

SARKIES

CHRISTMAS EVE UNLIMITED À LA CARTE DINNER

24 DECEMBER 2021

RM188 NETT (ADULT) RM98 NETT (CHILDREN)

APPETISER

- Baby Spinach Salad, Goats Cheese, Garlic Toast, Balsamic Vinegar Dressing
- Roast Beef and Tomato Salad, Baby Leave, Lemon Vinaigrette
- Confit Chicken Salad, Crispy Ginger, Sesame, Crisp Vegetables, Asian Dressing
- Waldorf Salad
- Roasted Root Vegetable Salad, Roasted Pine Nuts, Pesto Dressing (V)
- Greek Salad (V)
- Panzanella Salad (V)

SALADS

Mixed Leaves, Carrot, Cucumber, Cherry Tomato, Corn Kernel, Capsicum, Croutons, Roasted Pine Nuts, Marinated Olives

Selection of Dressing

Lemon Vinaigrette / Shallot Vinaigrette / Thousand Island / Roasted Sesame Dressing

ASSORTED BREAD BASKETS/ MALAYSIAN BITES

COLD PLATTER

- Homemade Marinated Salmon with Fresh Dill and Lemon Wedges
- Galantine of Turkey with Chestnut Stuffing
- Butcher Homemade Terrine with Sauce and Sour Pickles

Sushi and Sashimi Counter

- Selection of Sushi Rolls and California Rolls
- Norwegian Salmon, Tuna, White Fish Sashimi
- Accompanied with Chukawakame, Pickled Ginger, Wasabi & Soya Sauce

Crustacean Seafood on Ice

Daily Catch Seafood on Ice

Dressings and Condiments

Lime Wedges, Lemon Wedges, Tabasco, Wasabi, Cocktail Sauce, Kikkoman

Cheese

Selection of International Cheese

Condiments

Vegetables Crudités, Black Olive Tapenade, Mini Baguette, Bread Stick and Crackers

SOUPS

Seafood Chowder, Brunoise Vegetable Soup, Mushroom Soup with Saute Mushrooms and Onion Crumbles, Szechuan Soup with Sliced Mushrooms, Crabmeat and Sea Cucumber

(V) Vegetarian

CARVING

- Oven Baked Rib Eye with Chef's Special Marinade
- Marinated Boneless Leg of Lamb
- Chicken Roulade Stuffed with Roasted Chestnut

Served with...

Black Pepper Sauce / Roasted Garlic Sauce /
Mushroom Sauce / Mint Sauce / Rosemary Sauce /
Onion Sauce / English Mustard / Horseradish

Side Dishes

Mashed Potato, Wood Oven Roasted Vegetables
with Pesto

ROASTED TURKEY

- Cranberry Jelly, Giblet Sauce
- Sauté Brussels Sprouts, Apple Chestnut Stuffing,
Braised Red Cabbage in Red Wine

THE GRILL

- Marinated Beef
- Boneless Chicken
- Salmon Fillet
- Chicken Sausage
- Lamb Slice
- Seabass Fillet
- Saba Fish with Sambal
- Chicken Satay

Served with...

Black Pepper Sauce / Roasted Garlic Sauce /
Mushroom Sauce / Mint Sauce / Rosemary Sauce /
Onion Sauce / Lemongrass Butter Sauce /
English Mustard / Horseradish / Tomato Salsa

PASTAS

Selection of Pasta

- Spaghetti
- Penne
- Linguini
- Fusilli

Selection of Sauce

Carbonara / Chicken Bolognaise / Beef Bolognaise /
Pesto / Aglio Olio / Tomato Sauce

ASIAN

- In-house Roasted Chinese BBQ Chicken and
Chicken Rice
- Roasted Chicken, Steamed Chicken,
Roasted Duck, Chicken Char Siew

Fragrant Chicken Rice, Winter Melon in Chicken Broth,
Soya Sauce, Spicy Fresh Chili Dip, Ginger Relish,
Bean Sprouts

