

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, metallic gold or copper. The background of the entire page is a light gray with a subtle pattern of white snowflakes and dots, suggesting a snowy winter scene.

EQ

The illustration depicts a winter landscape. The top half shows a row of dark green, stylized evergreen trees of varying heights, some with white snowflakes on their branches. Below the trees is a white, wavy line representing a snow-covered ground. The bottom half of the page features a light blue background with faint, stylized evergreen trees in the corners, creating a sense of depth and a festive atmosphere.

# HOLIDAY SPIRIT

*Sabayon*

FESTIVE MENU





"CHALET" FESTIVE SUNDAY LUNCH

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

# "CHALET" FESTIVE SUNDAY LUNCH

7 - 28 DECEMBER 2025 | 12PM - 2.30PM

RM288 per adult | RM98 per child (6-12 years old)

ADD-ON: RM188 per person for free-flow champagne,  
white or red wine, gin trolley, juices, soft drinks, mocktails

## LES HORS D'OEUVRES FROIDS

### TIAN OF ALASKAN KING CRAB

With mesclun salad and creamy French vinaigrette

*or*

### CHALET HOUSE-SMOKED SALMON

Smoked salmon loin with horseradish, potato blinis, beluga caviar  
and aspic of oyster and smoked salmon

*or*

### IRISH OYSTERS

3 pieces

Upgrade RM48 | Add-on RM68

Mignonette, lemon, Tabasco

## LES POTAGES

### CREME DE CHAMPIGNONS SAUVAGE

Signature creamy wild mushroom soup, giant roll

*or*

### CREAMY BISQUE OF LOBSTER

With garlic tarragon croutons and cognac chantilly

## PLAT

### SLOW-COOKED HALIBUT

With potato scales, vanilla parsnip puree and lavender jus

*or*

### SLICED VEAL À LA ZURICHIOISE

Fricassee slices of Dutch milk-fed veal and mushroom with rosti potatoes

## DESSERT

### TARTE TATIN

Caramelised apple and puff pastry tart with vanilla ice cream

*or*

### CRÊPES SUZETTE

Vanilla ice cream, Grand Marnier, orange segments

## LIVE STATION

Raclette Valaisanne | Add-on RM68

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES





CHRISTMAS EVE DECUSTATION DINNER

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

# CHRISTMAS EVE DEGUSTATION DINNER

24 DECEMBER 2025 | 6PM ONWARDS

RM888 per person | Window seat (limited)

RM688 per person | Regular seat

RM6,888 per table of 4 persons | Outdoor dining with two room stays

## AMUSE BOUCHE

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### BOTAN EBI

Torched botan ebi | Raspberry gel | Licorice vinaigrette | Gold dust

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### PETUNA TROUT

Confit trout | Salmon roe | Horseradish cream | Duck egg mimosa

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### GRANITA

Glazed cherries | Roasted chestnuts | Lime foam

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### TURKEY

Turkey roulade | Goose liver pâté | White balsamic sabayon | Truffle jus

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### PUMPKIN

Roasted pumpkin ice cream | Sage caramel | Sage crisp | Butter snow

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## PETIT FOUR

Champagne trolley available from RM888 per bottle  
to elevate your joyous occasion

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES

# "CHALET" CHRISTMAS DAY LUNCH

25 DECEMBER 2025 | 12PM - 2.30PM

RM308 per adult | RM154 per child (6-12 years old)

ADD-ON: RM208 per person for free flow champagne,  
white or red wine, gin trolley, juices, soft drinks, mocktails

## ENTRÉE

Swiss cheese raclette, potato, cornichons

*or*

House-smoked Norwegian salmon, capers and sour cream

*or*

Traditional Caesar salad tossed with cheese and anchovies

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## STARTER

Buendner mushroom soup served in giant roll

*or*

Lobster bisque, cream and crab chenille

*or*

Grain-fed steak tartare with melba toast

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## MAIN

### FESTIVE CARVING

Roasted whole goose with winter truffle

Italian carima prime rib

Honey-glazed turkey with traditional stuffing

Salmon Wellington with hollandaise sauce

Yorkshire pudding, roasted root vegetables, bread stuffing

Pan-roasted gravy, ground mustard, béarnaise, cranberries

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## DESSERT AND CHEESE

Gingerbread tiramisu, Black Forest brownies, cranberry cheesecake

Tutti frutti mousse, raspberry and basil mousse

Honey almond mousse, Black Forest Swiss roll

Mixed fruit cake, chestnut tiramisu, hazelnut mousse

Stollen, mince pie

Christmas cookies

Assorted cheese selection

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# CHRISTMAS DAY FESTIVE DINNER

