



ENCHANTED Wonders

Festive Feast

WITH LIVE CARVING

24 December (Dinner only)

25 December (Lunch & Dinner)

RM258 nett per person ⓘ 950

RM129 nett per child ⓘ 480

(25 December - Lunch)

HOT AND COLD COMBINATION FROM THE SEA

Boston Lobster, Freshly Shuck Oyster on Ice

Baked Tiger King Prawn, Charred Grilled Octopus

Condiments

Lemon Wedges, Tabasco, Cocktail Sauce

SOUP

CINNAMON ROASTED BUTTERNUT SQUASH

Toasted Pumpkin Seeds / Smoked Chicken

CARVERY

ROASTED CHICKEN WITH CHESTNUT AND APPLE STUFFING

Cranberry Chutney / Giblet Gravy

BEEF WELLINGTON

Pink Peppercorn Sauce / Bearnaise Sauce

OVEN ROASTED BONE-IN LEG OF LAMB

Herb-Scented Lamb Jus / Mint Sauce

WHOLE BAKED GIANT RED SNAPPER

Lemon Butter Capers Sauce / Citrus Hollandaise

VEGETABLES

Organic Creamed Spinach

Buttered Garlic Green Asparagus

Brussel Sprout with Almond Flakes

Honey Glazed Baby Carrot with Beef Bits

Indulge your sweet cravings with an array of
delightful holiday treats at our dessert counter

ⓘ Redeemable with Shangri-La Circle Points





ENCHANTED Wonders

Festive Feast

WITH LIVE CARVING

DINNER

31 DECEMBER 2023

RM288 nett per person  1060

HOT AND COLD COMBINATION FROM THE SEA

Tiger Prawn, Yabbie, Green-Lipped Mussel on Ice
Lobster Thermidor, Baked Oyster Mornay

Condiments

Lemon Wedges, Tabasco, Cocktail Sauce

SOUP

CREAMY JERUSALEM ARTICHOKE

Bocconcini Cheese / Parsley Oil

CARVERY

ROASTED CHICKEN WITH CHESTNUT AND APPLE STUFFING

Cranberry Chutney / Giblet Gravy

AUSTRALIAN BLACK ANGUS PRIME RIBS

Morel Cream Sauce / Bearnaise Sauce

SLOW ROAST AUSTRALIAN RACK OF LAMB

Rosemary and Thyme Gravy / Mint Sauce

BAKED SALMON COULIBIAC

Cream Peppercorn Sauce / Lemon Basil Mousseline

VEGETABLES

Roasted Root Vegetables
Buttery sautéed Green Beans
Buttered Garlic Green Asparagus
Brussel Sprout with Almond Flakes

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