



*Le* **MERIDIEN**  
KUALA LUMPUR

MERRY  
*Christmas*  
AND HAPPY NEW YEAR



# FAVOLA

Live your stories of this Yuletide season with a Renaissance Christmas Fairy Tale at Favola. Tantalise your taste buds with Italian Chef Domenico's delectable creations. From Christmas joy to the luxurious New Year dining experiences at Favola, the memories are yours to make.

## 4-COURSE CHRISTMAS EVE DINNER

RM 388 nett per person  
RM 428 nett per person with a glass of prosecco

Roasted Octopus Tentacles  
Trio of Baby Tomatoes, Orange Segments and Fennel Salad  
Sea Salt and Raspberry Vinaigrette

*or*

Gently Smoked Beef Carpaccio  
Black Truffle Shavings, Baby Pears, Edamame Beans  
Parmesan Cheese Tuile, Creamed Leeks and Extra Virgin Olive Oil

Quail and Caramelised Onion Tortellini  
Chicken Consommé and Julienne of Vegetables

Pan Roasted Black Garoupa Fillet  
Chickpeas, Clams and Saffron Brodetto  
Grilled Portobello Mushrooms  
Garlic, Parsley and Extra Virgin Olive Oil Emulsion

*or*

Classic Baked Turkey Roulade  
filled with its own Meat, Chestnuts, Raisins and Pistachios  
Spinach and Pumpkin Timbale, Potato Croquette and Cooking Jus

Carrot Cake with Walnuts  
Spiced White Ganache, Pineapple Compote  
and Vanilla Mascarpone Gelato

## 5-COURSE NEW YEAR'S EVE DINNER

RM 428 nett per person  
RM 468 nett per person with a glass of prosecco

Crunchy Tiger Prawns  
Capsicum Sformato, Light Pecorino Cheese Cream  
Roasted Sunflower Seeds

*or*

Premium Foie Gras Escalope  
Red Onion and Pine Nuts Compote, Favola Pan Brioche  
Balsamic Vinegar Reduction

Risotto Oro e Zafferano  
Creamy Saffron Carnaroli Rice  
Gold Leaf and Arenka Caviar

Granita al Limone

Pan Roasted Seabass Fillet  
Cauliflower Purée, Yellow and Red Beetroot Confit  
Baked Tomatoes and Light Salsa Verde

*or*

Seared Grass Fed Australian Beef Tenderloin  
Porcini, Champignons and Oyster Mushroom Sauce  
Sautéed Romanesco, Baby Carrots and Creamy Garlic Potatoes

Milk Chocolate Mousse  
Passion Fruit Jelly and Moist Walnut Sponge Cake





Get into the holiday spirit at PRIME and tease your dining palette with a variety of culinary wonders (good meat and fine wine inclusive), carefully crafted by Chef Ramiro Moya.

## 4-COURSE CHRISTMAS EVE DINNER

RM 458 nett per person  
RM 498 nett per person with a glass of champagne

MISE EN BOUCHE  
Porcini Macchiato

STARTER  
Brûlée of Duck Liver Parfait  
Brioche Melba

MAIN  
Crispy Skin Lemon Sole  
Potted Shrimps and Japanese Kyuri  
Vanilla Butter and Black Caviar  
*or*  
Grain Fed Black Angus Australian Ribeye,  
Glazed Pearl Onion, Mascarpone Polenta  
Rubia Gallega Marrow Sauce

DESSERT  
Smoked White Chocolate Ganache  
Banana and Passion Fruit Compote,  
Almond Shortbread Cookie  
and Gianduja Chocolate Gelato

Assorted Harney and Sons Tea  
Homemade Christmas Cookies

## 5-COURSE NEW YEAR'S EVE DINNER

RM 558 nett per person  
RM 598 nett per person with a glass of champagne

MISE EN BOUCHE  
Duck Foie Gras "Cuit au Torchon"  
wrapped with Blood Orange Skin

STARTER  
Blue Swimmer Crab Meat,  
Pacific Scallop Mousse And "Pimentón"

PALATE CLEANSER  
Green Tea and Lime Granita

MAIN  
Poached Boston Lobster  
Kalamata Olives and French Shallot Soil  
Rocket and Caviar  
*or*  
Black Angus 30 Days Dry Aged Australian Tenderloin  
Potato Trio, Shaved Black Truffle and Moon Drop Grapes Jus

DESSERT  
Rich Chocolate Brownie  
Pumpkin and Vanilla, Praline Cream, Orange Compote  
and Lemongrass Ice Cream

Assorted Harney and Sons Tea  
Homemade Christmas Cookies





Turn up the heat with vibrant holiday cheer as Gastro Sentral provides the perfect backdrop for a casual Christmas or New Year's Eve meal among friends or family.

