

# NEW YEAR'S COUNTDOWN DINNER BUFFET

*Wednesday, 31 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, Bocconcini, Balsamic,  
Parmesan Shavings, Chargrilled Mixed Peppers, Seared Asparagus Spears,  
Marinated Artichokes, Grilled Zucchini, Pickled Shallots, Marinated Mushrooms  
Pesto Dressing

### CHILLED APPETISERS 🍷

Canapé-style Seared Beef with Wasabi Aioli and Shiso Cress  
Cauliflower and Scallop Mousse served with Marinated Dice Mango 🍷  
Canapé-style Smoked Duck Breast, Cranberry Compote, Dried Seasonal Fruits 🍷  
Canapé-style Miniature of Yellow Gazpacho Shooter, with Baby Prawns 🍷

## COMPOSED SALADS

Hawaiian Chicken Salad with Pineapple, Black Olives, Chicken Ham 🌿  
German Potato Salad with Sea Salt-cured Salmon 🌿  
Smoked Cajun Seafood Salad, Sweet Gherkin, Capers 🌿 🍷 🥛  
Capellini Pasta with Pan-fried Scallop and Sesame Dressing 🌿 🍷  
Lamb Salad with Trio of Capsicum Relish 🌿 🥛

## CRUSTACEAN GOURMET 🍷

Freshly Shucked Seasonal Premium Oysters on Ice,  
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

## 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

Eight-Treasure Soup 🌿 🍷  
Truffle Wild Mushrooms and Potato Soup 🌿 🌿

## BREAD STATION 🌿 🌿

Sliced Multigrain, Rustic Country Bread Loaf, French Rolls,  
Sun-dried Tomato and Olive Focaccia, Brioche Rolls,  
Walnut Raisin Baguette, Breadsticks and Lavash  
**Condiments:** Salted Butter and Unsalted Butter

## Counting Down

### FEATURED LIVE CARVINGS

Whole Salt-baked Salmon served with Dill Cream Sauce 🌿  
Roasted Whole Beef Leg 🌿  
with Roasted Vegetables, Roasted Potatoes, Black Pepper Sauce,  
Dijon Mustard, Glazed Baby Vegetables, Sautéed Brussel Sprouts,  
Creamy Spinach, Mashed Potatoes,  
Potatoes and Sweet Potatoes with Caramelised Spanish Onions

### WESTERN EVENING

Crusted Beef Striploin, Roasted Whole Garlic and Lentil Sauce 🌿 🍄  
Pan-seared Salmon Fillet and Creamy Green Pepper Sauce 🌿  
Braised Lamb Shank with Baby Carrots and Fennel 🌿 🍷  
Duck Leg Confit with Cherry, Quinoa, and Orange Sauce 🌿 🍷  
Grilled Spring Chicken with Creamy Polenta and Cèpe Cream 🌿  
Braised Brussel Sprouts with Crispy Strips 🌿 🍷  
French Bean with Lemon and Walnuts 🌿 🍄 🌿  
Jansson's Temptation 🌿  
Eggplant Parmigiana 🌿

### ASIAN FEAST

"Nasi Putih" Steamed Fragrant Rice 🌿 🌿  
"Sayur Campur Tumis Udang Geragau" Stir-fried Mixed Veggies and Dry Shrimp 🌿 🍷  
Prawn Masala 🌿 🍷  
"Ekor Asam Pedas" Sour Spicy Braised Oxtail 🌿 🍷  
Wok-fried Beef with Scallions and Leeks 🌿 🍷  
Braised Egg Bean Curd with Seafood and Leek 🌿 🍷  
Stir-fried Kailan with Dry Scallops and XO Sauce 🌿 🍷  
Assortment of Crackers 🌿

### INDIAN CUISINE

Tandoori Chicken 🌿  
Naan and Condiments 🌿 🌿  
"Dum Aloo Kashmiri" New Potatoes and Fennel with Tomato Gravy 🌿 🌿 🍷  
"Marikari Sambar" Vegetables with Yellow Lentils 🌿 🌿  
"Zeera Pulao" Basmati Rice with Tomato and Cumin Spice 🌿 🌿  
"Katherekai Masala" Braised Eggplant with Masala Spices 🌿 🌿

## Live Stations

### LA PASTA FRESCA 🌿

**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 CORNER 🌿

### JAPANESE NIGHT 🌿 🍷 🥛

Assorted Maki, Assorted Nigiri Sushi, Assorted Sashimi, California Roll

**Condiments:** Wasabi, Pickled Ginger, Kikkoman Soy Sauce

### À LA FÊTE 🌿

Nacho Cheese Fountain & Pulled Beef Bun

Breadstick, Apple, Potato Wedges, Steamed Baby Potatoes, Broccoli,  
Sausage, Meatball, French Baguette

## Sweet End

### MALAYSIAN INSPIRED 🌿

Assorted Local Malay Kuih, Authentic Pineapple Tart,  
Indian Laddu, Sarawakian Layer Cake

## La Petite Pâtisserie 🌿 🌿

Funky Cake  
New Year's Food Board  
Melted Candle Mini Cake  
Cinnamon Roll Macarons  
Clock Wheels Crunch Hazelnut Mousse  
New Year Cherry Cheesecake Parfaits  
Golden Macarons Tower  
Countdown Cupcake  
Berry Fruit Pavlova  
Caramel Croquembouche Tower  
Traditional Christmas Fruitcake  
Mixed Nut Trio Chocolate Slab  
Almond Panettone  
X'mas Stollens  
X'mas Cookies

## NEW YEAR CHILLS 🌿 🌿 🌿

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

## FINAL NIGHT WARMTH 🌿

Banana Strudel with Vanilla Anglaise  
Kataifi and Yoghurt 🌿 🌿

## CANDY CORNER

Christmas Chocolate Fountain, 🌿  
with Marshmallow, Brownie & Red Velvet Cubes, Lemon Butter Cake 🌿 🌿

## PULLMAN ASSORTED LOCAL ICE CREAM

with Toppings and Condiments

**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.