

EQ



Mother's Day Lunch Menu



MOTHER'S DAY BUFFET LUNCH MENU

12PM-3PM

RM228+ PER ADULT
RM114+ PER CHILD
AGED 6-12 YEARS OLD

CHEF'S CARVING TABLE

Fjord trout Wellington
Himalayan rock salt-crusted whole red snapper
Cherry glazed roasted duck crown

SIGNATURE SAUCES TO PAIR

Barbecue sauce, caramelised onion sauce, dill cream sauc, tomato antiboise

MOTHER'S DAY SPECIAL

DELICATE SEAFOOD DELIGHTS

Gratinated half shell scallop with hollandaise anti boise
River prawn thermidor

SPECIAL HOUSE PASTA

Creamy slipper lobster mac & cheese
Smoked duck, truffle pappardelle

CLASSIC COMFORTS

Stuffed chicken roulade, mushroom ragout
Oven-roasted barramundi with crushed tomatoes and basil
Green mussels in lemon garlic butter sauce
Lamb shanks with apricots and butternut squash
Sauteed green beans, pearl onions and streaky beef
Potato au gratin

Menu subject to change without notice. All items are subject to change based on availability.



EXQUISITE SOUTHEAST ASIAN FLAVOURS

Ayam goreng berlado
Ketam masak lemak cili api dan nenas
Udang harimau masak kari hijau Thai
Steamed seabass in ginger soy
Wok-fried beef with ginger and scallions
Braised broccoli and African abalones
Vegetable jalfrezi
Palak paneer
Fried meehoon
Steamed fragrant rice

SOUP

Seafood bouillabaisse
Sup ayam kampung berempah

BAKERY SELECTION

French baguette, dark rye, farmer's bread, ciabatta, sourdough
Focaccia, corn bread, pumpernickel, bagel, pretzel
assorted soft and hard rolls
Creamy butter, sundried tomato tapenade, olive tapenade

CHEF'S LIVE STATION

Lempeng pisang with chocolate sauce, honey, palm sugar

NIPAH SIGNATURES

ROTI CANAI

Fish head curry, dhal curry

SATAY STATION

Chicken, beef, lamb
Rice cakes, cucumber, red onions, satay sauce

CHICKEN RICE

Chicken rice, roasted barbecue chicken, roasted duck, steamed chicken
Light soy sauce, dried shrimp paste, ginger, chilli paste, dark soya sauce

NOODLE STATION

Asam laksa, kari laksa

Menu subject to change without notice. All items are subject to change based on availability.



APPETISERS & GOURMET PLATTERS

BLOOM AND CRUNCH SALAD BAR

Butterhead lettuce, radicchio, lollo rosso, iceberg, mixed greens,
Tomato wedges, sliced cucumbers, sweet corn kernels,
Baby French beans, stuffed olives, julienned carrots, crunchy croutons,
Cold grilled vegetables with pesto, German potato salad,
Baby spinach salad with salted baked beetroot and cheese,
Medley heirloom tomato salad with orange and feta cheese salad,
Smoked mussel salad with orange and avocado

GOURMET PLATTERS TO INDULGE

Smoked salmon, passion fruit dip
House-smoked seafood platter
Cured beef platter

FLAVOURS OF TRADITION

Kerabu kacang botol daun selom, kerabu pucuk paku bersantan,
Glass noodle and shrimp rice paper rolls

ANTIPASTI

Cherry tomatoes, zucchini, mushrooms, onions, bell peppers
Dressing: Thousand Island, blue cheese, vinaigrette, creamy French, Italian dressing

CHILLED SEAFOOD ON ICE

Fresh oysters, mussels, snow crab, succulent prawns,
Lemon wedges, red shallot vinegar, zesty hot sauce,
Olive oil, classic Tabasco

FLAVOURS OF THE SEA

Sweet and sour tiger prawns, black pepper clams



CHEESE & LOVE PLATTER

Mozzarella, cheddar, brie, camembert, blue,
Crisp crackers, sweet dried fruits, juicy grapes, nuts

MOMENTS OF SWEETNESS

Chocolate raspberry éclair, nutmeg madeleine, lychee crème brûlée,
Burnt cheesecake, coconut passionfruit cake, duo chocolate mousse,
Strawberry-infused forest berries mousse, coffee walnut cake,
Assorted macarons, assorted pralines,
Tropical fruit tart, mango lime panna cotta, chocolate choux puff,
Pavlova, fudgy brownies, classic mango pudding,
Coffee tiramisu

WARM DESSERTS TO COMFORT THE HEART

Bread and butter pudding with vanilla sauce
Chocolate pudding with anglaise sauce

A TOUCH OF FUN AND NOSTALGIA

Dark chocolate fountain, cookies, jelly beans, fruit skewers,
Ais kacang, cendol, assorted ice cream,
Whole seasonal fruit and assorted sliced local fruit

ASSORTED MALAY KUIH

Seri muka, pelita, ketayap, onde-onde, keria, koci, kasturi, lapis, kuih cara,
bahulu kemboja, Bahulu cermai, peneram, pulut panggang,
Apam gula hangus, som-som gula Melaka, putri mandi, puding gula hangus,
Serawa nangka, bubur jagung manis, chilled sea coconut,
Longan with white fungus and red dates

Teh tarik Nipah, Nescafe tarik, Kopi tarik
Refreshing coolers



EQ

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