



EQ

# Holiday Spirit



**FESTIVE MENU**





# Christmas Eve Buffet Dinner

24 DECEMBER 2024 | 6.30PM-10.30PM  
RM238 PER ADULT | RM119 PER CHILD (6-12 YEARS OLD)

## APPETISERS

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

Housemade smoked salmon, housemade smoked seafood, pickled vegetable platter, fish medallions with honey dressing, shrimp, asparagus with fruit caviar, crabstick in pineapple, roasted potatoes with cheese, eggs filled caviar with Russian salad

Antipasti – cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes  
Thousand Islands, vinaigrette, French dressing, cumberland sauce, Italian dressing

## SEAFOOD SHOWCASE

Oysters, mussels, prawns  
Russian salad with boiled eggs , crab corn salad  
Lemon wedges, red shallot vinegar  
Tabasco, cocktail sauce

## ARTISANAL CHEESE SELECTION

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

## SOUP

Wild mushroom  
Lobster bisque

## BREAD

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

## FEATURED DISHES

Mediterranean pilaf rice  
Pan-fried fish fillets in shallot butter sauce  
Prawns with caponata  
Beef goulash  
Cottage pie  
Roasted honey glazed root vegetables  
Oven-roasted mixed vegetables  
Buttered Brussels sprouts with cured beef

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

#### CHRISTMAS CARVERY

Wagyu beef hammer, roasted Angus prime rib, roasted lamb leg  
Roasted chicken sliced and pineapple, roasted duck, roasted capon chicken  
Seabass in sea salt crust, sea salt salmon  
Assorted German sausages

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

#### SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna  
Pomodoro, carbonara, aglio olio  
Olive oil, parmesan cheese

#### EQ SIGNATURES

Hainanese chicken rice  
Roasted barbecue chicken, roasted chicken

#### LOCAL FAVOURITES

Steamed fragrant white rice, stir-fried rice vermicelli,  
Gulai ayam pantai timur, dendeng balado  
Fish head curry, vegetable dhal, rajma curry  
Roti canai - made to order

#### DELICIOUS TEMPTATIONS

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 chocolate mousse, chocolate fountain  
gingerbread tiramisu, black forest brownies, cranberry cheesecake  
tutti fruit mousse, raspberry and basil mousse,  
honey almond mousse, black forest swiss roll,  
mixed fruit cake, chestnut tiramisu, hazelnut mousse,  
Stollen, mince pie, Christmas cookies,  
gingerbread figurines, figurine cookies

#### COOL TREATS COUNTER

Assorted ice cream flavours





# Christmas Day Buffet Lunch

25 DECEMBER 2024 | 12PM-3PM

RM188 PER ADULT | RM94 PER CHILD (6-12 YEARS OLD)

## APPETISERS

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

Housemade smoked salmon, housemade smoked seafood, pickled vegetable platter, fish medallions with honey dressing

Shrimp and asparagus with fruit caviar, crabstick in pineapple, roasted potatoes with cheese, eggs filled caviar with Russian salad

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes

Thousand Islands, vinaigrette, French dressing, Cumberland sauce and Italian dressing

## SEAFOOD SHOWCASE

Oysters, mussels, prawns

Lemon wedges, red shallot vinegar

Tabasco, cocktail sauce

## ARTISANAL CHEESE SELECTION

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 bread, farmer's bread, ciabatta

Assorted soft and hard rolls

Butter, olive oil

## FEATURE DISHES

Mediterranean pilaf rice

Pan-fried fish fillets in shallot butter sauce

Prawns with garlic and herbs

Irish lamb stew

Cottage pie

Roasted honey glazed root vegetables

Oven-roasted mixed vegetables

Buttered brussels sprouts with cured beef

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#### CHRISTMAS CARVERY

Wagyu beef hamper

Roasted Angus prime rib, roasted Australian lamb rack

Roasted chicken sliced and pineapple, roasted duck , roasted capon chicken

Sea salt salmon, assorted German sausages

Meatloaf with cranberry sauce

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

#### SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna

Pomodoro, carbonara, aglio olio

Olive oil, parmesan cheese

#### EQ SIGNATURES

Hainanese chicken rice

Roasted barbecue chicken, roasted chicken

#### CHINESE DISHES

Steamed fragrant white rice, stir-fried rice vermicelli,

Gulai ayam pantai timur, dendeng balado

Steamed fish with superior sauce, salted egg prawns

#### INDIAN SPICE STATION

Fish head curry, vegetable dhal, Rajma curry

Roti canai - made to order

#### DELICIOUS TEMPTATIONS

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 chocolate mousse, chocolate fountain,

gingerbread tiramisu, Black Forest brownies, cranberry cheesecake,

tutti fruit mousse, raspberry and basil mousse,

honey almond mousse, Black Forest Swiss roll,

mixed fruit cake, chestnut tiramisu, hazelnut mousse,

Stollen, mince pies, Christmas cookies,

gingerbread figurines, figurine cookies

#### COOL TREATS COUNTER

Assorted ice cream flavours

# New Year's Eve BBQ Grill Buffet

31 DECEMBER 2024 | 7PM - 11PM  
RM238 PER ADULT | RM119 PER CHILD (6-12 YEARS OLD)

## APPETISERS

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

## SEAFOOD COCKTAIL IN PINEAPPLE BOAT

Crabmeat tartar, potato with cheese and chives, tuna with apples and almonds, roasted chicken, smoked fish combination, housemade smoked seafood with dips, cold beef, house terrine, pate maison, homemade cold cuts with pickled vegetables, poached dory fillets in cold mustard dill, dressing, tomato, rice and mozzarella cheese in pesto sauce, grilled mixed mushrooms with smoked seafood

