



CHRISTMAS DAY LUNCH 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



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



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

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 Mushroom Duxelles, Spinach,
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

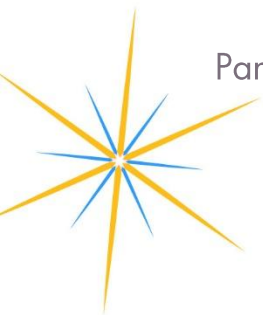
WINTRY DESSERT

Chinese Snow Fungus "Tang Shui" Dessert Soup, with Red Date, Longan Fruit, Gingko



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.

