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PROSPERITY
LUCK
FORTUNE



LUNAR NEW YEAR MENU



LUNAR NEW YEAR EVE DINNER BUFFET

16 FEBRUARY 2026 | 6.30PM - 10.30PM

RM228+ PER ADULT

RM114+ PER CHILD (6-12 YEARS OLD)

LUNAR NEW YEAR SPECIAL

Norwegian Salmon and Jelly Fish "Yee Sang"

Honey & Soy Duck Salad

Peking Duck Pancake

Braised Abalone with Sea Moss and Pipa Tofu

Deep-fried Tiger Prawns meat with Oatmeal and Curry Leaf

New Year Rice Cake

Snow Pandan Dragon Dumpling

Peony Lotus Flower Puff

NIPAH SIGNATURE DISH

Satay Chicken & Beef

Cucumber, Onion, Rice Cube, Peanut Sauce

Roti Canai

Fish Curry, dhal

Chicken Rice

Steamed Chicken & Roasted Chicken

Light Soy Sauce, Dried Shrimp Paste, Ginger, Chilli Paste, Dark Soy Sauce

Curry Mee

FRESH SALAD SELECTION

BoomGrow with Condiments

Romaine Lettuce, Mesclun Mix', Black Olive, Green Olive, Pearl Onion, Capers, Gherkin, Pickled Vegetable, Corn, Cherry Tomato, Cucumber,

Bell Pepper, Onion, Carrot, Lemon Vinaigrette, Pesto, Olive Oil
Dressings: Thousand Islands, French, Italian



LUNAR NEW YEAR EVE DINNER BUFFET

ANTIPASTI FAVOURITES

Asparagus with Goat Cheese
Mozzarella & Cherry Tomatoes with Pesto
Roasted Pumpkin
Sautéed Mushroom with Olive Oil & Herb
Roasted Beef Salad with Pickled Vegetables
Wood Ear Mushroom with Cucumber Salad
Honey & Soy Duck Salad
Chinese Chicken Salad
Peking Duck Pancake
Spicy Prawn Pomelo Salad

PREMIUM SEAFOOD ON ICE

Mussel, Oysters, Tiger Prawn, Clam, Yabbies
BBQ Sauce, Cocktail Sauce
Lemon Wedges, Tabasco

FLAVOUR COLD SEAFOOD

Szechuan Flower Crab
Tiger Prawn Sweet Sour
Clamp Sesame & Scallion

CHEF'S SOUP KETTLE

Braised Cordyceps-Flower with Dried Assorted Seafood Soup
Wild Mushroom Velouté
Assorted Bread Rolls

NOODLE STATION

Crab & Egg Drop Noodle

CHEF'S CARVED ROASTS

Whole Roasted Duck with Mandarin
Steamed Ginger Soy Whole Garoupa



LUNAR NEW YEAR EVE DINNER BUFFET

CHINESE SPECIALITIES

Spicy Chili Prawn Fried Rice
Fried Char Kway Teow
Steamed Halibut Fillets with Black Bean Sauce and Garlic
Braised Abalone with Sea Moss and Pipa Tofu
Loh Hon Chai with Conch Meat
Deep-Fried Tiger Prawn Meat with Oatmeal and Curry Leaves
Spinach Bean Curd with Crab Meat and Assorted Mushrooms
Vegetable & Bean Curd Money Bag
Vegetarian Spring Roll

LOCAL SELECTION

Steamed Fragrant White Rice

Gulai Itik Salai
Smoked Duck Curry

Ayam Pongteh
Nyonya Braised Chicken

Ikan Merah Masak Taucu
Red Snapper in Taucu Sauce

Kari Udang Kapitan
Spiced Prawn Kapitan Curry

Sayur Campur Tumis Udang Kering
Stir-Fried Mixed Vegetables with Dried Shrimps

Fish Head Curry, Dhall Curry, Palak Paneer

WESTERN

Roasted Cauliflower Gratin with Caramelised Onion
Garlic and Parmesan Roasted Baby Potato
Lamb Osso Bucho



LUNAR NEW YEAR EVE DINNER BUFFET

DIM SUM

Assorted Dim Sum and Bao Bun
Assorted Yong Tau Foo
Stuffed Tofu, Lady's Fingers, Eggplant, Bitter Melon,
Red, Green Pepper, White Tofu Pok

SWEET FINALE

New Year Rice Cake
Snow Pandan Dragon Dumpling
Peony Lotus Flower Puff
Snow Mini Pumpkin
Raspberry and Almond Tart
Exotic Fruit Baked Cheesecake
Mango Pudding
Peanut butter cake
Mandarin orange mousse
Mini Lemon Tart
Assorted Lunar New Year Cookies
Firecracker red velvet Swiss roll
Almond Crème Brûlée
Pounding au Pain
Chilled Peach Gum with White Fungus and Red Dates
Ais Kacang & Cendol
Assorted Ice Cream

