



CHRISTMAS DAY DINNER BUFFET



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



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

ICY CRUSTACEAN SELECTION

Live Oysters, Tiger Prawn, Snow Crab, Green Mussel, Bamboo Clam,
Slipper Lobster, Yabbies' Lobster, Halfshell Scallops

Condiments: Lemon Wedges, Cocktail Sauce, Tartar Sauce

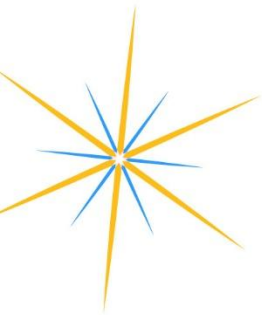


PLATTERS

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

Chestnut and Potato Cream Soup
Eight-Treasure Soup

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





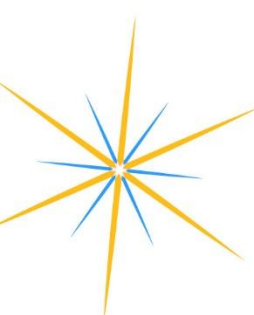
ASIAN CUISINE

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.