New Year's Eve Buffet

31st December 2026 • 6:30pm - 10pm • RM138++ per person

Cold Seafood & Appetisers

chilled prawns with cocktail sauce | smoked salmon with lemon and capers | seafood salad with citrus dressing | beef pastrami-style platter | roasted beetroot and goat cheese salad | quinoa, avocado and mango salad | 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 seafood soup

Live Cooking & Carving

slow-roasted beef ribs | oven roasted serai infused capon chicken | live pasta station: aglio e olio, creamy mushroom and tomato basil | live wok station with seafood noodles

Hot Selections

seafood paella | lamb shoulder with rosemary jus | chicken roulade with mushroom sauce | gratin potatoes | roasted root vegetables | buttered asparagus and broccoli | malaysian nasi minyak | ayam masak merah

Desserts

gold-dusted chocolate mousse | mini cheesecakes | raspberry chocolate tart | new year's celebration cake | crème brûlée | assorted malay kuih | fresh fruits and ice cream | bubur kacang hijau

Buffet items may vary depending on the availability of ingredients.