



CHRISTMAS EVE DINNER BUFFET

Appetisers

GREENIE GREENS

Genting Highlands Mesclun Mixed Lettuce, Radicchio, Romaine Lettuce, Iceberg, Frisée
French Dressing, Italian Vinaigrette, Balsamic Dressing
Thousand Island, Honey Mustard, Caesar Dressing
Crispy Beef Bacon, Parmesan Cheese, Croutons
Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke, Baby Corn,
Carrot, Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous

LET'S MAKE YOUR OWN SALAD

Romaine Lettuce, Cherry Tomato, Crispy Turkey Ham, Parmesan Cheese
Quail Eggs and Caesar Dressing

ANTIPASTI

Sun-blushed Tomatoes, Marinated Mixed Olives, Parmesan Shavings,
Bocconcini Cheese, Balsamic, Chargrilled Mixed Peppers, Marinated Artichokes,
Grilled Zucchini, Seared Asparagus Spears, Pickled Shallots, Marinated Mushrooms

CHILLED APPETISERS

Sliced Smoked Salmon served with Cauliflower Flan, Saffron Mayonnaise and Caviar
Stuffed Vegetable Tartine and Roasted Button Mushrooms
Beetroot Mousse served with Anchovies' Bread
Balsamic Caprese Skewers

COMPOSED SALADS

Tomato and Watermelon "Tartare" with Goat Cheese Pistachio Vinaigrette
Classic Nicoise Salad
Roasted Lamb Salad, Pumpkin, Feta Cheese, Pecan Nuts
Italian Calamari Salad
Classic Waldorf Salad





ICY CRUSTACEAN SELECTION

Live Oysters, Tiger Prawn, Snow Crab, Green Mussel, Bamboo Clam,
Slipper Lobster, Yabbies' Lobster, Half-shell Scallops
Condiments: Lemon Wedges, Cocktail Sauce, Tartar Sauce

PLATTERS

Pullman Touch Charcuterie Platter
Beef Roulade with Spinach and Pesto Sauce
Chicken & Liver Pâté with Grain Mustard and Tomato Aspic
Vegetable Terrine with Parmesan Custard and Pickled Vegetables
Poached Salmon with Caper Relish

CHEESE BOARD

Gouda Cheese, Cheddar Cheese, Brie Cheese, Goat Cheese
Walnut, Almond Flakes, Cashew Nut, Dried Mango,
Dried Kiwi, Dried Apricot, Vegetable Crudités
Cheese Crackers and Wholemeal Crackers

SOUPS

Halibut Fish Seafood Bouillabaisse
Roasted Honey Pumpkin Soup

BREAD STATION

Sliced Multigrain, Rustic Country Bread Loaf, Sun-dried Tomato and Olive Focaccia,
French Rolls, Brioche Rolls, Walnut Raisin Baguette, Breadsticks and Lavash
Condiments: Salted Butter and Unsalted Butter

Joyous Eve

FEATURED LIVE CARVINGS

12-Hours-Brined Roasted Turkey, with Apple-Chestnut Bread Stuffing,
Giblet Sauce, Cranberry Sauce, Roasted Vegetables and Glazed Baby Vegetables

Australian Beef Short Ribs,
with New Potatoes, Caramelised Spanish Onions,
Yorkshire Pudding, Rosemary Sauce and Thyme Sauce





THE MERRY WEST

Braised Red Cabbage with Roasted Apples
Honey-glazed Brussels Sprouts with Streaky Beef
Crushed Butternut Pumpkin
Vegetable Tian
Barramundi À La Plancha, with Tomato Bisque and Tapenade
Seafood Paella
Cranberry Orange-glazed Chicken Legs
Classic Crispy Duck À L'Orange
Coffee Crusted Lamb with Rosemary and Sun-dried Tomato Sauce
Beef Shepherd's Pie

MALAY & INDIAN FEAST

"Zeera Pulao" Basmati Rice with Tomato and Cumin Spice
"Aloo Palak Chat Masala" Potatoes and Spinach with Indian Spices
"Katharekai Masala" Braised Eggplant with Masala Spices
"Ghobi Bhaji" Cauliflower Tempered in Chunky Tomato Curry
"Ekor Asam Pedas" Sour and Spicy Braised Oxtail
"Sayur Kobis Bunga Goreng Sambal Belacan" Stir-fried Broccoli with Shrimp Paste
"Sayur Campur Goreng dengan Jagung Muda" Wok-fried Vegetables with Young Corn

