

EQ



HOLIDAY SPIRIT



FESTIVE MENU





EQ FESTIVE SIGNATURES - SLOW-ROASTED OP RIBS

Image is for illustration purpose only. Actual offering may vary from image shown.

FESTIVE BUFFET LUNCH

1 - 30 DECEMBER 2025 | 12PM - 3PM
Except Christmas Day & New Year's Day

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

CELEBRATE THE SEASON WITH CHEF'S FINEST

Carvery - Roasted beef skirt with au jus and mushroom sauce
Curry mee with condiments

Pasta - Spaghetti, fettuccine, penne with choice of sauces and toppings
Margherita pizza

EQ SIGNATURES

EQ chicken rice - Roasted and steamed chicken
Nipah signature chicken and beef satay
Roti canai served with fish head curry and dhal

FRESH SALADS

Seasonal greens, chickpeas, cherry tomatoes, cucumbers, olives, capers
Selection of dressings: Olive oil, citrus, vinaigrette, Thousand Islands
Lemon vinaigrette, pesto, soy

CHEESE AND FRUIT COUNTER

Cheddar with dried figs, danablu with grapes
Dried fruits, nuts, crackers, honey and jam

ANTIPASTI, COLD DELIGHTS

Grilled vegetables, Mediterranean salads, asparagus and mushroom
Roasted beef with pickled vegetables, smoked mackerel citrus salad
Vegetable terrine, smoked salmon platter

SEAFOOD ON ICE

Mussels, oysters, tiger prawns
Served with cocktail sauce, BBQ sauce, lemon, Tabasco

SOUPS

Trio of wild mushroom
Hot and sour

FESTIVE BREADS

French baguette, rye, farmer's bread, ciabatta, panettone, stollen
Assorted rolls, tapenades, butter

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

FESTIVE BUFFET LUNCH

WESTERN FAVOURITES

Seafood paella, seafood marinara pasta, sweet potato gratin, vegetable tian
Honey-glazed carrots with walnut, chicken and peanut stew
Mussels in spicy paprika cream, braised lamb with radish and mint

INDIAN & VEGETARIAN

Steamed rice
Jeera rice
Aloo gobi, bhindi masala

ASIAN INSPIRATIONS

Kung pao prawns, seabass Nyonya-style
Stir-fried siew pak choy

FESTIVE DESSERTS

Strawberry mousse
Apple cinnamon mousse, chocolate raspberry éclairs
Mango kalamansi layer, carrot cream cheese cake, pecan and dalgona tart
Gingerbread tiramisu
Black Forest brownies, mixed berries panna cotta
Tropical mousse, chocolate Yule log, Christmas fruit cake
Hazelnut mousse, blueberry cheesecake
Pralines, macarons
Ice cream with condiments
Festive cookies, gingerbread figures
Marshmallows and jelly beans
Apple crumble, bread and butter pudding with vanilla sauce

LOCAL SWEET TREATS

Assorted Nyonya kuih
Bubur kacang hijau
Soya with red beans

Whole and sliced tropical fruits

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

FESTIVE WEEKEND BUFFET DINNER

1 - 30 DECEMBER 2025 | THURSDAY-SUNDAY | 6.30PM - 10.30PM

Except Christmas Day & New Year's Day

RM188 PER ADULT

RM94 PER CHILD (6-12 YEARS OLD)

