



THE RITZ-CARLTON

KUALA LUMPUR

CHRISTMAS DAY BRUNCH  
25 DECEMBER AT THE COBALT ROOM

SEAFOOD ON ICE

TIGER PRAWNS, FINE DE CLAIRE OYSTERS, GALLAGHER OYSTERS, NEW JERSEY OYSTERS,  
YABBIES, LOBSTER TAILS, NEW ZEALAND MUSSELS, CLOUDY CLAMS  
THOUSAND ISLAND DRESSING, SHALLOT VINAIGRETTE, LEMON WEDGES

MINIATURE APPETIZERS

SMOKED THAI CHICKEN SALAD, TOMATO AND MOZZARELLA CAPRESE SALAD,  
MARINATED OCTOPUS, HALF-SHELL MUSSEL WITH CAPSICUM VINAIGRETTE,  
FRESH TUNA CARPACCIO WITH LEMON DRESSING, ROAST BEEF WITH BABY ROCKET  
SALAD, TEA-SMOKED SALMON WITH CHIVE VINAIGRETTE AND CAPERS,  
SELECTION OF ANTI-PASTI

TAPAS

SHRIMP COCKTAIL, OCTOPUS CARPACCIO WITH BLACK OLIVES,  
FOIE GRASS TERRINE WITH FRUIT CHUTNEY, SCALLOP CEVICHE AND ROCK MELON

CRUDITÉS

TOSSED GREEN SALAD WITH LIGHT SUMMER VINAIGRETTE, GREEK SALAD,  
MIXED GREEN LETTUCE, BROCCOLI, CAULIFLOWER, YOUNG CORN, GREEN BEANS,  
ONIONS, CARROTS, TOMATOES, SPROUTS, CHERRY TOMATOES, CUCUMBERS,  
KALAMATA OLIVES, FETA CHEESE

DRESSINGS AND CONDIMENTS

THOUSAND ISLAND, FRENCH DRESSING, BALSAMICO, VINAIGRETTE,  
BLUE CHEESE DRESSING, ITALIAN VINAIGRETTE, CHOPPED BACON, ONION, EGG YOLK,  
PARMESAN CHEESE, GHERKINS, BLACK OLIVES, GREEN OLIVES

BAKER'S SELECTION

HOUSE BAKED BAGUETTE, ROLLS, LAVASH, GRISSINI, SELECTION DANISH PASTRIES,  
MUFFINS, DOUGHNUTS

CARVERY STATION

ROASTED AUSTRALIAN PRIME RIB AND ROASTED LEG OF LAMB  
RICH BONE MARROW GRAVY, BEEF-BACON WRAPPED CHIPOLATA, ROASTED POTATOES,  
SEASONAL VEGETABLES, YORKSHIRE PUDDING, HORSERADISH, MINT SAUCE,  
WHOLEGRAIN MUSTARD, DIJON MUSTARD, ENGLISH MUSTARD

TRADITIONAL ROAST TURKEY  
CHESTNUT STUFFING, CRANBERRY SAUCE, BREAD SAUCE, GIBLET SAUCE

PASTA STATION  
SELECTION OF SPAGHETTI, PENNE OR TAGLIATELLE  
WITH POMODORO OR CARBONARA SAUCE

NOODLE STATION  
CURRY NOODLES  
'BEEHOON' SOUP

SOUP  
CREAMY BUTTERNUT SQUASH  
ROASTED CAULIFLOWER WITH CRAB MEAT  
SERVED WITH CROUTONS, TORTILLA CRISPS, BACON STRIPS, PIQUILLO JULIENNE,  
GRATED CHEDDAR CHEESE, SOUR CREAM, BASIL PESTO

MAIN COURSE  
BUTTERED PRAWNS  
CHICKEN TANDOORI  
SLOW ROASTED LAMB PIE  
WILD MUSHROOM RISOTTO  
CHINESE STYLE FRIED NOODLES  
PAN-FRIED SEA BASS FILLET WITH CHILLI SALSA  
GRILLED SALMON WITH CREAMY LEEK AND SAFFRON  
SPINACH CANNELLONI WITH MELTED CHEDDAR CHEESE  
STIR-FRIED BLACK PEPPER BEEF WITH GINGER

OFF THE GRILL  
HOMEMADE SAUSAGES, TIGER PRAWNS, LAMB CHOPS, MINUTE STEAK  
MUSTARD SAUCE, MINT SAUCE, LEMON DILL SAUCE

CONTINENTAL CHEESE  
CREAM CRACKERS, WATER CRACKERS, DRIED FRUITS AND NUTS

## FESTIVE DESSERTS

ETON MESS  
CRÈME BRULÉE  
RED BERRY PAVLOVAS  
BLACK FOREST MARQUIS  
RASPBERRY CHEESECAKE  
ORANGE JELLY TART  
CHOCOLATE CARAMEL ÉCLAIR  
SPICEBREAD WITH CARAMELISED BANANAS  
HAZELNUT AND PISTACHIO DOBOS TORTE  
TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE AND CLOTTED CREAM

QUEEN OF PUDDINGS  
CRANBERRY JELLY SHOOTERS  
TRADITIONAL STRAWBERRY ENGLISH TRIFLE  
BLACKBERRY AND APPLE SHOOTERS  
PANDAN PANACOTTA WITH MANGO COMPOTE  
CHESTNUT AND WHITE CHOCOLATE SHOOTER  
PASSION FRUIT CRUNCHY  
HOMEMADE CAKES & TARTS  
STRAWBERRY CHEESECAKE  
LEMON MERINGUE TART  
RASPBERRY BRETON  
CHERRY CRUNCH CAKE  
TREACLE TART

STOLLEN  
PANETTONE  
MINCE PIES  
GINGERBREAD MEN  
CHRISTMAS COOKIES  
MILK CHOCOLATE AND CARAMEL YULE LOG  
WHITE CHOCOLATE AND RED FRUIT YULE LOG  
TRADITIONAL CHRISTMAS PRESENT CAKE  
APPLE AND CINNAMON FROSTED CUP CAKES  
CRANBERRY AND CHOCOLATE FROSTED CUP CAKES  
CARROT AND CREAM CHEESE FROSTED CUP CAKES

MACAROON TOWER  
MINI CHOCOLATE CONES  
MANJARI WHIPPED GANACHE  
CARAMEL CRUNCH WITH PRALINE  
FESTIVE TRUFFLE LOLLIPOPS AND CHOCOLATE PRALINES

CHOCOLATE FOUNTAIN WITH FRESH FRUIT AND HOMEMADE MARSHMALLOWS  
CHRISTMAS COOKIES