The Wok

Penang Char Kuey Teow / Mee Mamak /
Bee Hoon Goreng / Mee Goreng Sotong

Noodles

Assam Laksa

Rice Noodles, Cucumber, Pineapple, Mint Leaves,
Ginger Blossom, Onion and Prawn Paste

Hokkien Prawn Mee Soup

Yellow Noodles and Bee Hoon, Hard Boiled Eggs,
Prawns, Bean Sprouts, Kangkung, Homemade Sambal,
Fried Shallots

Curry Mee

Yellow Noodles, Long Beans, Beans Sprout, Prawns,
Chicken Meat, Cockles, Bean Curd Puff, Sambal

MAIN COURSE

- Fragrant Pilaf Rice with Dried Fruits and Nuts
- Seafood Fried Rice
- Steam Jasmine Rice
- Boneless Chicken Fricassée with Mushrooms
- Shepherd's Pie
- Beef Stroganoff
- Chicken "Kung Pao"
- Seafood Stew scented with Roma Tomatoes and Basil
- Butter Prawn
- Vegetables Au Gratin
- Braised Broccoli with Mushroom

DESSERTS

- Strawberry Bavaoise
- Chocolate Pear Chiboust Crème Tart
- Morello Cherry Gateau
- Fresh Wild Berries Flan
- Chocolate Mousse In Shot Glass
- Strawberry and Raspberry Jello
- Crème Brûlée
- Xmas Fruit Cake
- Mincemeat Pie
- Pistachio Opera
- Butterscotch Banana Cream Torte
- Raspberry Chocolate Mille Feuille
- Vanilla Mango Panacotta
- Mont Blanc
- Berries Éclair
- Framboise Crunch Feuille Bavaoise
- Financier with Wild Berries
- Lemon Tart

HOME MADE COOKIES

ICE CREAM WITH CONDIMENTS

ICE KACANG /CENDOL

Accompanied with choice of condiments

- Attap Seed
- Sweet Corn
- Jelly
- Selasih
- Nata De Coco
- Coconut Milk
- Cendol
- Nutmeg
- Red Bean
- Lychee
- Rose Syrup
- Evaporated Milk
- Cincau
- Peanut
- Sago
- Longan
- Palm Sugar

SARKIES

CHRISTMAS DAY UNLIMITED À LA CARTE LUNCH

25 DECEMBER 2021

RM138 NETT (ADULT) RM70 NETT (CHILDREN)

APPETISER

- Roasted Cherry Tomato Couscous Salad, Shaved Parmesan Cheese
- Caesar Salad with Roasted Chicken
- Thai Glass Noodle Salad, Poached Seafood, Bean Sprout, Chilli Dressing
- Roasted Root Vegetable Salad, Roasted Pine Nuts, Pesto Dressing (V)
- Mixed Bean and Artichoke Salad (V)
- Charred Asparagus with Sun-dried Tomato and Herb Oil (V)

SALADS

Mixed Leaves, Carrot, Cucumber, Cherry Tomato, Corn Kernel, Capsicum, Croutons, Roasted Pine Nuts, Marinated Olives

Selection of Dressing

Lemon Vinaigrette / Shallot Vinaigrette / Thousand Island / Roasted Sesame Dressing

ASSORTED BREAD BASKETS/ MALAYSIAN BITES

COLD PLATTER

Sushi and Sashimi Counter

- Selection of Sushi Rolls and California Rolls
- Norwegian Salmon and Tuna
- Accompanied with Chukawakame, Pickled Ginger, Wasabi & Soya Sauce

Crustacean Seafood on Ice

Daily Catch Seafood on Ice

Dressings and Condiments

Lime Wedges, Lemon Wedges, Tabasco, Wasabi, Cocktail Sauce, Kikkoman

Cheese

Selection of International Cheese

Condiments

Vegetables Crudités, Black Olive Tapenade, Mini Baguette, Bread Stick and Crackers

SOUPS

- Classic Minestrone Soup
- Potato and Leek Soup with Crispy Bacon
- Soup Ayam Berempah

(V) Vegetarian

CARVING

- Oven Baked Beef Striploin with Chef's Special Marinade
- Chicken Roulade Stuffed with Roasted Chestnut
- Roasted Lamb Leg

Served with...