WHOLE SEASONAL FRUIT

Rose Apple, Chinese Pear, Apple, Longan Orange Mandarin, Banana

ASSORTED SLICE LOCAL FRUIT

Watermelon, Pineapple, Honeydew Jackfruit, Papaya, Dragon Fruit

BEVERAGES

Nipah Teh Tarik
Pu-erh tea



LUNAR NEW YEAR LUNCH BUFFET

17 & 18 FEBRUARY 2026 | 12PM - 3PM

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

LUNAR NEW YEAR SPECIAL

Norwegian Salmon and Jelly Fish "Yee Sang"

Egg Fried Rice

Stir Fried Rice Noodle

Steamed Halibut Fillets with Cordyceps Flower and Double Fungus

Braised Sea Cucumber with Sea Moss and Mushroom

Wok-Fried Tiger Prawns with Dark Soya Sauce

Spinach Tofu with Assorted Mushroom in Pumpkin Sauce

Stir-Fried Baby Squid with Kam Heong Sauce

Vegetable & Bean Curd Money Bag

Vegetarian Spring Roll

Fried Lobak (Carrot Cake)

NIPAH SIGNATURE DISH

Satay Chicken & Beef

Cucumber, Onion, Rice Cube, Peanut Sauce

Roti Canai

Fish Curry, dhal

Chicken Rice

Steamed Chicken & Roasted Chicken

Light Soy Sauce, Dried Shrimp Paste, Ginger, Chilli Paste, Dark Soy Sauce

Curry Mee

FRESH SALAD SELECTION

BoomGrow with Condiments

Romaine Lettuce, Mesclun Mix', Black Olive, Green Olive, Pearl Onion,

Capers, Gherkin, Pickled Vegetable, Corn, Cherry Tomato, Cucumber,

Bell Pepper, Onion, Carrot, Lemon Vinaigrette, Pesto, Olive Oil

Dressings: Thousand Islands, French, Italian



LUNAR NEW YEAR LUNCH BUFFET

ANTIPASTI FAVOURITES

- Asparagus with Goat Cheese
- Mozzarella & Cherry Tomatoes with Pesto
- Roasted Zucchini, Roasted Pumpkin
- Sautéed Mushroom with Olive Oil & Herb
- Sichuan-Style Braised Beef Salad
- Wood Ear Mushroom with Cucumber Salad
- Duck Salad with Spiced Pear & Sweet Soy Dressing
- Asian Plum & Prawn Salad
- Peking Duck Pancake
- Spicy Prawn Pomelo Salad
- Tea Smoked Five Spice Salmon Platter
- Smoked Mackerel

PREMIUM SEAFOOD ON ICE

- Mussel, Oysters, Tiger Prawn, Clam, Yabbies
- BBQ Sauce, Cocktail Sauce
- Lemon Wedges, Tabasco

CHEF'S SOUP KETTLE

- Double-Boiled Chicken Soup with Dried Sea Coconut
- Creamy Pumpkin Soup
- Assorted Bread Roll

NOODLE STATION

- Egg Drop Noodle Soup

CHEF'S CARVED ROASTS

- Roasted Whole Crispy Roast Duck
- Steamed Teochew Seabass



LUNAR NEW YEAR LUNCH BUFFET

LOCAL SELECTION

Steamed Fragrant White Rice

Daging Salai Masak Lemak
Smoked Beef in Coconut Gravy

Rendang Itik
Slow-Cooked Duck Rendang

Asam Pedas Ikan Tenggiri
Spicy Tamarind Mackerel

Kacang Panjang Tumis
Stir-Fried Long Beans

Aloo Gobi
Potato & Cauliflower Curry

Snapper Fish Head Curry
South Indian-Style Fish Head Curry

Dhall Tadka
Spiced Lentil Curry

WESTERN

Butter Garlic Sauteed Mixed Vegetable
Parsley Potato
Roasted Root Vegetable
Penne Marinara

DIM SUM

Assorted Dim Sum and Bao Bun
Assorted Yong Tau Foo
Stuffed Tofu, Lady's Fingers, Eggplant, Bitter Melon,
Red, Green Pepper, White Tofu, Tofu Pok



LUNAR NEW YEAR LUNCH BUFFET

SWEET FINALE

New Year Rice Cake
Snow Pandan Dragon Dumpling
Peony Lotus Flower Puff
Snow Mini Pumpkin
Raspberry and Almond Tart
Exotic Fruit Baked Cheesecake
Mango Pudding
Peanut butter cake
Mandarin orange mousse
Mini Lemon Tart
Assorted Lunar New Year Cookies
Firecracker red velvet Swiss roll
Almond Crème Brûlée
Pounding au Pain
Chilled Peach Gum with White Fungus and Red Dates
Ais Kacang & Cendol
Assorted Ice Cream

WHOLE SEASONAL FRUIT

Rose Apple, Chinese Pear, Apple, Longan Orange Mandarin, Banana

ASSORTED SLICE LOCAL FRUIT

Watermelon, Pineapple, Honeydew Jackfruit, Papaya, Dragon Fruit

BEVERAGES

Nipah Teh Tarik
Pu-erh tea



LUNAR NEW YEAR DINNER BUFFET

17 & 18 FEBRUARY 2026 | 6.30PM - 10.30PM

RM208+ PER ADULT

RM104+ PER CHILD (6-12 YEARS OLD)