### 3-COURSE CHRISTMAS EVE DINNER

RM 208 nett per person

#### APPETISER

57°C Miso Seared Norwegian Salmon, Green Pea Purée,  
Mint Oil and Salmon Crackling  
Mascarpone Crab and Black Caviar, Yuzu Jelly  
and Asparagus Quail Egg Salad

#### MAIN

Baby Chicken Roulade with Cep Mushroom Stuffing,  
Honey Pepper Glazed Smoked Duck Breast,  
Duck Liver Gyoza, Chestnut Purée, Braised Brussel Sprouts  
and Juniper Berries Cherry Jus

*or*

Angus Beef Striploin Gratin with Forest Mushroom Fricassee,  
Pulled Brisket in Filo,  
Roasted Harissa Carrot, Caramelised Onion Jam  
and Natural Jus

#### DESSERT

Steamed Plum Pudding,  
Christmas Pudding Ice Cream,  
Lavender Strawberry Mango Salad

### 4-COURSE NEW YEAR'S EVE DINNER

RM 238 nett per person

#### APPETISER

57°C Miso Seared Norwegian Salmon, Green Pea Purée,  
Mint Oil and Salmon Crackling  
Mascarpone Crab and Black Caviar, Yuzu Jelly  
and Asparagus Quail Egg Salad

#### SOUP

Coriander and Lemongrass Bouillabaisse,  
Prawn and Lobster Mousseline Noodles  
with Chilli Butter Toast

#### MAIN

Baby Chicken Roulade with Cep Mushroom Stuffing,  
Honey Pepper Glazed Smoked Duck Breast,  
Duck Liver Gyoza, Enoki Tempura, Braised Brussel Sprouts  
and Juniper Berries Cherry Jus

*or*

Angus Beef Striploin Gratin with Forest Mushroom Fricassee,  
Pulled Brisket in Filo,  
Roasted Harissa Carrot, Caramelised Onion Jam  
and Natural Jus

#### DESSERT

Steamed Plum Pudding,  
Christmas Pudding Ice Cream,  
Lavender Strawberry Mango Salad







# Latest Recipe

Reel in some festive joy and dine your heart out at Latest Recipe this holiday season with a lavish festive-themed buffet. Featuring authentic specialties, take your pick of roast carvings, turkey, fresh oysters, pasta dishes and a variety of freshly prepared international and local cuisine. Continue your indulgence with scrumptious desserts like a traditional yule log, Christmas pudding and more.

## CHRISTMAS EVE BUFFET DINNER

RM 228 nett (adult) / RM 114 nett (child)

## CHRISTMAS DAY BRUNCH

RM 218 nett (adult) / RM 109 nett (child)

## CHRISTMAS DAY BUFFET DINNER

RM 228 nett (adult) / RM 114 nett (child)

## FESTIVE BUFFET DINNER

26 + 27 December 2020

01 - 03 January 2021

RM 218 nett (adult) / RM 109 nett (child)

## NEW YEAR'S EVE BUFFET DINNER

RM 258 nett (adult) / RM 129 nett (child)

## NEW YEAR'S DAY BRUNCH

RM 198 nett (adult) / RM 99 nett (child)





# Festive Goodies

To place an order, kindly call +60 3 2263 7434  
or e-mail [dining.lmkl@lemeridien.com](mailto:dining.lmkl@lemeridien.com)

ART  
CACAO 

Christmas Cookies in Cello Bag	25
Christmas Cookies in Jar	30
illy Coffee with Dried Fruit Shortbread Christmas Cookies in Cello Bag	25
illy Coffee with Dried Fruit Shortbread and Homemade Christmas Cookies in Rectangular Tin	35
Ginger Bread House	98
Designed Ginger Bread	15
Christmas Stollen with Candied Fruits	35
Santa Claus Fondant Cake (Fruit Cake)	180
3-tier Christmas Design (Homemade Christmas Cookies, Nougat, Chocolate Candy)	88
Christmas Cookies in Ball (3 pieces)	12
Chocolate Christmas Goodies in Square Tin (3 pieces of Chocolate Fruit & Nuts)	30
Christmas Goodies in Pail (Candy Cane, Christmas Cookies, Chocolate Fruit & Nuts)	40
Festive Éclair (per piece)	16
- 3 pieces	45
- 5 pieces	75
Sweet Mincemeat Pie (4 pieces)	20
Christmas Pudding with Vanilla Sauce	20
Choux au Craquelin with Caramelised White Chocolate and Candied Chestnut	16
Almond Roche Christmas Tree	35

## CHRISTMAS YULE LOG

Chocolate with Raspberry Confit and Chestnut Cream	120
Orange and Hazelnut Cream	120

Prices are inclusive of 10% service charge. Terms + conditions apply.





*Book Now!*

DINING DESK


T+60 3 2263 7434 | [dining.lmkl@lemeridien.com](mailto:dining.lmkl@lemeridien.com)

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LE MERIDIEN  
KUALA LUMPUR

2 Jalan Stesen Sentral  
Kuala Lumpur Sentral  
50470 Kuala Lumpur, Malaysia  
T+60 3 2263 7888  
[lemeridienkualalumpur.com](http://lemeridienkualalumpur.com)

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