CELEBRATE THE SEASON WITH CHEF'S FINEST

Roasted Black Angus beef rump

Whole roasted chicken

Corn on the cob

Grilled seasonal vegetables

Creamy truffle mashed potato

Au jus, BBQ sauce, whole grain mustard, lemon butter sauce, chimichurri

EQ SIGNATURES

Chicken and beef satay served with condiments

Roti canai

Served with fish head curry and dhal

NOODLES

Curry laksa

Chicken broth

Yellow noodles, vermicelli, kway teow

FRESH SALAD

Boom Grow

Chickpeas, cherry tomatoes

Cucumber, corn kernels

Green olives, black olives, capers, pearl onions, gherkins

Olive oil, citrus dressing, vinaigrette, Thousand Islands

Lemon vinaigrette, pesto

Soy dressing

CHEESE & FRUIT COUNTER

Cheddar with dried figs, danablu with grapes

Dried fruits, nuts, crackers, honey and jam

ANTIPASTI & COLD DELIGHTS

Rucola and Asian pear salad with Parmesan

Mushroom and asparagus salad

Roasted beetroot with walnuts and raisins

Roasted pumpkin with pomegranates and almonds

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FESTIVE WEEKEND BUFFET DINNER

ANTIPASTI & COLD DELIGHTS

Heirloom tomato salad with basil
Potato and gherkin salad
Pasta pesto salad
Cherry tomatoes, zucchini, mushrooms, onions, capsicum

SEAFOOD ON ICE

Mussels, oysters, tiger prawns
Served with cocktail sauce, BBQ sauce, lemon, Tabasco

SOUPS

Wild mushroom velouté
Seafood bouillabaisse

FESTIVE BREADS

French baguette, rye, farmer's bread, ciabatta, panettone, stollen
Assorted rolls, tapenades, butter

WESTERN FAVOURITES

Glazed duck roulade with orange sauce
Duck breast roll served with a tangy citrus-infused orange glaze
Mussels in creamy herb and garlic sauce
Classic shepherd's pie, minced lamb and vegetables
Cheesy baked beef meatballs

GRILLED ITEMS

Lemon and dill-marinated salmon
Herbed barramundi
Tiger prawns marinated with herbs
Fresh water prawns
Grilled jumbo sausages

ASIAN INSPIRATIONS

Steamed white rice
Ayam kuzi - chicken slow-cooked in spiced kuzi gravy and tomatoes
Stir-fried prawns with kung pao sauce, wok-fried with bell peppers, cashew nuts, and dried chili
Bhindi masala
Palak paneer

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

FESTIVE WEEKEND BUFFET DINNER

FESTIVE DESSERTS

Strawberry mousse, apple cinnamon mousse, chocolate raspberry éclairs
Mango kalamansi layer, carrot cream cheese cake, pecan and dalgona tart

Gingerbread tiramisu

Black Forest brownie

Berries panna cotta

Green tea raspberry mousse

Mixed spice chocolate mousse

Chocolate Yule log

Christmas fruit cake

Hazelnut mousse

Christmas pudding

Apple crumble

Warm caramel chocolate pudding with vanilla sauce

Christmas cookies

Christmas candy canes

Gingerbread figurines

Figurine cookies

Marshmallows and jelly beans

Soya with red beans

Chocolate Fountain

Assorted Christmas pralines and macaroons

Assorted ice cream with condiments

Whole and sliced fresh seasonal fruit

CHRISTMAS EVE BUFFET DINNER

24 DECEMBER 2025 | 6.30PM - 10.30PM

RM288 PER ADULT | RM144 PER CHILD (6-12 YEARS OLD)

Inclusive of unlimited chilled juice and soft drinks

EQ FESTIVE SIGNATURES

A Celebration of Holiday Flavours

Slow-roasted OP ribs
House-baked Australian Angus fillet
Wellington and duxelles-wrapped short crust pastry
Wagyu beef roasted ossobuco with gremolata
Roasted Australian lamb leg
Gascony-style confit duck leg
Oven-baked whole capon chicken
Apple honey-glazed chicken loaf
Meringue sea-salt roasted whole salmon trout
Prawns with garlic butter sauce

Festive Sausage Selection

Lamb merguez, chicken thuringer, chicken chorizo
Smoked chicken, chicken and cheese
Roasted Russet potatoes, Yorkshire pudding
Roasted mixed highland vegetables
Roast gravy, chimichurri sauce, orange sauce
Cranberry sauce, mint sauce, citrus cream sauce
Bearnaise sauce, dijon mustard, wholegrain mustard

