



FESTIVE SEASON



THE RUMA
HOTEL AND RESIDENCES

TIS THE SEASON AT THE RUMA HOTEL AND RESIDENCES

Celebrate Christmas in style with us with a myriad of festive offerings throughout the hotel, each bringing to life the magic of the season in a luxurious setting that still makes you feel right at home.



ATAS CHRISTMAS

Delight in specially curated Christmas set menus at ATAS that aim to combine traditional holiday flavours with innovative cooking techniques. The four-course Christmas Lunch and Dinner menus will be available on limited dates leading up to Christmas Day, whilst the six-course Christmas Eve Dinner will be available exclusively on 24 December.



ATAS CHRISTMAS LUNCH | SQUID INK RISOTTO

ATAS CHRISTMAS LUNCH

21, 22, 24, 25 DECEMBER 2024

SOURDOUGH BREAD

Salted Butter

1ST COURSE

TEXTURE OF BEET ROOTS

Pomegranate | Red Sorrel

2ND COURSE

SQUID INK RISOTTO

Charred Squid | Jalapenos |
White Anchovies | Coriander

3RD COURSE

CORN FED CHICKEN

Wild Mushroom Ragout | Asparagus | Truffle Sauce

OR

AUSTRALIAN ANGUS BEEF STRIPLOIN

Sorghum Potato Croquette | Kai Lan | Beef Jus Emulsion

4TH COURSE

ARTISAN CHEESE PARFAIT

Brown Butter Crumbs | Morello Cherry Ice Cream | Sorrel

COFFEE OR TEA

RM230 NETT PER PERSON



ATAS CHRISTMAS DINNER | AUSTRALIAN ANGUS BEEF STRIPLON

ATAS CHRISTMAS DINNER

20, 21, 22 DECEMBER 2024

ATAS BITES

CHICKEN LIVER PARFAIT

Citrus Waffle | Aged Balsamic | Macadamia

SOURDOUGH BREAD

Maple Smoked Butter

1ST COURSE

KING FISH CEVICHE

Radish | Cameron Herbs | Butter Milk | Basil

2ND COURSE

FOREST MUSHROOM RISOTTO

Guinea Fowl Terrine | Chanterelle | Truffle | Pecorino

3RD COURSE

AUSTRALIAN ANGUS BEEF STRIPLOIN

Duo of Dauphinoise Potatoes | Heirloom Carrots | Morel Jus

4TH COURSE

ARTISAN CHEESE PARFAIT

Brown Butter Crumbs | Morello Cherry Ice Cream | Sorrel

COFFEE OR TEA

RM350 NETT PER PERSON



ATAS CHRISTMAS EVE DINNER | DUO OF FISH

ATAS CHRISTMAS EVE DINNER

24 DECEMBER 2024

ATAS BITES

CHICKEN LIVER PARFAIT

Citrus Waffle | Aged Balsamic | Macadamia

PARMIGIANA PUDDING

Olive Crumbs | Tomato Jam

CRANBERRY CHESTNUT LOAF

Salted Caramel Butter

1ST COURSE

KING FISH CEVICHE

Radish | Cameron Herbs | Butter Milk | Basil

2ND COURSE

FOREST MUSHROOM RISOTTO

Guinea Fowl Terrine | Chanterelle | Truffle Oil | Pecorino

3RD COURSE

BROWN BUTTER SCALLOPS

Sweet Peas | Ikura | Citrus Cream

4TH COURSE

DUO OF FISH

Atlantic Cod & Ocean Trout | Broccoli Rice | Avruga Beurre Blanc

5TH COURSE

AUSTRALIAN WAGYU BEEF ROLLS

Duo of Dauphinoise Potatoes | Heirloom Carrots | Morel Jus

6TH COURSE

70% DARK CHOCOLATE

Chocolate Flourless Cake | Parfait | Feuilletine | Cremuex | Chocolate Ice Cream

COFFEE OR TEA

RM460 NETT PER PERSON



SEVEN FESTIVE COCKTAIL | YULETIDE BEAR

A LITTLE CHRISTMAS COCKTAIL MAGIC

1 NOVEMBER 2024 - 1 JANUARY 2025

Bask in the yuletide glow and indulge in our Christmas-inspired cocktails at SEVEN Lobby Bar, thoughtfully crafted to exude the magic of the season.

SNOWDROPS

A smooth, elegant creation that reflects winter's beauty with its velvety vanilla foam and refreshing herbal notes paired with juicy pear flavours—a perfect choice for sophisticated holiday gatherings.

YULETIDE BEAR

A vibrant cocktail that brings a dash of playful nostalgia to your celebration. With its bright red hue and fun gummy bear garnish, it captures the joyful spirit of the holidays, adding a whimsical touch to your festivities.

