



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

MACARON 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