



THE RITZ-CARLTON

KUALA LUMPUR

NEW YEAR'S DAY ROAST 1 JANUARY AT THE LIBRARY

SEAFOOD ON ICE

CHEF'S SELECTION OF PREMIUM CHILLED OYSTERS, LOBSTER TAILS,
CHILLED POACHED TIGER PRAWNS, POACHED NEW ZEALAND MUSSELS, YABBIES, CLAMS
THOUSAND ISLAND DRESSING, SHALLOT VINAIGRETTE, CAPERS, LEMON WEDGES

MINIATURE APPETIZERS

SCALLOP CEVICHE WITH DILL VINAIGRETTE, FOIE GRAS MOUSSE WITH FRUIT CHUTNEY,
SALMON TARTARE WITH YUZU CREAM, BLOODY MARY SHOOTER

CURED FISH

SMOKED SALMON, SALMON GRAVLAX, SMOKED MACKEREL, PICKLED HERRING,
PEARL ONIONS, DIJON MUSTARD, ENGLISH MUSTARD, CAPERS,
SHALLOTS, LEMON WEDGES

JAPANESE

SELECTION OF SASHIMI AND NIGARI SUSHI
NORWEGIAN SALMON, EBI, TAKO, YELLOW TAIL, MAGURO, IKURA, UNAGI, INARI, SABA,
SALMON, MAGURO, UNAGI, CHUKKA IDAKO

ANTIPASTI

MARINATED MEDITERRANEAN OLIVES, SMOKED EGGPLANT CAVIAR,
MARINATED ARTICHOKE AND TOMATO CONFIT, GRILLED ZUCCHINI,
MARINATED BABY MOZZARELLA, WHITE TUNA IN OLIVE OIL, SARDINE IN OLIVE OIL,
STUFFED BABY BELL PEPPER WITH TUNA, ANCHOVY IN OLIVE OIL, CUTTLEFISH IN OIL,
MARINATED SHRIMP IN OIL, GRILLED CAPSICUM

BAKER'S SELECTION

HOME-MADE BREAD, ROLLS, CROISSANT, QUICHE, BAGELS, MUFFINS, DOUGHNUTS,
CRONUTS, DANISH PASTRIES

CARVERY STATION

ROASTED AGED PRIME RIB AND ROASTED LEG OF LAMB
BONE MARROW GRAVY, ROSEMARY GRAVY, MUSHROOM JUS,
ORANGE PEPPERCORN GRAVY, ROASTED POTATOES, YORKSHIRE PUDDING, GRILLED
VEGETABLES, HORSERADISH, MINT SAUCE, WHOLEGRAIN MUSTARD,
DIJON MUSTARD, ENGLISH MUSTARD

PASTA STATION

SELECTION OF SPAGHETTI, PENNE OR TAGLIATELLE
CHICKEN BOLGOGNESE, TURKEY HAM CARBONARA SAUCE, AGLIO OLIO

SOUP

SOUTH-WESTERN TORTILLA SOUP, MALAYSIAN OXTAIL SOUP

MAIN COURSE

COOKED TO ORDER

STIR-FRED BUTTER PRAWNS, DUCK BREAST WITH PEPPERCORN SAUCE

CONTINENTAL CHEESE

CREAM CRACKERS, WATER CRACKERS, QUINCE JELLY, FIG CHUTNEY,
DRIED FRUITS AND NUTS

FESTIVE DESSERTS

BLACK FOREST GLOBES
POT AU CHOCOLATE
MIXED BERRY TART
PASSION FRUIT CRÈME BRULEE
CHOCOLATE CARAMEL CHOUX
RASPBERRY CHEESECAKE

TRADITIONAL STRAWBERRY ENGLISH TRIFLE
WHITE CHOCOLATE, PASSION FRUIT AND PINEAPPLE TRIFLE
PANDAN PANACOTTA WITH MANGO COMPOTE
RICE PUDDING WITH STRAWBERRY COMPOTE

ELDERFLOWER AND RHUBARB BRETON
APPLE AND ALMOND MOUSSE
CHOCOLATE BERRY MILLE-FEUILLE
MANGO AND COCONUT DACQUOISE
PASSION FRUIT AND CHOCOLATE CRUNCH
CAPPUCINO FRAISIER CAKE
BATTENBERG CAKE
HOT CROSS BUNS

CHOCOLATE CUP CAKE
RED VELVET CUP CAKE
MACARON TOWER
MINI CHOCOLATE CONES
MANJARI WHIPPED GANACHE
HOMEMADE CHOCOLATE TRUFFLES
MINI CHOCOLATE LOLLIPOPS