

DISCLAIMER

THIS BUFFET MENU IS
FOR REFERENCE ONLY

MAY CHANGE SLIGHTLY
ON THE DAY

CHRISTMAS DAY BRUNCH BUFFET

25 DEC 2023 12:30 PM - 04:00 PM

*THIS MENU IS VALID UNTIL FURTHER UPDATE



25 DEC 2023 12:30 PM - 04:00 PM

On Ice Buffet

Fresh Seafood Counter

Fresh Shucked Oysters, Boiled Prawns, Green Mussels, Black Mussels Lemon Wedges, Chopped Onion, Capers, Tabasco and Chilli Padi Shoyu

Japanese Maki Sushi Counter

Selection of Chef Creativity's Homemade Maki Roll of the Day Salmon Sashimi, Tuna Sashimi, Butter Fish Sashimi and Octopus Sashimi Wasabi, Shoyu, Chuka Wakame and Pickle Gari

APPETIZER

Fresh Leafy Salads with Dressings, Tossed Salads and Cold Cuts (Chef Selection Of Lefty Lettuces And Condiments Of The Day) Lolla Rossa, Lolla Bionda, Baby Romaine, Arugula, Endive, Radicchio, Oak and Rocket Salad

Alfalfa, Tomato Cherry, Boiled Vegetables, Carrot Julienne, Tri-colour Capsicum Slices, Corn Kernels, Boiled Beetroots, Kidney Beans, Marinated Olives, Pickle Onion, Onion Rings and Herbs Croutons

Caesar Dressing, Thousand Island Dressing, Honey Mustard Dressing, Balsamic Dressing, sesame Dressing, Apple Cider Vinegar and Olive Oil

Cheese Board Of The Day

Blue Cheese, Cheddar, Feta Cheese, Camembert, Feta Cheese and Mozzarella Pair with Dry Fruits and Cream Cracker



25 DEC 2023 12:30 PM - 04:00 PM

SALAD STATION

(Chef Selection For The Day)

International Tossed Salad

Hawaiian Chicken And Pineapple Salad, Roasted Mushrooms Salad,
Roasted Pumpkin Salad, Cobb Salad, Smoked Salmon Cesar Salad,
Seafood Pasta Salad and Roasted Chicken Pasta Salad
Tabouleh, Hummus And Tortilla Breads, Mediterranean Salad,
Roasted Vegetables Salad, Waldorf Salad and Cucumber Tzatziki

SOUP

Cream of Wild Mushroom Soup & Vegan Pumpkin Soup

Assorted Rolls in Basket and Individual Portions Butter

SPAGHETTI STATION

Penne, Fettuccine and Spaghetti Marinara Sauce, Alfredo Sauce, Bolognese Sauce, and Pesto

LIVE CARVING STATION

Roasted Lamb and Roasted Whole XXL Chicken
Black Peppercorn Sauce and Mint Sauce



25 DEC 2023 12:30 PM - 04:00 PM

DESSERT STATION

(Christmas Gingerbread House) (Festival's Dessert)

Christmas Fruitcake, Christmas Tree, Christmas Stollen, Lemon Cheesecake, Mixed Berries Tartlets, Mixed Nut Tartlets, Chocolate Fountain with Colorful Candies and Marshmallow, Cube of Fruits and Butter Cookies

(Chef Selection of Pastries of the Day)

Apple Crumble, Cream Brulee, Durian Mousse Cake,

Marble Cheese Cake and Red Velvet Cake

Chef Selected Ice Cream of the Day
Chef Selected Fresh Fruits Platter of the Day

SEASONAL FRUITS

Red Watermelon, Yellow Watermelon, Honeydew, Rock Melon, Mixed Grapes, Mini Apple, and Seasonal Fruits

ICE CREAM

With Chocolate Sauce, Strawberry Sauce, Mango Sauce, Crush Peanut, Chocolate Rice and Chocolate Chip

DRINKS INCLUDE WITH THE BUFFET

Coffee or Tea Plain Water



25 DEC 2023 12:30 PM - 04:00 PM

MAIN DISH (SELF-SERVICE, ON BUFFET COUNTER)

<u>Rice</u> Roasted Pumpkin Rice

Chicken

Roasted Chicken Leg with Creamy Roasted Sauce

Honey Barbecued Chicken Wings

Beef Meatball with Creamy Roast Sauce

<u>Lamb</u>

Lamb Sausage with Roasted Potatoes

Fish
Roasted Salmon with Fresh Herb

Seafood
Paprika Prawn
Spicy Garlic Black Mussel
Boiled Fresh Water Lobster with Corn and Spice

Vegetables
Vegetable Lasagne
Potato Fries
Cauliflower Mornay
Stir-Fry Mixed Fresh Mushroom
Spinach Casserole





*Terms and conditions apply *Prices shown are Nett and include Observation Deck entrance.

*Prices may be changed at any time without further notice. *Image is for illustration purposes only.

+603-20202020

www.atmosphere360.com.my

Atmosphere 360°