

ATAS

CHRISTMAS EVE BUFFET DINNER

24th December 2025, 6:00 PM – 10:00 PM

MYR288+ per adult
MYR144+ 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

Sashimi Salmon, 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

Charcuterie Christmas Tree

Mozzarella, Olive, Grape, Tomato, Turkey Ham, Duck – Bresaola, Salami

Antipasto

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

Seafood Barrel

Fresh Oyster, Tiger Prawn, Slipper Lobster,
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

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes

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Blinis Station

Tlur Caviar, Trout Roe
Sour Cream, Chives, Egg, Shallots, Dill, Caper

Ocean Trout Gravlax

Lemon, Honey Mustard Dill, Orange Compote

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

LIVE STATION

Seafood Paella

Prawn, Clam, Mussel, Crab, Olives, Green Beans, Lemon

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

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

Seasonal Oyster Rockefeller

Mushroom, Spinach and Mozzarella

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 Waffle

Shredded Wagyu Beef, Free-range Egg and Hollandaise

Salmon Brioche

Asparagus, Beurre Blanc Roe and Basil

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STAR ITEM – SPECIAL HIGHLIGHT

River Lobster Pasta

Homemade Pappardelle and Crustacean Bisque

Borneo Lobster Thermidor

Mushroom and Heirloom Tomato Salad

Barbecue Station

Espatada Beef Striploin, Espatada Lamb Legs, Artisan Spanish Sausage, Organic Chicken

Dipping Sauces

Au Jus, Chimichurri, Romesco, Butter Capers and Tomato Verde

DESSERT

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

Festive Treat

Woodland Log Cake, Croquembouche, Stollen Bread, Panettone, Mince Pie, Assorted Christmas Cookies, Assorted Christmas Candy

Hot Dessert

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 Dessert Station

Crepes Suzette with Condiments

Orange Zest, Sweet Icing Sugar, Chocolate Nutella, Fresh Cream, Orange Segments

Artisan Chocolate Trolley – Petit Four & Chocolate Praline

Keluak Financier, Teh Tarik Madeleines, Kaya Macaroon, Mulberry Éclair, Peanut Butter, Curry Delight, Kopi Ganache, Balsamic Strawberry

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