

NEW YEAR'S EVE GALA DINNER

ROYAL CASINO

31ST DEC 2025

START 6PM UNTIL LATE AT MARINA PAVILLION

BUY IN
RM600 PER ADULT | RM300 PER CHILD

FEATURING:

UNLIMITED HOUSE DRINKS DURING DINNER
LIVE COOKING STATIONS
FRESH SEAFOOD BAR
CARVING STATIONS
OVER 250 DISHES

ENTERTAINMENT:

4 PIECE LIVE BAND
CABARET DANCE
MAGIC SHOW
CLOWN
FIRE-BREATHING ACROBATICS
DISCO VIBES
COUNTDOWN GIMMICKS
SELECTED CASINO GAMES EXPERIENCE

GIVEAWAYS:

FEATURING BEST DRESSED MALE & FEMALE AND POP QUIZ

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ITINERARY

06:30 PM

WELCOME COCKTAILS AT THE MARINA BOARDWALK
GUESTS WILL COLLECT THEIR GAME CHIPS AND TABLE NUMBERS.
CLOWN BALLOONIST

07:30 PM

DJ KICKS OFF THE EVENING
LIVE PERFORMANCE BY THE CHERISH BAND
DINNER SERVICE BEGINS
CABARET DANCE PERFORMANCE
MESMERIZING MAGIC SHOW WITH STUNNING ILLUSIONS
LIVE PERFORMANCE BY THE CHERISH BAND
EXCITING AND ENGAGING GAMES
CABARET DANCE PERFORMANCE
MAGIC SHOW
LIVE PERFORMANCE BY THE CHERISH BAND
SPECTACULAR ACROBATIC FIRE SHOW

12:00 AM

COUNTDOWN TO MIDNIGHT BY THE CHERISH BAND.
DJ CONCLUDES THE NIGHT WITH DISCO HITS.

LAGENDA SENI
The Cabaret Dancers

MR. QUE
The Clown

CHERISH BAND

AIMAN HAFIZ
The Magician

DJ MARK



NEW YEAR'S EVE GALA DINNER MENU

APPETIZERS / SALADS / COLD PLATTER SELECTIONS

Apple and beef Pastrami, Chicken Caesar Salad, Tahu Sumbat Peanut Sauce
Oriental seafood salad with Lemongrass, Raita, Mushroom with Zucchini, Potato Salad
Broccoli and Cauliflower Polonaise, Greek Salad, Poached Pear with Feta, Cheese Board
Thai Chicken Salad, Nicoise Salad, Smoked Salmon Platter, Meat Cold Cut Platter

Condiments:

Assortments of Pickles Fruits
Thousand Island, Jalapeno Salsa, Mexican Fruit Salsa, Vinaigrette, French, Italian, Tartar
Ginger Piquant Sauce, Balsamic, Cocktail, Peanut Sauce

SUSHI STATION

Selections of Sushi Maki and California Rolls, Wasabi, Kikkoman, Ginger Pickles

SEAFOOD ON ICE

Oyster, Prawns, Slipper Lobster, Crabs and Calamari
Wasabi, Kikkoman, Ginger Pickles, Cocktail sauce, Chili Coriander, Lemon

SOUP

Cream of Asparagus Soup, Kapitan Mutton Soup
Selections of Dinner Bread and Olive Dip

MAIN COURSE

Pilaf Rice, Mutton Bryani, Slipper Lobster Termidor, Chicken A la King, Lamb Korma, Grilled Salmon with Lemon,
Capers Sauce, Beef Rendang Tok, Butter Garlic Vegetables, Stir Fried Vegetables with Ginger and Onion

NAAN STATION

Aloo Mutter, Cheese and Garlic Naan, Puri, Phulka, Dhal Tadka, Dal Makhini, Paneer Palak

CHARCOAL GRILL STATION

Beef / Chicken Satay / Otak-Otak / Tenggiri Steak / Prawn Crab / Squid / Cucumber, Onion,
Rice Cake, Peanut Sauce, Thai Chili Coriander Sauce, Lemon Butter Sauce

ROASTED WHOLE LAMB

Traditional Asian Marinated whole Lamb, Mint Sauce, Rosemary, Black Pepper, Tomato and Garlic Salsa

CARVING STATION

Roasted Turkey, Beef Wellington, Mint Sauce, Rosemary, Black Pepper, Tomato and Garlic Salsa

PASTA STATION

Penne, Tagliatelle, Spaghetti, Lasagne Verde, Carbonara, Napolitan, Bolognese, Aglio Olio

NOODLES STALL

Mee Curry, Noodles Soup, Fried Yellow Noodles / Kuay Teow, Fish Ball, Fish Cake, Shrimps,
Chicken, Beansprout, Choy Sum

BURITTOS STATION

Lamb, Chicken, Beef, Vegetables, Fruits and vegetables salsa, Jalapeno

MURTABAK STALL

Chicken, Lamb, Dhal Curry, Onion Pickled

DESSERTS

Pecan Pie, Apple Pie, Green Tea Tira Misu, Orange Cheese Cake, Sago Gula Melaka, Opera, Red Velvet,
Crème Caramel, Yule Log Cake, Bread Butter Pudding, Assorted Macaroon, Lemon Tart,
German Torte, Chiffon, Selections of Local Kueh, Chocolate Brownies,
Chocolate Butter Pudding, Tropical Fruit Platter

TRADITIONAL SWEETS STATION

Assortments of Malaysian Kueh

FROZEN STALL

Ais Kacang, Cendul and Ice Cream