



CHRISTMAS EVE 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, 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

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

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





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
"Katharekai 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





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.

