



BLUSH NOËL

FESTIVE BUFFET MENU

Christmas Eve Buffet Dinner

24th December 2025 | 6.30pm – 10.30pm
RM 198 nett (Adult) | RM 118 nett (Senior/Child)
(Senior: 60+ years old | Child: 5 – 12 years old)

COLD HORS D' OEUUVRES

Poached Green Mussel with Tomato Salsa
Chicken Terrine with Orange Mayonnaise Sauce
Stuffing Boiled Egg with Avocado Fruit Mousse

SELECTION OF SALAD WITH SAUCE AND DRESSING

Frisée, Green and Red Lollo Rossa, Cucumber Yoghurt salad,
Apple with Celery Salad, Red bean Salad, Corn Salad with Diced Onion,
Diced Chicken Ham with Walnut Salad, Seafood Salad,
German Potato Salad, Chicken Pineapple Boat salad,
Dressings: Thousand, French, Vinaigrette, Italian

SELECTION OF PLATTER COLD CUTS & CHEESE

Smoked Salmon
Smoked Duck Breast
Smoked Chicken Breast
Assorted Cheese Board with Grapefruit and Cheese Cracker
Mixed Nuts and Dried Fruits
Assorted Cold Cuts with Pickled Vegetables

SEAFOOD ON ICE

New Zealand Green Shell Mussels
Tiger Prawns | Spanner Crab
Yabbie Lobster | Fresh Oysters
Golden Shell Scallop
Served with Cocktail Dressing, Lemon Wedges
and Tabasco

BREAD COUNTER

Whole Muesli Rey Bread, Whole Rey Bread,
whole French Loaf, Banana walnut cake
Hard Roll Bread, White Bread, Croissant,
Danish Pastries





MAIN COURSE

Pan-Fried Fillet of Seabass with Herb Lemon Butter Sauce
Stir-Fried Butter Prawns with Tail
Grilled Lamb Shoulder with Rosemary Sauce
Pollo Asado (Mexican Roast Chicken)
Salmon Teriyaki
Sautéed Butter Garlic Fresh Garden Vegetables with Mushrooms
Cowboy Beef Stew
Seafood Pilaf Rice with Three Types of Capsicum

CHEF'S STALL CORNER

Roasted Whole Turkey with Mushroom Stuffing
Served with Nut Stuffing, Cranberry Sauce, Giblet Turkey Sauce, Brussels Sprouts, and Baby Carrots

Roasted Australian Whole Lamb
Serve with Mint Sauce, BBQ Sauce, Black Pepper Sauce, and Rosemary Sauce

Grilled Chicken Satay
Servered with Peanut Sauce and Condiments

Wheel Cheese Pasta – Seafood Carbonara & Aglio Olio
Prepared in a Whole Parmigiano Cheese Wheel with French Béchamel, Seafood, and Assorted Pasta
(Garlic, Holland Onion, Chili Flakes, Salt, and Pepper)

DESSERT OF THE DAY

Selection of Four Types of Christmas Cookies
Five Varieties of Yule Log Cakes
Christmas Pudding
Six Miniature French Pastries
White and Dark Chocolate Mousse
Freshly Baked Christmas Yule Cake
Christmas Fruit Cakes
Christmas Gingerbread
Christmas Pie
Seasonal Mixed Fruits

BEVERAGES

Coffee and Tea
Cordial
Teh Tarik





BLUSH NOËL

FESTIVE BUFFET MENU

Christmas Day Buffet Lunch

25th December 2025 | 12.00 pm – 3.00 pm
RM 138 nett (Adult) | RM 88 nett (Senior/Child)
(Senior: 60+ years old | Child: 5 – 12 years old)

COLD HORS D' OEUVRES

Poached Green Mussel with Tomato Salsa
Chicken Terrine with Orange Mayonnaise Sauce
Stuffing Boiled Egg with Avocado Fruit Mousse

SELECTION OF SALAD WITH SAUCE AND DRESSING

Frisée, Green and Red Lollo Rossa, Cucumber Yoghurt salad,
Apple with Celery Salad, Red bean Salad, Corn Salad with Diced Onion,
Diced Chicken Ham with Walnut Salad, Seafood Salad,
German Potato Salad, Chicken Pineapple Boat salad,
Dressings: Thousand, French, Vinaigrette, Italian

SELECTION OF PLATTER COLD CUTS & CHEESE

Smoked Duck Breast
Chicken Lyoner
Beef Salami
Assorted Cheese Board with Grapefruit and Cheese Cracker
Mixed Nuts and Dried Fruits
Assorted Cold Cuts with Pickled Vegetables

BREAD COUNTER

Whole Muesli Rey Bread, Whole Rey Bread,
Whole French Loaf, Banana Walnut Cake
Hard Roll Bread, White Bread, Croissant,
Danish Pastries

