



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



GASTRO SENTRAL



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



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

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