25 DECEMBER 2025 | 6PM ONWARDS  
RM688 per person | Window seat (limited)  
RM588 per person | Regular seat

## AMUSE BOUCHE

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### BOTAN EBI

Torched botan ebi | Raspberry gel | Licorice vinaigrette | Gold dust

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### PETUNA TROUT

Confit trout | Salmon roe | Horseradish cream | Duck egg mimosa

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### GRANITA

Glazed cherries | Roasted chestnuts | Lime foam

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### TURKEY

Turkey roulade | Goose liver pâté | White balsamic sabayon | Truffle jus

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### PUMPKIN

Roasted pumpkin ice cream | Sage caramel | Sage crisp | Butter snow

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## PETIT FOUR

Champagne trolley available from RM888 per bottle  
to elevate your joyous occasion

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# NEW YEAR'S EVE DEGUSTATION DINNER

31 DECEMBER 2025 | 7PM ONWARDS

RM2,388 per couple | Window seat (limited)

RM1,788 per couple | Regular seat

RM2,288 per person | Exclusive outdoor dining (minimum 8 persons)

## AMUSE BOUCHE

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## HOKKAIDO SCALLOP

Truffle and scallop mousseline | Frisse salad | Apple allumette | walnuts

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## MACKEREL

Champagne vinegar-marinated mackerel | Caviar | Braised eggplant | Herb aioli

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## FOIE GRAS

Foie gras roulade | Aspic jelly | Brioche | Balsamic jus

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## TURBOT

Roasted turbot | Vanilla parsnip purée | Parsley emulsion | Vitello foam

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## VEAL

Slow-cooked veal | Button mushrooms | Lemon caper jus

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## PUMPKIN

Roasted pumpkin ice cream | Sage caramel | Sage crisp | Butter snow

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## PETIT FOUR

Champagne trolley available from RM888 per bottle  
to elevate your joyous occasion

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# "CHALET" NEW YEAR'S DAY LUNCH

1 JANUARY 2026 | 12PM - 2.30PM

RM308 per adult | RM154 per child (6-12 years old)

ADD-ON: RM208 per person for free flow champagne,  
white or red wine, gin trolley, juices, soft drinks, mocktails

## ENTRÉE

Swiss cheese raclette, potato, cornichons

*or*

House-smoked Norwegian salmon, capers and sour cream

*or*

Traditional Caesar salad tossed with cheese and anchovies

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## STARTER

Buendner mushroom soup served in giant roll

*or*

Lobster bisque, cream and crab chenille

*or*

Grain-fed steak tartare with melba toast

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## MAIN

### FESTIVE CARVING

Roasted whole goose with winter truffle

Italian carima prime rib

Honey-glazed turkey with traditional stuffing

Salmon Wellington with hollandaise sauce

Yorkshire pudding, roasted root vegetables, bread stuffing

Pan-roasted gravy, ground mustard, béarnaise, cranberries

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## DESSERT AND CHEESE

Gingerbread tiramisu, Black Forest brownies, cranberry cheesecake

Tutti frutti mousse, raspberry and basil mousse

Honey almond mousse, Black Forest Swiss roll

Mixed fruit cake, chestnut tiramisu, hazelnut mousse

Stollen, mince pie

Christmas cookies

Assorted cheese selection

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The background of the entire page is a light grey gradient with a pattern of small, white, stylized snowflakes. At the bottom, there is a row of dark green, stylized evergreen trees of varying heights. The letters 'EQ' are centered in the upper half of the image, rendered in a gold-colored serif font.

# EQ

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