

CHRISTMAS DAY DINNER 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

Smoked Salmon Roulade with Dill Crème Fraîche
Sliced Smoked Salmon served with Cauliflower Flan, Saffron Mayonnaise, Caviar
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
Roasted Lamb Salad, Pumpkin, Feta Cheese, Pecan Nuts
German Potato Salad, Crispy Beef Strips and Baby Gherkin
Smoked Turkey Breast with Grilled Pineapples and Mango Salsa

SOUPS

Chestnut and Potato Cream Soup
Eight-Treasure Soup



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 Capers 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 



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

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

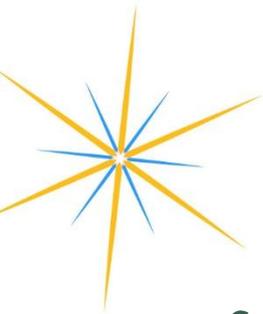
"Murgh Makhani" Butter Chicken 🌿

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

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.