



CHRISTMAS EVE DINNER BUFFET

Wednesday, 24 December 2025

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

4-Way Boston Lobster Feast 

Choice of: Mango Salad, Pineapple Salad, Guacamole, Tomato Salsa

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

 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish
 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free





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 
- "Katherekai 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

 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish

 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free





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.



👑 Chef's Choice 🌶️ Spicy 🌿 Cereals (Contain Gluten) 🌿 Gluten-Free 🍷 Shellfish
🌿 Nuts (Including Peanut) 🌿 Vegetarian 🌿 Vegan 🥛 Dairy-Free

