingerbread figurines, figurine cookies

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, giving it a festive, winter feel.

EQ

EQ
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