Christmas Day Brunch

25th December 2026 • 12pm - 3:30pm • RM 118++ per person

Cold Seafood & Appetisers

classic prawn cocktail | smoked salmon and cucumber roulade | waldorf salad | caesar salad with dressing served separately | mediterranean grilled vegetable salad | sabah tropical fruit platter | assorted kerabu

Create Your Own Salad

fresh greens with local tomatoes | pineapple | crispy tempeh | roasted peanuts | dragon fruits | pamelo | crispy curry quinoa | sabah tuhau | bambangan pickle | limau kasturi honey | passion fruit dressing

Ploughman Board

assorted cold cut | smoked salmon chilli pepper | chinese marinated roasted beef | toasted baguette | briston pickle | english mustard | cherry tomato | pickled onion | cheddar cheese

Soup

cream of pumpkin served with in house assorted artisan bread

Carving

roast turkey with cranberry sauce | slow-braised beef brisket with non-alcoholic halal beef jus | honey-glazed roasted chicken with herbs

Western Mains & Sides

confit duck chinese five spices | red cabbage | curry lentils | pineapple chicken roulade black bee honey glazed carrot | balsamic streaky beef brussel sprout | 52 hours rendang braised beef slow cooked beef brisket | norwegian salmon | beef lasagna | roasted potatoes with garlic and rosemary | creamed spinach | buttered seasonal vegetables | steamed rice and dinner rolls

Local Favourites

nasi biryani with chicken | seafood singapore noodles | sambal prawns | wok-fried vegetables

Desserts

chocolate yule log | christmas fruit cake | mini fruit tarts | bread pudding with vanilla sauce | chocolate fountain with marshmallows and fruits | assorted ice cream | fresh tropical fruits

Buffet items may vary depending on the availability of ingredients.