A CULINARY CELEBRATION TO 2027

31 DECEMBER 2026

Standard Seating
RM398 NETT PER PERSON

Twin Tower View Seating
RM1,888 NETT MINIMUM SPEND PER TABLE (up to 4 persons)

FRESH OYSTER BAR WITH SAUCES & CONDIMENTS

AMUSE-BOUCHE

BEEF TARTARE CORNET WITH CAVIAR

APPETISER

HOKKAIDO SCALLOP CRUDO

Green Apple . Yuzu . Caviar . Cranberry Gel . Pickled Beetroot . Orange Segments
Pistachio Crumble

SOUP

CAULIFLOWER & HAZELNUT SOUP

MAIN COURSE

(CHOOSE ONE)

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

Truffled Mashed Potato . Baby Carrots . Vine-Ripened Tomato . Asparagus
Madeira Sauce

HERB-GRILLED RACK OF LAMB

Buttered Broccolini . Stewed Lentils . Mint Jus

APPLEWOOD-SMOKED CHICKEN BREAST

Charred Grilled Zucchini & Sweet Corn . Buttered Broccolini . Corn Purée . Morel
Mushroom Gravy

BUTTERED POACHED BLACK COD FISH

Smoked Sweet Pepper Purée . Grilled Asparagus . Green Peas . Vine-Ripened Tomato
King Oyster Mushroom . Toasted Almond

PUMPKIN RAVIOLI

Ricotta Cheese . Sage Butter . Hazelnut Crumb . Truffle Foam

CRANBERRY GRANITA

Cranberry Sorbet . Lemon . Citrus Zest

DESSERTS BAR

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