

Eve of Joy: 
A Premier
Festive Dinner

24 December 2024, Tuesday
6pm – 10pm
La Serre Glasshouse

RM178^{nett}
per adult

RM89^{nett}
Child 4-12 years old
Senior Citizen 60 years old and above

CAESAR SALAD BAR

Romaine Lettuce with Caesar Dressing with a choice of Crispy Turkey Ham, Parmesan, Crouton, Garlic Confit, Anchovy, and Sundried Tomato

COLD PLATTER

Homemade Chicken Terrine with Cranberry Dressing
Assorted Cold Platter
Smoked Fish Platter

MARINATED SALAD

Seared Tuna with Avocado and Ponzu Dressing
Beef Tartare with Creamy Polenta and Horseradish
Chicken Roll with Pimento and Salsa Verde
Seafood Ceviche with Lime Tabasco
Marinated Feta with Peppercorn

SALAD / DRESSING AND CONDIMENT

Mesclun mixed with Cherry Tomato, Sweet Bean, Broccoli,
Artichoke and Cucumber, Thousand Island, French Dressing, Herb Vinaigrette, Balsamic Vinaigrette, Mango Chutney Dressing, and Sun-Dried Tomato, Feta Cheese in Oil, and Black Olive

ASSORTED SUSHI AND SASHIMI

Maguro, Salmon Sashimi,
Baby Octopus & Butterfish
Futomaki Rice Rolls with Prawns & Vegetables served with Kikkoman Soy Sauce, Wasabi & Pickles Radish

JAPANESE TEMPURA LIVE STATION

Okra, Eggplant, Lotus Root, Mushroom, Sweet Potato, Yam, Prawn, Fish, Crab Stick and Mussel

LIVE SEAFOOD BAR ON ICE

Oyster, Green Mussel, Tiger Prawn
Tabasco, Lemon Wedges, Cocktail Sauce, Shallot Dressing and Goma Dressing

SOUP

Miso Soup with Condiments
Cream of Wild Mushroom Soup

**FRESHLY BAKED
HOMEMADE BREAD**

Farmer Bread, Bread Stick,
Danish Pastry, Doughnut,
Bread Loaf, Bread Roll
& Christmas Stollen Bread

INTERNATIONAL CHEESE PLATTER

Camembert, Emmenthal, Cheddar Slice,
Brie Cheese and Blue Cheese, Crackers,
Dried Apricot, Grape, Dried Mango,
Assorted Roasted Nuts

CRAVING OF THE DAY

Roasted Whole Chicken with
Chestnut Stuffing
Roasted Ribeye served with Potato,
Vegetables, Cranberry & Giblet Gravy

BBQ CHARCOAL SATAY BY

Chef Hawira
Charcoal Grilled Chicken, Beef,
and Lamb Satay with
Rice Cake, Cucumber
and Onion & Peanut Sauce

MADE-TO-ORDER PASTA

Freshly cooked in Tomato or Cream Sauce
with Condiments

**SELECTION OF DIM SUM
FROM LA SERRE BY**

Chef Tan
Assorted Steamed Dim Sum and
Pau with Chili & Sweet Sauce

CHINESE CUISINE BY

Master Chef Tan
Fried Tiger Prawn with Kam Heong Sauce
Sweet & Sour Fish Fillet,
Wok Fried Sweet Pea,
Lotus Root, Wood Fungus, and Mushroom

MALAY CUISINE BY

Chef Tom
Steamed White Rice
Herb Buttered Pilaf Rice
Oxtail Asam Pedas

INDIAN CUISINE BY

Chef Habil
Tandoori Chicken with Naan Bread,
Dal, and Condiments
Rogan Josh (Lamb Curry)

WESTERN CUISINE BY

Chef Ryan
Roasted Chicken with
Vegetable Caponata
Butter Glazed Brussels Sprouts,
Baby Carrot & Pumpkin

HOT WESTERN CUISINE BY

Chef Bagi
Sous Vide Sweet & Spicy Duck Breast
with Orange Marmalade
Sea Bass with Creamy
Red Pepper Sauce
Grilled Prawn in Pesto
and Cashew Nuts
Oven-Baked Herbs Lamb Leg
Blanquette
Mixed Seafood
with Saffron Cream Sauce
Baked Minced Beef Lasagna

**FRESH CUT FRUIT
LIVE STATION**

Watermelon, Honeydew,
Yellow Watermelon,
Papaya, Pineapple,
Dragon Fruit & Seasonal Fruit

DESSERT

Butterscotch Chocolate Cake,
Lemon Cheesecake,
Passion & Mango Mousse,
Malaysian local kuih, Fruit Tartlets,
Apple Smith Brownies,
Vanilla Lychee Compote,
Yule Log, English Fruit Cake,
Mince Pie &
Assorted Christmas Cookies

ICE CREAM STATION

Choice of Chocolate Chips, Vanilla,
Strawberry with
Raspberry & Strawberry Sauce served
with Oreo Cookies Crumb

CHOCOLATE FOUNTAIN

Marshmallow, Sunsweet Dried Prune,
Sponge Fingers, Dried Figs,
and Fresh Fruit Skewer