Celebrate the Season with Chef's Finest

Lobster terrine with Russian salad

Smoked & Cured Holiday Indulgences

Wood house-smoked salmon
Beetroot-marinated salmon
Dill-marinated salmon
Salmon roe, Kaluga caviar, sour cream

Nipah Christmas Pasta Creations

Truffle tagliatelle
Lobster spaghetti with a hint of tomatoes
Asparagus aglio olio with chilli
Mac and cheese seafood baked pasta
Spaghetti pomodoro e basilico pasta

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CHRISTMAS EVE BUFFET DINNER

Appetisers and Small Bites

Butterhead lettuce, radicchio, lollo rossa, iceberg
Mixed lettuce, tomato wedges, sliced cucumbers
Kidney beans, baby French beans

House-smoked Seafood Platter

Chicken terrine with pistachios
Pâté en croûte
Shrimp and asparagus with fruit caviar
Blue swimmer crab meat in pineapple
Boiled new potatoes with aioli and chicken toast bits
Deviled eggs with guacamole and egg yolk mousse

Antipasti - Cherry tomatoes, zucchini, mushrooms, onions, capsicum
Thousand Islands, blue cheese vinaigrette
Creamy French dressing, cumberland sauce, Italian dressing

Christmas Marine Feast

Irish oysters, mussels, Greenland prawns, Alaskan crab, baby crayfish
Lemon wedges, red shallot vinegar
Tabasco, cocktail sauce

Holiday Gourmet Cheese

Mozzarella, blue, camembert, brie, cream cheese, Parmesan
Strawberries, grapes
Almonds, walnuts, pecans, pistachios
Cranberries, apricots

Seasonal Chowder

Winter forest mushroom velouté
Holiday seafood bisque

Festive Bread Basket

French baguette, dark rye bread, farmer's bread, ciabatta
Assorted rolls, classic stollen, gingerbread, breadsticks
Showpiece gingerbread house
Butter, Olive oil

CHRISTMAS EVE BUFFET DINNER

Chef's Festive Creations

Mediterranean pilaf rice
Pan-fried halibut fillets in shallot butter sauce
Baked mussels in blue cheese cream sauce
Lamb navarin with potatoes
Baked chicken casserole pie
Beef lasagna
Balsamic glaze roasted beetroot
Roasted baby carrots and parsnips with honey herb butter
Buttered Brussels sprouts with almond flakes

Festive Flavours of Malaysia

Steamed fragrant white rice, stir-fried rice vermicelli
Ayam masak hitam, daging asam pedas
Braised broccoli with African abalones
Stir-fried French beans with scallops
Deep-fried grouper fillets with young Thai mango salsa
Fish head curry, vegetable dhal, Rajma curry
Roti canai - made to order

Winter Wonderland Desserts

Apricot mousse log cake, apple cinnamon mousse
Chocolate raspberry éclair, mango and blueberry mousse cake
Carrot cheese torte, pecan and cream pie
Chocolate coffee banana, duo chocolate mousse
White chocolate fountain with condiments
Tiramisu, classic Black Forest log, gingerbread, cheesecake
Tutti frutti flan, strawberry-infused forest berries mousse
Honey almond mousse, chocolate Swiss roll log
English fruit cake, mini chestnut mousse, hazelnut torte dome
Almond stollen, panettone

Warm Dessert

Christmas pudding with cream anglaise
Apple pie with raisins
Warm apricot pudding with semolina

Cookies and Candy

Christmas cookies, gingerbread figurines, figurine cookies

Cool Treats Counter

Assorted ice cream flavours

CHRISTMAS DAY BUFFET LUNCH

25 DECEMBER 2025 | 12PM - 3PM

RM228 PER ADULT | RM114 PER CHILD (6-12 YEARS OLD)