Toast to the season with these festive cocktails, designed to add elegance and joy to every Christmas gathering at SEVEN.

For reservations:
WhatsApp +603 2778 0751
Email seven@theruma.com



SEVEN
LOBBY BAR



SANTA! FESTIVE COCKTAIL | JINGLE & MINGLE

JINGLE & MINGLE AT SANTAI

15 NOVEMBER 2024 - 2 JANUARY 2025

Embrace a tropical Christmas by lounging at the pool with a festive-themed cocktail at SANTAI Pool Bar and Lounge. Relax in our urban oasis with lush surroundings and celebrate the festive spirit in the heart of the city.

JOYFUL BLISS

A refreshing cocktail that brings a taste of the tropics with smooth tequila and vibrant passion fruit, brightened by a splash of lemon and a hint of Midori for a light, fruity twist. Perfect for relaxing poolside or celebrating with friends.

NUTTY SYMPHONY

An indulgent creation featuring the rich maltiness of stout, paired with hazelnut liqueur and a touch of chocolate—capturing the warmth and magic of the holidays in every sip.

For reservations:

WhatsApp +603 2778 0614

Email santai@theruma.com



FESTIVE AFTERNOON TEA

THE LIBRARI

Join us in the spirit of the season with our Festive Afternoon Tea in partnership with essentials for a celebration of delectable treats, holiday-themed pastries, and traditional accompaniments, creating the perfect setting to unwind and savour the holidays.

essentials

The Festive Afternoon Tea menu is inspired by the luxurious range of essentials' fragrances, blending the precise art of fragrance with the creativity of culinary art. Along with the scent-inspired menu, guests will also have a chance to enjoy a curated 3-piece fragrance discovery kit by essentials, featuring renowned perfume brands – AMOUAGE, LOEWE and Penhaligon's – to redeem from the brand's KLCC store.

The Festive Afternoon Tea set is available at RM118 nett per person, or RM228 nett for two at The LIBRARI.

For reservations:
WhatsApp +603 2778 0715
Email librari@theruma.com

HOLIDAY TREATS AT THE LIBRARI

15 NOVEMBER 2024 - 1 JANUARY 2025

SAVOURY

LAVENDAR BAGEL

Prawn | Rose Cucumber Salsa | Mascarpone

PITHIVIER

Cinnamon Smoked Turkey | Artichoke | Morel

TART

Liver Parfait | Cranberry | Cream Fraiche

LEMON & MANDARIN POLENTA CAKE

Pea Mousse | Leek Ash | Caramelised Peach

SWEET

CHESTNUT MONT BLANC

Mascarpone Mousse | Blackcurrant Confit Jelly | Chestnut Paste | Café Genoise

PISTACHIO & APRICOT

Pistachio Whipped Ganache | Apricot Confit | Pistachio Almond Sable

BÛCHE DE NOËL YULE LOG – CONTAINS ALCOHOL

Chocolate Mousse | Bailey Strawberries Crèmeux | Sable Cocoa Feuilletine

ECLAIR

Soft Vanilla Ganache | Raspberry Curd | Pecan Praline

SCONE

PLAIN & GINGERBREAD CRANBERRY FRUIT

Clotted Cream | Preserved Festive Berries Jam | Preserved Citrus Jam

Please Choose One from Each Category

FRENCH PATISSERIES

Canale Jasmine Whipped Chantilly | Maker's Mark Bourbon Gel
Gingerbread Sugar Royal Icing

SANDWICHES

White Loaf Egg Truffle | Chicken | Scallion
Bruschetta Brie & Fig | Cranberry

CHEF RECOMMENDED DELI CAKE





FESTIVE TAKEAWAY CAKES

15 NOVEMBER 2024 - 2 JANUARY 2025

Bring the taste of The RuMa home with our Festive Takeaway Cakes. These beautifully crafted cakes, available in seasonal flavours, make the perfect addition to any holiday gathering or as a thoughtful gift to spread holiday cheer. Indulge in the festive spirit with our exclusive set of three exquisite cakes:

CHESTNUT YULE LOG

A festive favourite with rich chestnut cream, balanced by the subtle notes of blackcurrant and fragrant Earl Grey tea.

CHRISTMAS PUDDING

A timeless holiday classic infused with a medley of dried fruits and warming Christmas spices – a truly heartwarming treat!

PISTACHIO APRICOT CAKE

Made up of delightfully nutty pistachio layers complemented by the fruity brightness of apricot, and topped with a velvety Jivara chocolate whipped ganache for a luxurious finish.

Perfectly curated to bring joy to your celebrations, all in one delightful box.