CHINESE CUISINE

Steamed Fragrant Rice
Steamed Sea Bass with Homemade Herbal Soya Sauce
Braised Chinese Mushroom and Tau Kan Bean Curd with Garden Greens
Oven-baked Chicken with Herbs served with Smoked Barbecue Sauce
Stir-fried Tiger Prawns with Butter and Spiced Oat Flakes

Live Stations

LA PASTA FRESCA STALL

Choice of Pasta: Spaghetti, Fettuccini, Penne
Sauce: Seafood Marinara, Mushroom Carbonara, Bolognese, Arrabbiata
Condiments: Parmesan, Chilli Flakes, Olive Oil

SANG HAR PRAWN STATION

Sang Har Sang Mee,
a serving of Crispy Wonton Noodles with Cantonese Egg Gravy Soup





NOODLES STATION

Choice of Noodle: Vermicelli, Flat Rice, Yellow Noodles

The Broth: Curry Laksa Chicken "Tom Yam"

Fish Ball, Chicken Ball, Fish Cake, Prawns, Chicken Strips,
Bean Sprouts, Choy Sum, Siew Pak Choy, Yin Choy, Pak Choy, Chinese Cabbage

Condiments: Fried Onion, Spring Onion, Pickled Chillies

PIZZA STATION

Pepperoni Pizza

Pizza Quattro Stagioni

Neapolitan Pizza

Condiments: Chilli Flakes, Parmesan Cheese

Seafood

Japanese Umi No Kou

Sushi Platter & Sashimi Platter

Condiments: Wasabi, Pickled Ginger, Kikkoman Soy Sauce

À La Mer

Assorted Seafood Au Gratin,
with Slipper Lobster, Freshwater Prawn, Green Mussel, Half-shell Scallop,
Hollandaise and Mornay Sauce

La Petite Pâtisserie

Hot Chocolate Brownie Mug
Christmas Gingerbread Cupcake
Red Telephone Framboise Cheesecake
Chocolate Cherry Gâteaux
White Cranberry Christmas Tart
Steam Engine Yule Log
Vanilla Mont Blanc Tart
Madeleine Star Tower
Glossy Pomegranate Dome
X'mas Mail Lemon Meringue Roll
Traditional Christmas Fruitcake
Strawberry Shot Glass
Classic Panettone
Assorted X'mas Macarons
X'mas Stollens
X'mas Cookies





WINTRY DESSERT

Chinese Snow Fungus "Tang Shui" Dessert Soup, with Red Date, Longan Fruit, Ginkgo

WARMTH OF FIREPLACE

Giant Caramelised Apple Tarte Tatin

Panettone Bread and Butter Pudding, with Cinnamon Vanilla Crème Anglaise

CANDY CORNER

Christmas Chocolate Fountain,
with Brownie Cubes, Red Velvet Cubes, Lemon Butter Cake
Assorted Marshmallows, Candy Canes, Jelly Beans

PULLMAN CHRISTMAS ICE CREAM

with Toppings and Condiments

YOGHURT ICE CREAM

with Granola, Mixed Berry Compote, Chocolate Lance

SLICED FRUITS

Sliced Watermelon, Papaya with Lime, Rock Melon,
Honeydew, Pineapple, Dragon Fruit, Banana

Note: This menu serves as a guide on the buffet spread.
Dishes may change based on the availability of
ingredients during the season or time.






CHRISTMAS DAY LUNCH BUFFET



Appetisers

GREENIE GREENS



Genting Highlands Mesclun Mixed Lettuce, Radicchio, Romaine Lettuce, Iceberg, Frisée
French Dressing, Italian Vinaigrette, Balsamic Dressing
Thousand Island, Honey Mustard, Caesar Dressing
Crispy Beef Bacon, Parmesan Cheese, Croutons
Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke, Baby Corn,
Carrot, Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous


LET'S MAKE YOUR OWN SALAD

Romaine Lettuce, Cherry Tomato, Crispy Turkey Ham, Parmesan Cheese
Quail Eggs and Caesar Dressing


ANTIPASTI

Sun-blushed Tomatoes, Marinated Mixed Olives, Chargrilled Mixed Peppers,
Marinated Artichokes, Grilled Zucchini, Seared Asparagus Spears,
Pickled Shallots, Marinated Mushrooms