LUNAR NEW YEAR SPECIAL

Norwegian Salmon and Jelly Fish "Yee Sang"

Garlic Fried Rice

Stir Fried Rice Noodle

Steamed Halibut Fillets with Cordyceps Flower and Double Fungus

Braised Sea Cucumber with Sea Moss and Mushroom

Wok-Fried Tiger Prawns with Dark Soya Sauce

Spinach Tofu with Assorted Mushroom in Pumpkin Sauce

Stir-Fried Baby Squid with Kam Heong Sauce

Vegetable & Bean Curd Money Bag

Vegetarian Spring Roll

Fried Lobak (Carrot Cake)

NIPAH SIGNATURE DISH

Satay Chicken & Beef

Cucumber, Onion, Rice Cube, Peanut Sauce

Roti Canai

Fish Curry, dhal

Chicken Rice

Steamed Chicken & Roasted Chicken

Light Soy Sauce, Dried Shrimp Paste, Ginger, Chilli Paste, Dark Soy Sauce

Curry Mee

FRESH SALAD SELECTION

BoomGrow with Condiments

Romaine Lettuce, Mesclun Mix', Black Olive, Green Olive, Pearl Onion,

Capers, Gherkin, Pickled Vegetable, Corn, Cherry Tomato, Cucumber,

Bell Pepper, Onion, Carrot, Lemon Vinaigrette, Pesto, Olive Oil

Dressings: Thousand Islands, French, Italian



LUNAR NEW YEAR DINNER BUFFET

ANTIPASTI FAVOURITES

- Asparagus With Goat Cheese
- Mozzarella & Cherry Tomatoes with Pesto
- Roasted Zucchini, Roasted Pumpkin
- Sautéed Mushroom with Olive Oil & Herb
- Roast Beef Salad
- Kung Pao Chicken Terrine
- Smoked Duck Salad with Sesame Soy Dressing
- Asian Plum & Prawn Salad
- Peking Duck Pancake
- Spicy Prawn Pomelo Salad
- Tea Smoked Five Spice Salmon Platter
- Smoked Mackerel
- Roast Beef Salad

PREMIUM SEAFOOD ON ICE

- Mussel, Oysters, Tiger Prawn, Clam, Yabbies
- BBQ Sauce, Cocktail Sauce
- Lemon Wedges, Tabasco

FLAVOUR SEAFOOD

- Szechuan Flower Crab
- Tiger Prawn Sweet Sour
- Clamp Black Pepper

CHEF'S SOUP KETTLE

- Double-Boiled Chicken Soup with Dried Sea Coconut
- Ayam Berempah
- Assorted Bread Rolls

NOODLE STATION

- Nyonya Curry Laksa
- Prawn Noodle Soup



LUNAR NEW YEAR DINNER BUFFET

CHEF'S CARVED ROASTS

- Roasted Whole Crispy Roast Duck
- Roasted Lamb Leg
Au Jus & BBQ sauce

LOCAL SELECTION

Steamed Fragrant White Rice

Kari Kambing

Mutton Curry aromatic curry with traditional spices.

Siakap Masam Manis

Fresh barramundi cooked in a balanced sweet and tangy sauce.

Kupang Sambal Hijau

Fresh mussels sautéed in a spicy green chilli sambal with aromatic herbs.

Masak Lemak Pucuk Manis Labu

Sweet Leaf & Pumpkin in Coconut Gravy

Cabbage Poriyal

Stir-Fried Cabbage with Coconut

Snapper Fish Head Curry

South Indian-Style Fish Head Curry

Dhall Tadka

Spiced Lentil Curry

WESTERN

- Caponata Chicken
- Braised Lamb Shoulder
- Roasted Cauliflower with Olives
- Lyonnaise Potato

PIZZA OF THE DAY

Smoked Duck Pizza



LUNAR NEW YEAR DINNER BUFFET

DIM SUM

Assorted Dim Sum and Bao Bun

Assorted Yong Tau Foo

Stuffed Tofu, Lady's Fingers, Eggplant, Bitter Melon, Red, Green Pepper, White Tofu, Tofu Pok

SWEET FINALE

New Year Rice Cake

Snow Pandan Dragon Dumpling

Peony Lotus Flower Puff

Snow Mini Pumpkin

Raspberry and Almond Tart

Exotic Fruit Baked Cheesecake

Mango Pudding

Peanut butter cake

Mandarin orange mousse

Mini Lemon Tart

Assorted Lunar New Year Cookies

Firecracker red velvet Swiss roll

Almond Crème Brûlée

Pounding au Pain

Nyonya Kuih

Chilled Peach Gum with White Fungus and Red Dates

Ais Kacang & Cendol

Assorted Ice Cream

WHOLE SEASONAL FRUIT

Rose Apple, Chinese Pear, Apple, Longan Orange Mandarin, Banana

ASSORTED SLICE LOCAL FRUIT

Watermelon, Pineapple, Honeydew Jackfruit, Papaya, Dragon Fruit

BEVERAGES

Nipah Teh Tarik

Pu-erh tea

EQ

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

EQUATORIAL.COM  EQKUALALUMPUR   吉隆坡EQ酒店