



EQ

Holiday Spirit

Sabayon

Tripadvisor
Travellers'
Choice Awards
Best of the Best



SABAYON

FESTIVE MENU



DUCK BREAST WITH BERRY COMPOTE

Sabayon Festive Four-course Menu

1-30 DECEMBER 2024

Angus Beef

Angus beef tartare | macadamia | escarole

or

Salmon

Scottish salmon | sour cream | capers

Raclette

Cheese raclette | cornichons | potato

or

Goose Liver

Caramelised apple | pan-fried brioche | micro salad

or

Maccaroni

Truffle | Parmesan 32-month | beef jus

or

Lobster

Lobster quenelle

Duck

Duck breast | berry compote | asparagus | baby carrots | pommes Anna

or

Cod

Atlantic cod | lemon butter sauce | stewed fennel | buttered pilau rice

or

Wagyu

Wagyu Sirloin MB8, 120g
Main course upgrade RM228

Tatin

Apple tatin | pure vanilla gelato

or

Berries Scuffle

or

Chocolate

Chocolate cake | vanilla ice cream

RM588 | PER PERSON

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

Sabayon Festive Eight-course Menu

1-30 DECEMBER 2024

Caviar

Iranian caviar | sea salt beetroot | chives | cream

Goose Liver

Caramelised apples | pan-fried brioche

Maccaroni

Truffle | Parmesan 32-month | beef jus

Lobster

Lobster quenelle

Berry martini

Wagyu Tenderloin

Wagyu tenderloin MB8, 150g | bordelaise sauce | potato fondant
baby carrots | asparagus

Pecorino

Spicy carrot salad | Sarawak honey

Chocolate

Chocolate cake | vanilla ice cream

RM888 | PER PERSON

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Sabayon Festive Vegetarian Menu

1-30 DECEMBER 2024

Raclette

Cheese raclette | cornichons | potato

Asparagus

Green asparagus | egg mimosa

Parsnip Velouté

Chips | croutons

Maccaroni

Truffle | Parmesan 32-month

Pecorino

Spicy carrot salad | Sarawak honey

Tatin

Apple tatin | vanilla gelato

RM588 | PER PERSON

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SLOW-COOKED LAMB SADDLE

Christmas Eve Dinner

Champagne trolley available to elevate your joyous occasion

Oyster

French oyster | raspberry jelly | baby coriander

Scallop

Scallop carpaccio | sea asparagus | citrus vinaigrette

Turkey

Roast turkey consommé | foie gras | truffle

Pear

Compressed pear | pear granita | wood sorrel

Lamb

Slow-cooked lamb saddle | petit pois | butternut purée | rosemary jus

Chestnut

Guanaja chocolate | chestnut ice cream | chestnut purée | apple compote

PETIT FOUR

RM788+ PER PERSON | WINDOW SEAT (LIMITED)
RM688+ PER PERSON | REGULAR SEAT

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

New Year Countdown Eight-course Degustation

7.00PM

Canapes | Welcome Drinks

8.00PM

Amuse Bouche

French oyster | Ikura | watercress emulsion

8.15PM

Salmon

Marinated salmon | caviar | shiso leaves | aspic tomato

8.30PM

Duck

Smoked duck consommé | duck breast | wild mushrooms | winter truffle

9.00PM

Foie Gras

Roasted foie gras | brioche | Provençale sauce

10.00PM

Canadian Lobster

Lobster confit | carrot puree | spiced velouté | lobster salad

or

10.00PM

Wagyu Tenderloin

Wagyu a la plancha | watercress emulsion | horseradish burrata
nasturtium | boutique salad
Main course upgrade RM188

10.00PM

Popcorn

Caramel popcorn crémeux | smoked dulce ice cream | sea salt

Petit Four | Cheese

RM2,388+ PER COUPLE | WINDOW SEAT (LIMITED)
RM2,088+ PER COUPLE | REGULAR SEAT

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES



DUCK CONSOMMÉ



EQ
EQUATORIAL PLAZA
JALAN SULTAN ISMAIL
50250 KUALA LUMPUR, MALAYSIA
t 60 3 2789 7839 | e DINEATEQKL@KUL.EQUATORIAL.COM
EQUATORIAL.COM f @ EQKUALALUMPUR