Black Pepper Sauce / Roasted Garlic Sauce /
Mushroom Sauce / Mint Sauce / Rosemary Sauce /
Onion Sauce / English Mustard / Horseradish

Side Dishes

Mashed Potato, Wood Oven Roasted Vegetables
with Pesto

ROASTED TURKEY

- Cranberry Jelly, Giblet Sauce
- Sauté Brussels Sprouts, Apple Chestnut Stuffing,
Braised Red Cabbage in Red Wine

THE GRILL

- Marinated Beef
- Boneless Chicken
- Salmon Fillet
- Chicken Sausage
- Lamb Slice
- Seabass Fillet
- Saba Fish with Sambal
- Chicken Satay

Served with...

Black Pepper Sauce / Roasted Garlic Sauce /
Mushroom Sauce / Mint Sauce / Rosemary Sauce /
Onion Sauce / Lemongrass Butter Sauce /
English Mustard / Horseradish / Tomato Salsa

PASTAS

Selection of Pasta

- Spaghetti
- Penne
- Linguini
- Fusilli

Selection of Sauce

Carbonara / Chicken Bolognaise / Beef Bolognaise /
Pesto / Aglio Olio / Tomato Sauce

ASIAN

- In-house Roasted Chinese BBQ Chicken and
Chicken Rice
- Roasted Chicken, Steamed Chicken,
Roasted Duck, Chicken Char Siew

Fragrant Chicken Rice, Winter Melon in Chicken Broth,
Soya Sauce, Spicy Fresh Chili Dip, Ginger Relish,
Bean Sprouts

The Wok

Penang Char Kuey Teow / Mee Mamak /
Bee Hoon Goreng / Mee Goreng Sotong

Noodles

Assam Laksa

Rice Noodles, Cucumber, Pineapple, Mint Leaves,
Ginger Blossom, Onion and Prawn Paste

Hokkien Prawn Mee Soup

Yellow Noodles and Bee Hoon, Hard Boiled Eggs,
Prawns, Bean Sprouts, Kangkung, Homemade Sambal,
Fried Shallots

Curry Mee

Yellow Noodles, Long Beans, Beans Sprout, Prawns,
Chicken Meat, Cockles, Bean Curd Puff, Sambal

MAIN COURSE

- Fragrant Pilaf Rice with Dried Fruits and Nuts
- Steam Jasmine Rice
- Yong Chow Fried Rice
- Ayam Masak Merah
- Creamy Seafood Au Gratin
- Lamb Stew with Root Vegetables
- Prawns in Ma Xiang Sauce
- Wok-fried Sliced Beef with Ginger
- Braised Vegetables with Mushroom
- Vegetable Lasagne

DESSERTS

- Strawberry Bavaoise
- Chocolate Pear Chiboust Crème Tart
- Morello Cherry Gateau
- Chocolate Mousse In Shot Glass
- Strawberry and Raspberry Jello
- Ginger Crème Brûlée
- Xmas Fruit Cake
- Mincemeat Pie
- Pistachio Opera
- Butterscotch Banana Cream Torte
- Raspberry Chocolate Mille Feuille
- Vanilla Mango Panacotta
- Mont Blanc
- Framboise Crunch Feuille Bavaoise
- Lemon Tart

HOME MADE COOKIES

ICE CREAM WITH CONDIMENTS

ICE KACANG /CENDOL

Accompanied with choice of condiments

- Attap Seed
- Sweet Corn
- Jelly
- Selasih
- Nata De Coco
- Coconut Milk
- Cendol
- Nutmeg
- Red Bean
- Lychee
- Rose Syrup
- Evaporated Milk
- Cincau
- Peanut
- Sago
- Longan
- Palm Sugar