SOUP OF THE DAY

Seafood Chowder Soup
Served with: Unsalted Butter, Salted Butter, and Soft Roll Bread





MAIN COURSE

Pan fried Fillet of Seabass with Ros Sauce
Chipotle Prawns
Stewed Lamb Shoulder with Vegetables
Roast Chicken with Peri Sauce
Brussels Sprouts and Carrots
Fresh Garden Vegetable with Mushroom
Garlic Herb-Crusted Roast Beef
Garlic Butter Rice

CHEF'S STALL CORNER

Roasted Whole Turkey with Mushroom Stuffing
Served with Nut Stuffing, Cranberry Sauce, Giblet Turkey Sauce, Brussels Sprouts, and Baby Carrots

Oven-Baked Salmon Fillet with Chilli Mayo
Baked salmon topped with creamy Chilli mayo

Grilled Chicken Satay
Served with Peanut Sauce and Condiments

Wheel Cheese Pasta – Seafood Carbonara & Aglio Olio
Prepared in a Whole Parmigiano Cheese Wheel with French Béchamel, Seafood, and Assorted Pasta
(Garlic, Holland Onion, Chili Flakes, Salt, and Pepper)

DESSERT OF THE DAY

Selection of Four Types of Christmas Cookies
Five Varieties of Yule Log Cakes
Christmas Pudding
Six Miniature French Pastries
White and Dark Chocolate Mousse
Freshly Baked Christmas Yule Cake
Christmas Fruit Cakes
Christmas Gingerbread
Christmas Pie
Seasonal Mixed Fruits

BEVERAGES

Coffee and Tea
Cordial
Teh Tarik





BLUSH NOËL

FESTIVE BUFFET MENU

Christmas Boxing Day Lunch

26th December 2025 | 12.00 pm – 3.00 pm
RM 138 nett (Adult) | RM 69 nett (Senior/Child)
(Senior: 60+ years old | Child: 5 – 12 years old)

COLD HORS D' OEUUVRES

Poached Prawn with Mango Salsa
Grilled Chicken with Wasabi Mayonnaise Sauce
Stuffed Boiled Egg with Avocado Fruit Mousse

SELECTION OF SALAD WITH SAUCES AND DRESSING

Frisée, Green and Red Lollo Rossa, Cucumber Yoghurt salad,
Apple with Celery Salad, Red bean Salad, Corn Salad with Diced Onion,
Diced Chicken Ham with Walnut Salad, Seafood Salad,
German Potato Salad, Chicken Pineapple Boat salad,
Dressings: Thousand, French, Vinaigrette, Italian

SELECTION OF PLATTER COLD CUTS & CHEESE

Smoked Duck Breast
Chicken Lyoner
Beef Salami
Assorted Cheese Board with Grapefruit and Cheese Cracker
Mixed Nuts and Dried Fruits
Assorted Cold Cuts with Pickled Vegetables

BREAD COUNTER

Whole Muesli Rey Bread, Whole Rey Bread,
Whole French Loaf, Banana Walnut Cake
Hard Roll Bread, Croissant,
Danish Pastries
Served with: Unsalted Butter and Salted Butter

SOUP OF THE DAY

Creamy Carrot Soup
Served with: Unsalted Butter, Salted Butter, and Soft Roll Bread





MAIN COURSE

Pan-Fried Fillet of Seabass with Pepper Cream Sauce
Butter Garlic Prawns
Irish Lamb Stew
Roast Chicken with Creamy Mushroom Sauce
Brussels Sprouts and Carrots
Fresh Garden Vegetables with Mushrooms
Smoky Texas Chili Beef
Garlic Butter Rice

CHEF'S STALL CORNER

Roasted Whole Turkey with Mushroom Stuffing
Served with Nut Stuffing, Cranberry Sauce, Giblet Turkey Sauce, Brussels Sprouts, and Baby Carrots

Salmon Wellington
Puff pastry filled with thick salmon fillet, cream cheese, and spinach

Grilled Chicken Satay
Served with Peanut Sauce and Condiments

Wheel Cheese Pasta – Seafood Carbonara & Aglio Olio
Prepared in a Whole Parmigiano Cheese Wheel with French Béchamel, Seafood, and Assorted Pasta
(Garlic, Holland Onion, Chili Flakes, Salt, and Pepper)

DESSERT OF THE DAY

Selection of Four Types of Christmas Cookies
Five Varieties of Yule Log Cakes
Christmas Pudding
Six Miniature French Pastries
White and Dark Chocolate Mousse
Freshly Baked Christmas Yule Cake
Christmas Fruit Cakes
Christmas Gingerbread
Christmas Pie
Seasonal Mixed Fruits

BEVERAGES

Coffee and Tea
Cordial
Teh Tarik

