



EQ

Holiday Spirit



FESTIVE BUFFET MENU

December Buffet Lunch

12PM-3PM

RM158 PER ADULT | RM79 PER CHILD (6-12 YEARS OLD)

STARTERS

Romaine lettuce, mesclun mix, boom grow
French dressing, Italian dressing, Thousand Islands
black olives, green olives, pearl onions, capers, gherkins, pickled vegetables
anti pasti – mushrooms, zucchini, tomatoes, capsicum, kalamata olives
Panzanella salad, Mediterranean roasted vegetable salad, roasted beef salad
with pickled vegetables, asparagus salad, goat cheese with sauteed
mushrooms, vegetable terrine,
Smoked salmon platter

CHEESE BOARD

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

SEAFOOD CASCADE

Mussels, oysters, tiger prawns
BBQ sauce, cocktail sauce
Lemon wedges, Tabasco

SOUP

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

MAIN SELECTION

Chicken chorizo paella, roasted potatoes, creamy buttered vegetables,
honey-glazed carrots with walnuts, grilled chicken with creamy mushroom
sauce, roasted halibut with tomato caper sauce, grilled lamb shoulder with
rosemary sauce,

LOCAL SELECTION

Steamed fragrant white rice, daging kicap berempah, ikan masak cuka, kobis
goreng kunyit, EQ chicken rice, deep-fried halibut with Thai sauce, marmite
prawns, siew pak choy with garlic, butter chicken

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CARVED-TO-ORDER
Roasted whole chicken
Au jus, BBQ sauce

MADE TO ORDER
EQ signature roti canai
Fish head curry, dhal

LIVE STATION – NOODLES
Clear chicken broth, egg drop broth
Yellow noodles, vermicelli, kway teow
Fish cake, fish balls, chicken slices, choy sum, carrot, cabbage,
Spring onions, fried shallots, beansprouts

PASTA EXPERIENCE
Spaghetti, penne
Tomato sauce, carbonara, aglio olio
Streaky beef, chicken sausages, cherry tomatoes, olives,
Capsicum, onions, mushrooms, broccoli

WALK-AROUND BITES
Margherita pizza
Chicken and beef satay with condiments

SWEET TREATS
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,
Pecan madeleines, berry financier, chocolate choux puffs,
assorted Nyonya kuih, vanilla panna cotta shooters,
Bubur kacang hijau, bread and butter pudding with vanilla sauce

December Buffet Dinner

6.30PM-10.30PM

RM178 PER ADULT | RM89 PER CHILD (6-12 YEARS OLD)

STARTERS

Rucola and Asian pear salad with parmesan, Greek salad with feta
Roasted beetroot with walnuts, roasted pumpkin with almonds
Heirloom tomato salad with basil and yogurt, potato and gherkin salad
Pasta salad, cherry tomatoes, zucchini, mushrooms, onions, capsicum

BOOM GROW WITH CONDIMENTS

Pickled onions, pickled beetroot, pickled gherkins, olives,
sundried tomatoes, kyuri, cherry tomatoes, capsicum
Thousand Islands, French dressing, Italian dressing

CHEESE BOARD

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

SOUP

Wild mushroom velouté
Assorted bread rolls, butter, olive oil

SEAFOOD CASCADE

Prawns, green mussels, oysters, flower crabs, yabbies
Lemon, lime, shallots and vinegar, cocktail dressing, lemon and garlic aioli

FESTIVE PIZZA STATION

Margherita, chicken and mushroom

CARVED-TO-ORDER

BBQ beef short ribs
Au jus and barbecue sauce

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FIRE-GRILLED SELECTION

Chicken and beef satay with condiments
Whole roasted rotisserie chicken
Garlic and thyme beef striploin
Cajun and rosemary marinated lamb shoulder
Lemon and dill marinated salmon
Grilled jumbo sausage
Grilled tiger prawns

SPECIAL SAUCES

Onion marmalade, pineapple barbecue,
dill and lemon sauce, black pepper, mint

SIDE DISHES

Mediterranean pilaf rice
Corn on the cob
Classic shepherd's pie
Cheesy baked meat balls
Grilled seasonal vegetables
Australian grain-fed beef slider

PASTA EXPERIENCE

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

SWEET TREATS

Blueberry cheesecake, caramel peanut cheese bites, lemon lime brulé tart,
nutmeg madeleines, lychee cream brulé, coconut passionfruit cake,
banana chocolate cake, opera cake, coffee walnut cake, tropical fruit tart,
mango lime panna cotta, chocolate choux puffs, assorted macarons,
dark chocolate fountain, bread and butter pudding with vanilla sauce
assorted local fruit, assorted ice cream flavours



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