



CHRISTMAS DAY LUNCH BUFFET

Thursday, 25 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, 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



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

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

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 Spinach,
Mushroom Duxelles, Crushed Potatoes and Mediterranean Grilled Vegetables
with Feta Cheese, Rosemary and Thyme Sauces



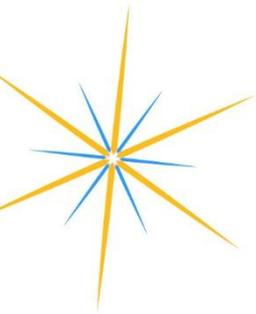


MALAY CUISINE

- "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

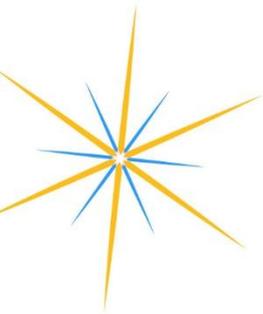
SUSHI AND SASHIMI

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, Ginkgo 

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. Dishes may change based on the availability of ingredients during the season or time.