Inclusive of unlimited chilled juice and soft drinks

EQ FESTIVE SIGNATURES

A Celebration of Holiday Flavours

Slow-roasted OP ribs
Roasted Wagyu beef hammer
Wagyu beef cheek goulash
Mustard and herb-crusted rack of lamb
Apple honey-glazed chicken loaf
Whole roasted duck with braised fennel
Roasted capon chicken
Sea salt-baked Norwegian salmon
Baked butterflied river prawns with honey beurre noisette

Festive Sausage Selection

Lamb merguez, chicken thuringer, chicken chorizo
Smoked chicken, chicken and cheese
Roast gravy, chimichurri sauce, orange sauce
Cranberry sauce, mint sauce, citrus cream sauce
Bearnaise sauce, dijon mustard, wholegrain mustard
Roasted Russet potatoes, Yorkshire pudding
Roasted mixed highland vegetables

Celebrate the Season with Chef's Finest

Lobster terrine with Russian salad

Smoked & Cured Holiday Indulgences

Wood house-smoked salmon
Beetroot-marinated salmon
Dill-marinated salmon
Salmon roe, Kaluga caviar, sour cream

Nipah Christmas Pasta Creations

Truffle tagliatelle
Lobster spaghetti with a hint of tomatoes
Asparagus aglio olio with chilli
Mac and cheese seafood baked pasta
Spaghetti pomodoro e basilico pasta

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

CHRISTMAS DAY BUFFET LUNCH

Appetisers and small bites

Butterhead lettuce, radicchio, lollo rossa, iceberg
Mixed lettuce, tomato wedges, sliced cucumbers
Kidney beans, baby French beans

House-smoked Seafood Platter

Chicken terrine with pistachios
Pâté en croûte
Shrimp and asparagus with fruit caviar
Blue swimmer crab meat in pineapple
Boiled new potatoes with aioli and chicken toast bits
Deviled eggs with guacamole and egg yolk mousse

Antipasti – Cherry tomatoes, zucchini, mushrooms, onions, capsicum
Thousand Islands, blue cheese vinaigrette
Creamy French dressing, Cumberland sauce, Italian dressing

Christmas Marine Feast

Irish oysters, mussels, Greenland prawns
Alaskan crab, baby crayfish
Lemon wedges, red shallot vinegar
Tabasco, cocktail sauce

Holiday Gourmet Cheese

Mozzarella, blue, camembert, brie, cream cheese, Parmesan
Strawberries, grapes
Almonds, walnuts, pecans, pistachios
Cranberries, apricots

Seasonal Chowder

Winter forest mushroom velouté
Holiday ocean chowder

Festive Bread Basket

French baguette, dark rye bread, farmer's bread, ciabatta
Assorted rolls, classic stollen, gingerbread, breadsticks
Showpiece gingerbread house
Butter, olive oil

CHRISTMAS DAY BUFFET LUNCH

Chef's Festive Creations

Seafood paella
Pan-fried fish fillets in shallot butter sauce
Gratinated mixed seafood with blue cheese bechamel, cottage pie
Spicy mussels and clams in marinara sauce
Irish lamb stew
Oven-roasted mixed vegetables
Roasted honey-glazed root vegetables
Buttered Brussels sprouts with cured beef

Festive Flavours of Malaysia

Hainanese chicken rice
Chicken rice, roasted barbecue chicken
Roasted duck, roasted chicken
Steamed fragrant white rice
Stir-fried rice vermicelli
Ayam masak ros
Dendeng balado
Steamed fish with superior sauce, salted egg prawns
Fish head curry, vegetable dhal, rajma curry
Roti canai - made to order

Winter Wonderland Desserts

Apricot mousse log cake, apple cinnamon mousse
Chocolate raspberry éclair
Mango and blueberry mousse cake
Carrot cheese torte, pecan and cream pie
Chocolate coffee banana
Duo chocolate mousse
White chocolate fountain with condiments
Coffee tiramisu, tutti frutti flan
Classic Black Forest log, gingerbread cheesecake
Strawberry-infused forest berries mousse
Honey almond mousse, chocolate Swiss roll log
English fruitcake, mini chestnut mousse
Hazelnut torte dome, almond stollen, panettone

