NEW YEAR BRUNCH

1st January 2026, 12:00 PM - 3:30 PM

MYR248+ per adult MYR124+ per child (5 – 11 years old)

Complimentary for children below 5 years old with every paying adult



Prelude at SEVEN and The LIBRARI

Welcome Drink and Bakery Selection

Salad Counters

Organic Leaf - 35 Days Grow

Condiments

Tomato, Onion, Capsicum, Sweet Corn, Cucumber, Chickpeas, Carrot and Cherry Tomato



Dressings

Ranch, Thousand Island, Italian Dressing, Balsamic, Caesar Dressing and Extra Virgin Olive Oil

Seasoning Salts

Murray River Salt, Truffle Salt and Sea Salt



Salads

Grilled Pumpkin Smoked Labneh, Baby Spinach, Pomegranate and Aged Balsamic Granny Smith Green Apple, Red Apple, Raisins and Grapes Roasted Cauliflower Hummus, Mint, Parsley and Lemon Salmon Rillettes Ikura, Sour Cream Chive and Toasted Baguette Waffle and Liver Parfait Hazelnut, Roselle and Fig

Cheese Trolley Brie Cheese, Manchego Cheese, Tête de Moine, Artisan Chilli Padi Cheese and Artisan Cheddar

Condiments

Almond, Walnut, Pecan, Grape, Strawberry, Apricot, Fig Jam, Grissini Stick, Lavosh and Cracker

Japanese Counter $\pmb{Sashimi} \stackrel{.}{S} \text{almon, Tuna and Hamachi}$ Nigiri Salmon, Ebi and Inari Maki California, Tuna, Mentai and Sakura Denbu Salads Chuka Idako and Chuka Wakame Condiments Wasabi, Gari and Shoyu



Charcuterie

Bresaola, Smoked Duck Breast, Smoked Chicken Ham and Beef Pastrami Mustard, Pickled Pearl Onion, Cornichon and Horseradish

Antipasto

Mushroom, Heirloom Tomato, Mixed Olives, Roasted Bell Pepper, Beetroot and Roasted Garlic

Seafood Barrel
Tiger Prawn, Slipper Lobster, Black Mussel,
Sea Clam and Alaskan Queen Crab

Sauces & Dips

Nam Jim, Coriander Sauce, Cocktail Sauce and Tomato Verde



The food may contain or come into contact with common allergens Please inform your host of any dietary requirements

ATAS



Soup

Wild Mushroom Soup and Hazelnut Oil



Bread Loaf

French Baguette, Focaccia, Fougasse, Soft Rolls, Ciabatta and Sourdough

Main Course

Alfredo Penne Pasta, Pecorino and Mushroom Chicken Schnitzel, Capers and Beurre Noisette Lamb Shepherd's Pie, Mirepoix and Potato Pan-fried Seabass and Taucu Beurre Blanc



UNDER THE LIGHT - MIBRASA

Stuffed Pineapple Chicken Roulade Roasted Sweet Potato, Baby Carrot and Cranberry

Beef Wellington

Angus Beef, Golden Puff Pastry and Mushroom Duxelles Yorkshire Pudding, Buttered Mashed Potato, Brussels Sprout and Au Jus

Sandwich Station

Reuben Sandwich

Rye, Beef Brisket, Sauerkraut and Cheddar



Croque Monsieur

Brioche, Smoked Chicken and Cheddar

COOKED TO ORDER - MIBRASA CHARCOAL OVEN



NY Steak

Angus Striploin, Hand-cut Fries, Asparagus and Béarnaise

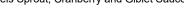
Foie Gras Egg Cocotte

Streaky Beef, Forest Mushroom and Whipped Hollandaise



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Organic Chicken Timbale
Brussels Sprout, Cranberry and Giblet Sauce





COOKED TO ORDER - FLAME & FRY Baby Lamb Rack

Pumpkin Purée, Petit Pois and Pommery Jus



Irish Fish & Chip

Mushy Pea, Lemon and Tartare

Wagyu Beef WaffleShredded Wagyu Beef, Free-range Egg and Hollandaise

Salmon Brioche
Asparagus, Beurre Blanc Roe and Basil

ATAS



River Lobster Pasta

Homemade Pappardelle and Crustacean Bisque

Borneo Lobster Thermidor

Mushroom and Heirloom Tomato Salad

Barbecue Seafood Station

Scallop, Tiger Prawn, Red Mullet, Squid

Dipping Sauces

Chimichurri, Romesco, Butter Capers and Tomato Verde



Manjari Caramelised Banana Strawberry Cheesecake Vanilla Crème Brûlée Mango Panna Cotta Ivory Raspberry Apple Tatin Pistachio Nougat Chocolate Walnut Cookies Sea Salt Chocolate Chip Cookies



Traditional Christmas Pudding, Vanilla Crème Anglaise

Chocolate Fountain

Strawberries, Grapes, Marshmallow, Coloured Marshmallow, Finger Biscuit, Profiteroles, Butter Cake and Dried Apricot

Fruit

Watermelon, Pineapple and Dragon Fruit Seasonal Whole Fruits – Rambutan, Longan, Kundang, Dokong Langsat and Jambu Air





LIVE STATION

Crêpes Suzette with Condiments

Orange Zest, Icing Sugar, Nutella, Fresh Cream and Orange Segments

Viennoiserie and Pâtisseries

Croissant, Pain au Chocolat, Ribbon Danish, Pain Suisse and Fruit Danish
Plain and Raisin Scone

Artisan Chocolate Trolley - Petit Four and Chocolate Praline Keluak Financier, Teh Tarik Madeleine, Kaya Macaron, Mulberry Éclair Peanut Butter, Curry Delight, Kopi Ganache and Balsamic Strawberry