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25 DECEMBER 2021

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APPETISER

- Baby Spinach Salad, Goats Cheese, Garlic Toast, Balsamic Vinegar Dressing
- Roast Beef and Tomato Salad, Baby Leave, Lemon Vinaigrette
- Confit Chicken Salad, Crispy Ginger, Sesame, Crisp Vegetables, Asian Dressing
- Pasta Salad with Smoked Turkey
- Assorted Tomatoes Salad with Feta Cheese (V)
- Roast Chat Potatoes with Glazed Pear, Roquefort Cheese and Walnut Salad (V)
- Mixed Beans Salad with Mint Dressing (V)

SALADS

Mixed Leaves, Carrot, Cucumber, Cherry Tomato, Corn Kernel, Capsicum, Croutons, Roasted Pine Nuts, Marinated Olives

Selection of Dressing

Lemon Vinaigrette / Shallot Vinaigrette / Thousand Island / Roasted Sesame Dressing

ASSORTED BREAD BASKETS/ MALAYSIAN BITES

COLD PLATTER

- Homemade Marinated Salmon with Fresh Dill and Lemon Wedges
- Galantine of Turkey with Chestnut Stuffing

Sushi and Sashimi Counter

- Selection of Sushi Rolls and California Rolls
- Norwegian Salmon and Tuna
- Accompanied with Chukawakame, Pickled Ginger, Wasabi & Soya Sauce

Crustacean Seafood on Ice

Daily Catch Seafood on Ice

Dressings and Condiments

Lime Wedges, Lemon Wedges, Tabasco, Wasabi, Cocktail Sauce, Kikkoman

Cheese

Selection of International Cheese

Condiments

Vegetables Crudités, Black Olive Tapenade, Mini Baguette, Bread Stick and Crackers

SOUPS

- Caramelised Onion in Beef Broth
- Mushroom Soup with Saute Mushrooms and Onion Crumbles
- Creamy Sweet Corn Soup with Minced Chicken

(V) Vegetarian

CARVING

- Oven Baked Beef Striploin with Chef's Special Marinade
- Chicken Roulade Stuffed with Roasted Chestnut

Served with...

Black Pepper Sauce / Roasted Garlic Sauce /
Mushroom Sauce / Mint Sauce / Rosemary Sauce /
Onion Sauce / English Mustard / Horseradish

Side Dishes

Mashed Potato, Wood Oven Roasted Vegetables
with Pesto

ROASTED TURKEY

- Cranberry Jelly, Giblet Sauce
- Sauté Brussels Sprouts, Apple Chestnut Stuffing,
Braised Red Cabbage in Red Wine

THE GRILL

- Marinated Beef
- Boneless Chicken
- Salmon Fillet
- Chicken Sausage
- Lamb Slice
- Seabass Fillet
- Saba Fish with Sambal
- Chicken Satay

Served with...

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Onion Sauce / Lemongrass Butter Sauce /
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Chicken Rice
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Soya Sauce, Spicy Fresh Chili Dip, Ginger Relish,
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Noodles

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Ginger Blossom, Onion and Prawn Paste

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Fried Shallots

Curry Mee

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Chicken Meat, Cockles, Bean Curd Puff, Sambal

MAIN COURSE

- Fragrant Pilaf Rice with Dried Fruits and Nuts
- Pineapple Fried Rice
- Steam Jasmine Rice
- Crispy Boneless Chicken with Orange Sauce
- Lamb Osso Bucco
- Braised Beef Meat Ball in Tomato Compote
- Chicken Piccata with creamy Basil Pesto Sauce
- Seafood Au Gratin
- Butter Glazed Vegetables with Almond Flakes
- Vegetables Parmigiana

DESSERTS

- Strawberry Bavaoise
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- Morello Cherry Gateau
- Chocolate Mousse In Shot Glass
- Strawberry and Raspberry Jello
- Ginger Crème Brûlée
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