CHILLED APPETISERS




Seared Scallop with Wasabi Aioli and Cress
Smoked Salmon Roulade with Dill Crème Fraîche
Beetroot Mousse served with Anchovies' Bread
Chilled Tomato Soup with Fresh Vegetable Tian



COMPOSED SALADS



Tomato and Watermelon "Tartare" with Goat Cheese Pistachio Vinaigrette
Crusted Tuna with French Beans, Black Olives, Artichokes and Quail Egg
Roasted Lamb Salad, Pumpkin, Feta Cheese, Pecan Nuts
Smoked Turkey Breast with Grilled Pineapples and Mango Salsa
German Potato Salad with Crispy Beef Strips and Baby Gherkin





ICY CRUSTACEAN SELECTION

Live Oysters, Tiger Prawn, Snow Crab, Green Mussel, Bamboo Clam,
Slipper Lobster, Yabbies' Lobster

Condiments: Lemon Wedges, Cocktail Sauce, Tartar Sauce

PLATTERS

Pullman Touch Charcuterie Platter

Beef Roulade with Spinach and Pesto Sauce

Chicken & Liver Pâté with Grain Mustard and Tomato Aspic

Vegetable Terrine with Parmesan Custard and Pickled Vegetables

Poached Salmon with Caper Relish

CHEESE BOARD

Gouda Cheese, Cheddar Cheese, Brie Cheese, Goat Cheese
Walnut, Almond Flakes, Cashew Nut, Dried Mango, Dried Kiwi,

Dried Apricot, Vegetable Crudités

Cheese Crackers and Wholemeal Crackers

SOUPS

Truffle Mushroom Cream Soup

Black Chicken Herbal Soup

The Noel Feast

FEATURED LIVE CARVINGS

Traditional Roasted Whole Turkey,
with Granny Smith Apple-Chestnut and Sage Stuffing,
Giblet Sauce, Cranberry Sauce, Roasted Vegetables, Glazed Baby Vegetables

Australian Black Angus Beef Wellington,
a Shortcrust Pastry Wrapped Beef Steak, with Mushroom Duxelles, Spinach,
Crushed Potatoes and Mediterranean Grilled Vegetables
with Feta Cheese, Rosemary and Thyme Sauces





MALAY CUISINE

"Nasi Putih" Fragrant White Rice
"Ekor Asam Pedas" Sour and Spicy Braised Oxtail
Roasted Turkey with Traditional Percik Sauce
Prawn Sambal Petai
"Mee Hoon Tom Yam" Fried Vermicelli Noodles with Tom Yam Paste

CHINESE CUISINE

Steamed Dim Sum with Chilli and Sweet Sauce
Deep-fried Beef Ribs with Preserved "Fuyu" Bean Curd
Kong Poh Chicken with Cashew Nuts
Eight-Treasure Vegetables



WESTERN CUISINE

Pan-seared Salmon Fillet and Creamy Green Pepper Sauce
Mixed Seafood Lasagna
Herb-marinated Lamb Shoulder with Caffeine Black Pepper Sauce
Braised Brussels Sprouts with Crispy Turkey Strips
Sautéed Baby Potatoes with Golden Garlic

Live Stations

HOMEMADE PASTA TO YOUR LIKING

Choice of Pasta: Spaghetti, Fettuccini, Penne

Sauce: Seafood Marinara, Mushroom Carbonara, Chicken Bolognese, Arrabbiata

Condiments: Parmesan, Chilli Flakes, Olive Oil



NOODLE ACTION

Choice of Noodle: Vermicelli, Ribbon Rice, Yellow Noodles

Choice of Broth: Curry Laksa, Clear Chicken Soup
Fish Ball, Chicken Ball, Fish Cake, Prawns, Chicken Strips, Mint Leaves,
Bean Sprouts, Choy Sum, Siew Pak Choy, Yin Choy,
Cucumber, Pineapple, Nai Pak Choy, Chinese Cabbage





SATAY & TEPPANYAKI STATION

Chicken and Beef Satay with Condiments
Chicken, Beef, Cabbage, Bean Sprout, Spring Onion, Garlic Flakes

ROASTED TRUFFLE LONDON DUCK ROLL

SUSHI AND SASHIMI

Assorted Maki, Assorted Nigiri Sushi, Assorted Sashimi, California Roll
Condiments: Wasabi, Pickled Ginger, Kikkoman Soy Sauce, Pickled Daikon