Warm Dessert

Christmas pudding with cream anglaise

Cookies and Candy

Christmas cookies, gingerbread figurines, figurine cookies

Cool Treats Counter

Assorted ice cream flavours



EQ FESTIVE SIGNATURES - ROASTED DUCK CROWN

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NEW YEAR'S EVE BBQ GRILL BUFFET

31 DECEMBER 2025 | 7PM - 11PM

RM288 PER ADULT | RM144 PER CHILD (6-12 YEARS OLD)

Inclusive of unlimited chilled juice and soft drinks

EQ SIGNATURE ROAST

Wagyu beef hammer

Baked brown butter cream slipper lobsters

Grilled river prawns with garlic butter

Spicy herbed tiger prawns

Buttered baked scallops

Grilled mussels

Grilled squid

Salmon coulibiac

Roasted duck crown

Roasted Cajun chicken roulade

Roast gravy, mushroom sauce

Cranberry sauce, mint sauce, lemon dill sauce

Roasted Russet potatoes, roasted mixed highland vegetables

Chef's Creations

Salmon carpaccio

Salmon sashimi

Braised New Zealand lamb shank osso bucco

Quesadillas, burrito, nachos

Seafood pasta lasagna

Festive Starters

Butterhead lettuce, radicchio lettuce

Lollo rossa, lettuce, iceberg lettuce

Mixed lettuce, tomato wedges, sliced cucumbers

Kidney beans, baby French beans

Seafood cocktail in pineapple boat

Crabmeat tartare, potato, cheese and chives

Tuna and apples with almonds

Roasted chicken, smoked fish combination

House-smoked seafood with dips

Cold beef, house terrine, pate maison

Housemade cold cuts with pickled vegetables

Poached dory fillets in cold mustard dill

Dressed tomatoes, rice and mozzarella cheese in pesto sauce

Grilled mixed mushroom with smoked seafood in pai tee cup

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

NEW YEAR'S EVE BBQ GRILL BUFFET

Antipasti - Cherry tomatoes, zucchini, mushrooms, onions, capsicum, artichokes
Thousand Islands, Blue cheese, vinaigrette, creamy French dressing
Cumberland sauce, Italian dressing

Ocean Treasures

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

Golden Cheese Board

Mozzarella, blue, camembert, brie, cream cheese, Parmesan
Strawberries, grapes
Almonds, walnuts, pecans, pistachios
Cranberries, apricots

Seasonal Chowder

Forest mushroom velouté
Seafood bouillabaisse

Festive Bread Basket

French baguette, dark rye bread, farmer's bread, ciabatta
Breadsticks, stollen, pretzel buns, pretzel,
New Year bread display
Butter, olive oil

Celebration Highlights

Stewed Australian beef with root vegetables
Poached halibut with tarragon cream sauce
Oven-roasted apricot chicken roulade with natural jus
Honey-glazed roasted sweet potatoes
Winter vegetable ratatouille
Buttered asparagus, beans and roasted almonds

Pizza & Pasta Creations

Margherita pizza, chicken & mushroom pizza
Beef chilli con carne, chicken chili con carne,
Smoked duck, fish fingers, braised mixed beans
Guacamole, pico de gallo, sour cream, lime, cheese sauce
Spaghetti marinara
Seafood pasta lasagna

NEW YEAR'S EVE BBQ GRILL BUFFET

Festive Flavours of Malaysia

Chicken rice, roasted BBQ chicken, roasted duck, roasted chicken
Fragrant steamed rice
Fried noodles with crab meat
Sweet sour chicken
Marmite prawns
Fried fish with oats
Fish head curry
Chicken varuval
Aloo gobi
Vegetable dhal
Roti canai - made to order