Antipasti - cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes  
Thousand Islands, vinaigrette, French dressing, cumberland sauce and Italian dressing

## SEAFOOD SHOWCASE

Oysters, green mussels, black mussels, prawns, flower crabs  
Salmon carpaccio - salmon sashimi, bamboo clams, clams, snow crabs  
Housemade smoked Norwegian salmon platter  
Lemon wedges, red shallot vinegar, Tabasco, cocktail sauce, dill sour cream

## ARTISANAL CHEESE SELECTION

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

## SOUP

Mushroom  
Seafood bouillabaisse

## BREAD

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

## FEATURE DISH

Braised New Zealand lamb shank ossobuco  
Stewed Australian beef with root vegetables  
Poached halibut with dill cream sauce  
Oven-roasted apricot chicken roulade with natural jus  
Honey-glazed roasted sweet potatoes  
Winter vegetable ratatouille  
Buttered asparagus, beans and roasted almonds

## CELEBRATION ROASTS

Wagyu beef hamper, Lobster thermidor, grilled yabbies  
Grilled river prawns with garlic butter  
Salmon coulibiac, grilled tiger prawns, buttered baked scallops, grilled mussels  
Snapper in salt crust, grilled squid, roasted cajun chicken roulade  
  
Roast gravy, mushroom sauce, cranberry sauce, mint sauce, russet potatoes, roasted mixed highland vegetables

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#### 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

#### LOCAL FAVOURITES

Fragrant steamed rice, fried noodles with crab meat, sweet sour chicken  
Marmite prawns, fried fish with oats

#### INDIAN SPICE STATION

Fish head curry, chicken makhani, aloo ghobi, vegetable dhal  
Roti canai – made to order

#### EQ SIGNATURES

Hainanese chicken rice  
Roasted barbecue chicken, roasted chicken

#### SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna  
Pomodoro, carbonara, aglio olio  
Olive oil, parmesan cheese

#### DELICIOUS TEMPTATIONS

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 chocolate mousse, chocolate fountain,  
gingerbread tiramisu, Black Forest brownies, cranberry cheesecake,  
tutti fruit mousse, raspberry and basil mousse,  
honey almond mousse, Black Forest Swiss roll,  
mixed fruit cake, chestnut tiramisu, hazelnut mousse,  
Stollen, pumpkin pie, Christmas cookies,  
gingerbread figurines, figurine cookies

#### COOL TREATS COUNTER

Assorted ice cream flavours



# New Year's Buffet Lunch

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

## APPETISERS

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed lettuce, tomato wedges,  
Sliced cucumbers, kidney beans, baby French beans  
Housemade smoked salmon with traditional condiments, home-smoked seafood,  
Cold cuts and pickled vegetable platter, fish medallions with honey dressing,  
Shrimp and asparagus with fruit caviar, crabstick in pineapple,  
Roasted potatoes with cheese

Antipasti – cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes  
Thousand Islands, blue cheese, vinaigrette, French dressing,  
Cumberland sauce and italian dressing

## SEAFOOD SHOWCASE

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

## ARTISANAL CHEESE SELECTION

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 bread, farmer's bread, ciabatta,  
assorted soft and hard rolls  
Butter, olive oil

## CHINESE DISHES

Steamed fragrant white rice, stir-fried rice vermicelli  
steamed fish with superior sauce, salted egg prawns, loh hon cai

## INDIAN SPICE STATION

Fish head curry, rajma curry, vegetable dhal  
Roti canai – made to order

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#### WESTERN

Braised New Zealand lamb shank osso bucco  
Stewed Australian beef with root vegetables  
Honey-glazed roasted sweet potatoes

#### CELEBRATION ROAST

Seabass papillote  
Wagyu beef hammer  
Slow-baked herb-crust New Zealand lamb leg  
Roasted Cajun chicken roulade  
Roast gravy, mushroom sauce, cranberry sauce, mint sauce  
Roasted Russet potatoes, roasted mixed highland vegetables

#### SPECIAL HOUSE PASTA

Spaghetti, penne, fusilli, beef lasagna  
Pomodoro, carbonara, aglio olio  
Olive oil, parmesan cheese

#### EQ SIGNATURES

Hainanese chicken rice  
Roasted barbecue chicken, roasted chicken

#### 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

#### DELICIOUS TEMPTATIONS

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 chocolate mousse, chocolate fountain,  
gingerbread tiramisu, Black forest brownies, cranberry cheesecake,  
tutti fruit mousse, raspberry and basil mousse,  
honey almond mousse, Black Forest Swiss roll,  
mixed fruit cake, chestnut tiramisu, hazelnut mousse

Stollen, mince pie, Christmas cookies,  
gingerbread figurines, figurine cookies

#### COOL TREATS COUNTER

Assorted ice cream flavours



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