KIDS' STATION

Chicken Sausages with Hickory BBQ Sauce
Battered Fried Fish Fingers with Tartar Sauce
Chicken Nuggets
Vietnamese Sugarcane Prawn

La Petite Pâtisserie

Double Chocolate Brownies Reindeer
Christmas Gingerbread Cupcake
Santa Framboise Cheesecake
White Chocolate Cranberry Tart
Season's Greetings Sablé Star Card
Donut Steam Fruitcake Tower
Oreo Cookies Popsicle
Croquembouche Tower
Nutcracker Cake
No-Baked White Chocolate Cheesecake Cup
Traditional Christmas Fruitcake
Raspberry Solero Panna Cotta
Classic Panettone
Assorted X'mas Macarons
X'mas Stollens
X'mas Cookies





LIVE BAKED

Fresh Baked Chocolate Lava Cake with Vanilla Ice Cream
with Mixed Berry Compote, Vanilla Sweet Cream, Fresh Berries

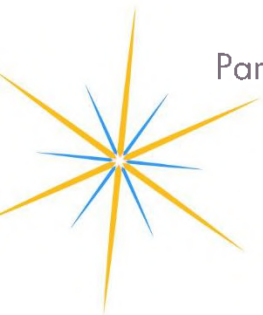
WINTRY DESSERT

Chinese Snow Fungus "Tang Shui" Dessert Soup, with Red Date, Longan Fruit, Gingko



WARMTH OF FIREPLACE

Caramelised Pear Tarte Tatin with Clotted Cream
Panettone Bread and Butter Pudding, with Cinnamon Vanilla Crème Anglaise



CANDY CORNER

Christmas Chocolate Fountain,
with Brownie Cubes, Red Velvet Cubes, Lemon Butter Cake
Assorted Marshmallows, Candy Canes, Jelly Beans

PULLMAN CHRISTMAS ICE CREAM

with Toppings and Condiments

YOGHURT ICE CREAM

with Granola, Mixed Berry Compote, Chocolate Lance

SLICED FRUITS

Sliced Watermelon, Papaya with Lime, Rock Melon,
Honeydew, Pineapple, Dragon Fruit, Banana



Note: This menu serves as a guide on the buffet spread.
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ingredients during the season or time.





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Thousand Island, Honey Mustard, Caesar Dressing
Crispy Beef Bacon, Parmesan Cheese, Croutons
Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Artichoke, Baby Corn,
Carrot, Red Radish, Kidney Beans, Bulgur, Quinoa, Couscous


LET'S MAKE YOUR OWN SALAD


Romaine Lettuce, Cherry Tomato, Crispy Turkey Ham, Parmesan Cheese
Quail Eggs and Caesar Dressing

ANTIPASTI

Sun-blushed Tomatoes, Marinated Mixed Olives, Chargrilled Mixed Peppers,
Marinated Artichokes, Grilled Zucchini, Seared Asparagus Spears,
Pickled Shallots, Marinated Mushrooms

CHILLED APPETISERS



Sliced Smoked Salmon served with Cauliflower Flan, Saffron Mayonnaise, Caviar
Smoked Salmon Roulade with Dill Crème Fraîche
Beetroot Mousse served with Anchovies' Bread
Chilled Tomato Soup with Fresh Vegetable Tian 

COMPOSED SALADS



Tomato and Watermelon "Tartare" with Goat Cheese Pistachio Vinaigrette
Classic Nicoise Salad
Smoked Turkey Breast with Grilled Pineapples and Mango Salsa
Roasted Lamb Salad, Pumpkin, Feta Cheese, Pecan Nuts
German Potato Salad, Crispy Beef Strips and Baby Gherkin 

ICY CRUSTACEAN SELECTION

Live Oysters, Tiger Prawn, Snow Crab, Green Mussel, Bamboo Clam,
Slipper Lobster, Yabbies' Lobster, Halfshell Scallops

Condiments: Lemon Wedges, Cocktail Sauce, Tartar Sauce




PLATTERS

Pullman Touch Charcuterie Platter
Beef Roulade with Spinach and Pesto Sauce
Chicken & Liver Pâté with Grain Mustard and Tomato Aspic
Vegetable Terrine with Parmesan Custard and Pickled Vegetables
Poached Salmon with Caper Relish