Winter Wonderland Desserts

Coconut and Hawaiian mousse cake
Apple cinnamon mousse
Éclair with zig zag dips
Mango and chocolate mousse
Carrot cheese torte
Pecan and cream pie
Chocolate coffee banana
Duo chocolate mousse
Tiramisu
Classic Black Forest log
Gingerbread cheesecake
Tutti frutti flan
Strawberry-infused forest berries mousse
Honey almond mousse
Chocolate Swiss roll log
English fruit cake
Mini chestnut tiramisu
Hazelnut torte dome
Almond stollen
Panettone

Warm Dessert

Christmas pudding with cream anglaise

Cookies and Candy

Christmas cookies, gingerbread figurines, figurine cookies

Cool Treats Counter

Assorted ice cream flavours

NEW YEAR'S DAY BUFFET LUNCH

1 JANUARY 2026 | 12PM – 3PM

RM208 PER ADULT | RM104 PER CHILD (6-12 YEARS OLD)

Inclusive of unlimited chilled juice and soft drinks

EQ SIGNATURE ROAST

Crafted for Festive Gatherings

Seabass papillote
Wagyu beef hammer
Slow-baked herb-crust New Zealand lamb leg
Roasted Cajun chicken roulade
Grilled king prawn skewers
Roast gravy, mushroom sauce,
Cranberry sauce, mint sauce, lemon dill sauce
Roasted Russet potatoes, roasted mixed highland vegetables

Chef's Creations

Housemade smoked salmon with traditional condiments
Braised New Zealand lamb shank osso bucco
Seafood pasta lasagna
Stewed Australian beef with root vegetables
Honey-glazed roasted sweet potatoes

Festive Starters

Butterhead lettuce, radicchio, lollo rossa, iceberg
Mixed lettuce, tomato wedges, sliced cucumbers
Kidney beans, baby French beans

House-smoked Seafood

Dips, cold cuts and vegetable pickles platter, fish medallions with honey dressing,
shrimp and asparagus with fruit caviar, crab stick in pineapple,
roasted potatoes and cheese

Antipasti

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

Ocean Treasures

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

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

NEW YEAR'S DAY BUFFET LUNCH

Golden Cheese Board

A refined pairing to welcome the New Year in style
Mozzarella, blue, camembert, brie, cream cheese, Parmesan
Strawberries, grapes
Almonds, walnuts, pecans, pistachios
Cranberries, apricots

Seasonal Chowder

Wild mushroom
Crab meat

Festive Bread Basket

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

Festive Flavours of Malaysia

Steamed fragrant white rice
Stir-fried rice vermicelli,
Gulai ayam pantai timur
Steamed red snapper with superior sauce
Salted egg prawns
Loh hon cai
Fish head curry
Rajma curry
Vegetable dhal
Roti canai - made to order

Chicken Rice Counter

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

Pizza & Pasta Creations

Margherita pizza, chicken and mushroom pizza
Quesadillas, burrito, 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
Spaghetti marinara
Seafood pasta lasagna

NEW YEAR'S DAY BUFFET LUNCH

Delicious Temptations

Coconut and Hawaiian mousse cake
Apple cinnamon mousse
Éclair with zig zag dips
Mango and chocolate mousse
Carrot cheese torte
Pecan and cream pie
Chocolate coffee banana
Duo chocolate mousse
Tiramisu
Classic Black Forest log
Gingerbread cheesecake
Tutti frutti flan
Strawberry-infused forest berries mousse,
Honey almond mousse
Chocolate Swiss roll log
English fruit cake
Mini chestnut tiramisu
Hazelnut torte dome
Almond stollen
Panettone

Warm Dessert

Christmas pudding with cream anglaise

Cookies and Candy

Christmas cookies
Gingerbread figurines
Figurine cookies

Cool Treats Counter

Assorted ice cream flavours

The background of the entire page is a light grey gradient with numerous small, white, stylized snowflakes scattered throughout. At the bottom of the page, there is a row of stylized evergreen trees in various shades of teal and dark blue. The trees are of different heights and are decorated with small white snowflakes. Below the trees is a white, wavy line representing a snow-covered ground.

EQ

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