CHRISTMAS INDULGENCE

24 & 25 DECEMBER 2026

Standard Seating
RM248 NETT PER PERSON

Twin Tower View Seating
RM1,388 NETT MINIMUM SPEND PER TABLE (up to 4 persons)

FRESH OYSTER BAR WITH SAUCES & CONDIMENTS

APPETISER

SMOKED DUCK CARPACCIO

Cranberry Gel . Pickled Beetroot . Orange Segment . Pistachio Crumble

SOUP

ROASTED BUTTERNUT SQUASH VELOUTÉ

Roasted Butternut Squash · Toasted Pumpkin Seeds · Sage

MAIN COURSE

(CHOOSE ONE)

CHARGRILLED 150-DAY GRAIN-FED BLACK ANGUS FILLET (160 GM)

King Oyster Mushroom . Truffled Mashed Potato . Baby Carrot . Vine Tomato . Asparagus . Beef Jus

SMOKED TURKEY BREAST ROULADE

Truffle Paste . Spinach . Parmesan Cheese . Chestnut Stuffing . Brussels Sprouts Baby Carrots . Orange & Cranberry Sauce . Mushrooms

GARLIC & ROSEMARY-CRUSTED RACK OF LAMB

Buttered Broccolini . Stewed Lentils . Cranberry Jus

ALMOND-CRUSTED SALMON

Roasted Beetroot . Green Pea Purée . Glazed Baby Carrots

WILD MUSHROOM PITHIVIER

Wild Mushrooms . Leek . Spinach . Truffle . Celeriac Purée

DESSERT BAR

Assorted Macarons . Choclate Praline . Chocolate Gingerbread Tart . Ginger Cake Trifle . Chocolate Pudding Choux . Christollen . Panetonne . Catalonia Mini Christmas Mince Pie . Chocolate Log Cake . Raspberry Pannacotta Cinnamon Apple Crumble Pie . Christmas Sticky Toffee Pudding . Crème Anglaise

BEVERAGE PAIRING

+RM160 NETT PER PERSON

Inclusive of:

One pre-dinner glass of Prosecco (Italy)

One glass of Riesling (Australia) paired with the appetiser

One glass of wine of your choice paired with the main course

Syarah Grenache (French) . Chardonnay (Argentina) . Cabernet Sauvignon (Australia)