

# CHRISTMAS EVE BUFFET DINNER

24TH DECEMBER 2023, SUNDAY 1930HRS - 2230HRS | RM150+ (A) & RM75+ (C)

# Appertisers / Salads / Cold Platter Selections

Greek Salad, Tomatoes Buffalo Mozzarella , Bavarian Potatoes, Carrot Raisins, Green Garden Salad, Seafood Mango Salad, Thai Minced Chicken, Mixed Beans Salad, Cucumber with Dill in Yogurt, Cheese Board Smoked Salmon Platter, Striploin Carpaccio's, Cold Turkey Platter, Oysters, Crab and Prawns

Carrot, Capsicum, Onion Rings, Olives, Fruits Pickles, Thousand Island, Balsamic, Thai Chili Garlic, Vinaigrette, French, Honey Mustards, Assorted SalsaOlives, Gherkins

### Soup

Mulligatawny, Assorted Bread and Butter / Ciabatta, Focaccia, Baguette, Pumpernickel, Multi Grain, Grissini, Soft and Hard Rolls

### Entree

Paella Valenciana, Lamb Biryani, Traditional Irish Beef Stew, Baked Fish "En Papillot", Oriental Style Roasted Chicken with Chilli Ginger, Glutinous Rice Stuffed Squid with Turmeric Sauce, Stir Fried Seafood with Cashew nut and Dried Chilli, Baked Potatoes, Butter Vegetables

# Carvery

Roasted Stuffed Turkey, Beef Striploin, Lamb Rack, Cranberries, Turkey's Au Jus, Green,
Peppercorn Sauce Baby Carrot, Asparagus

#### Pasta Stations

Spaghetti, Penne, Tagliatelle, Spiral, Aglio Olio, Marinara, Cream Cheese, Carbonara

### Charcoal Grill

Beef / Chicken Satay / Otak-Otak / Tenggiri Steak, Cucucmber, Onion, Rice Cake Peanut Sauce, Thai Chilli Corriender Sauce, Lemon Butter Sauce

#### Desserts

Selections of Chef's Yule Log, Red Valvet, Opera, Fruits Flan, Crème Brulle, Orange Cheese Cake, Christmas Puddings, Stolen, Bread Butter Pudding, Cinnamon Truffle, Tropical Fruit Platter

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