CHEESE BOARD

Gouda Cheese, Cheddar Cheese, Brie Cheese, Goat Cheese
Walnut, Almond Flakes, Cashew Nut, Dried Mango, Dried Kiwi,
Dried Apricot, Vegetable Crudités
Cheese Crackers and Wholemeal Crackers



SOUPS

Chestnut and Potato Cream Soup
Eight-Treasure Soup

Noel Night

FEATURED LIVE CARVINGS



12-Hours-Brined Roasted Turkey, with Apple-Chestnut Bread Stuffing,
Giblet Sauce, Cranberry Sauce, Roasted Vegetables and Glazed Baby Vegetables

Australian Black Angus Beef Wellington,
a Shortcrust Pastry Wrapped Beef Steak, with Mushroom Duxelles, Spinach,
Crushed Potatoes and Mediterranean Grilled Vegetables with Feta Cheese,
Rosemary and Thyme Sauces



JOLLY WESTERN CORNER

Gratin Green Shell Mussel with Saffron Vegetable Stew
Turkey Ballotine stuffed with Scallop mousse and Cranberry Sauce
Seared Halibut with Olives and Citrus Couscous
Roasted Beef with Beet Mustard and Pickled Onion Relish
Braised Lamb Shank with Baby Carrots and Fennel
Sautéed Brussels Sprouts with Smoked Bacon
Crushed Mashed Potato with Sun-dried Tomatoes
Eggplant Parmigiana
Seafood Jambalaya
Steamed Fragrant Rice





ASIAN CUISINE

Prawn Masala
Stir-fried Hokkien Noodles
Fried Rice with Chicken and Dried Shrimp Wrapped in Lotus Leaf
Wok-fried Beef with Scallion and Leeks
Stir-fried Asparagus with Baby Scallop and XO Sauce
"Ayam Percik" Spicy Grilled Chicken
"Ikan Tenggiri Masak Cili Api" Spicy Mackerel

INDIAN CUISINE



"Murgh Makhani" Butter Chicken
Naan with Condiments
"Kashmiri Dum Aloo" New Potatoes and Fennel with Tomato Gravy
"Marikari Sambar" Vegetables with Yellow Lentils
"Zeera Pulao" Basmati Rice with Tomato and Cumin Spice



Live Stations

LA PASTA FRESCA STALL

Choice of Pasta: Spaghetti, Fettuccini, Penne
Sauce: Seafood Marinara, Mushroom Carbonara, Bolognese, Arrabbiata
Condiments: Parmesan, Chilli Flakes, Olive Oil

SANG HAR PRAWN STATION

Sang Har Sang Mee,
a serving of Crispy Wonton Noodles with Cantonese Egg Gravy Soup



JAPANESE UMI NO KOU

Sushi Platter & Sashimi Platter
Condiments: Wasabi, Pickled Ginger, Kikkoman Soy Sauce



Pizza Station

FRENCH PISSALADIÈRE

Caramelised Onions, Olives, Anchovies

PIZZA AU SAUMON FUMÉ

Cream Cheese, Smoked Salmon, Capers, Shallots

MARGHERITA

Sliced Tomato, Tomato Caulis, Basil in Oil, Mozzarella Cheese





La Petite Pâtisserie

Hot Chocolate Brownie Mug
Christmas Gingerbread Cupcake
Red Telephone Framboise Cheesecake
Season's Greetings Sablé Star Card
Glossy Pomegranate Dome
Oreo Cookies Popsicle
Croquembouche
X'mas Mail Lemon Meringue Roll
Madeleine Star Tower
Traditional Christmas Fruitcake
Strawberry Shot Glass
Classic Panettone
Assorted X'mas Macarons
X'mas Stollens
X'mas Cookies



WINTRY DESSERT

Chinese Snow Fungus "Tang Shui" Dessert Soup, with Red Date, Longan Fruit, Gingko

WARMTH OF FIREPLACE

Caramelised Spiced Apple-Pear Tarte Tatin
Panettone Bread and Butter Pudding, with Cinnamon Vanilla Crème Anglaise

CANDY CORNER

Christmas Chocolate Fountain,
with Brownie Cubes, Red Velvet Cubes, Lemon Butter Cake
Assorted Marshmallows, Candy Canes, Jelly Beans

PULLMAN CHRISTMAS ICE CREAM


with Toppings and Condiments

YOGHURT ICE CREAM

with Granola, Mixed Berry Compote, Chocolate Lance

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