These homemade treats are available at RM148 nett.
A pre-order of 3 days in advance is required.

For order or inquiries:

WhatsApp +6012 527 7847

Email ird@theruma.com

Link <https://theruma.com.my/order/cart/order-cart.php?merchant=THERUMAFTCAKE24>



ATAS

RING IN THE NEW YEAR

Ring in the New Year with a decadent meal at ATAS with one of our special New Year Set Menus, offering an elegant culinary experience featuring premium ingredients like scallops, Wagyu tartare, lobster ravioli, and Australian lamb, setting the perfect tone for a fresh start with loved ones.

The full six-course menu option is available exclusively for dinner on 31 December, but guests can enjoy a shorter four- to five-course version of the menu on selected days leading up to the New Year.



ATAS NEW YEAR LUNCH | OCEAN TROUT

ATAS NEW YEAR LUNCH

28, 29, 31 DECEMBER 2024 & 1 JANUARY 2025

SOURDOUGH BREAD

Salted Butter

1ST COURSE POULET FUMÉ

Smoked Chicken | Pistachio
Arugula | Cranberries | Truffle Oil

2ND COURSE CRUSTACEAN BISQUE

Fennel | Scallops | Ikura

3RD COURSE OCEAN TROUT

Rice Puff Crust | Potatoes
Green Pea Mousseline | Basil Tomato Relish

OR

AUSTRALIAN RACK OF LAMB AU JUS

Aged Pumpkin | Brussel Sprouts

4TH COURSE CHOCOLATE PARFAIT

70% Semai Dark Chocolate Crèmeux
Macadamia Brittle | Raspberry Ice Cream

COFFEE OR TEA

RM250 NETT PER PERSON



ATAS NEW YEAR DINNER | AUSTRALIAN LAMB NOISETTE

ATAS NEW YEAR DINNER

27, 28, 29 DECEMBER 2024

ATAS BITES

BLUE SWIMMER CRAB TART

Lemon | Avocado | Dehydrated Milk

HEIRLOOM TOMATO

Stracciatella Foam

FRENCH BAGUETTE

Maple Smoked Butter

1ST COURSE

SCALLOP CEVICHE

Passion Fruit Vinaigrette | Citrus Pearls | Trout Roe

2ND COURSE

WAGYU BEEF TARTARE

Anchovy Aioli | Arugula | Crispy Beef

3RD COURSE

DUO OF FISH

Atlantic Cod & Ocean Trout | Broccoli Rice | Avruga Beurre Blanc

4TH COURSE

AUSTRALIAN LAMB NOISETTE

Aged Pumpkin | Asparagus | Aubergine | Morel Jus

5TH COURSE

CHOCOLATE PARFAIT

70% Semai Dark Chocolate Cremeux | Macadamia Brittle | Raspberry Ice Cream

COFFEE OR TEA

RM450 NETT PER PERSON



ATAS NEW YEAR EVE DINNER | WAGYU BEEF TARTARE

ATAS NEW YEAR'S EVE DINNER

31 DECEMBER 2024

ATAS BITES

BLUE SWIMMER CRAB TART

Lemon | Avocado | Dehydrated Milk

HEIRLOOM TOMATO

Stracciatella Foam

FRENCH BAGUETTE

Maple Smoked Butter

1ST COURSE

SCALLOP CEVICHE

Passion Fruit Vinaigrette | Citrus Pearls | Trout Roe

2ND COURSE

WAGYU BEEF TARTARE

Anchovy Aioli | Arugula | Crispy Beef

3RD COURSE

CORAL LOBSTER RAVIOLI

Bisque | Basil Oil

4TH COURSE

DUO OF FISH

Atlantic Cod & Ocean Trout | Broccoli Rice | Avruga Beurre Blanc

5TH COURSE

AUSTRALIAN LAMB NOISETTE

Aged Pumpkin | Asparagus | Aubergine | Morel Jus

6TH COURSE

ATAS CHOCOLATE TART

Cremeux | Raspberry Caviar | Macadamia Brittle | Morello Cherry Sorbet

PETIT FOUR

COFFEE OR TEA

RM650 NETT PER PERSON



SANTAI NEW YEAR'S EVE COUNTDOWN PARTY



SANTAI

POOL BAR AND LOUNGE

Strike Gold at The RuMa Hotel and Residences

Celebrate with a night of glitter and glamour at the SONTAI Pool Bar and Lounge for an unforgettable countdown party at The RuMa. Come dressed to impress with in your finest glitter and glitz, and indulge in exclusive bottle promotions featuring the luxurious Gold 999.9 Gin from Alsace, France.

With just a required minimum spend of RM499 for table bookings, join us for a celebration like no other in the heart of the city as we welcome the New Year.

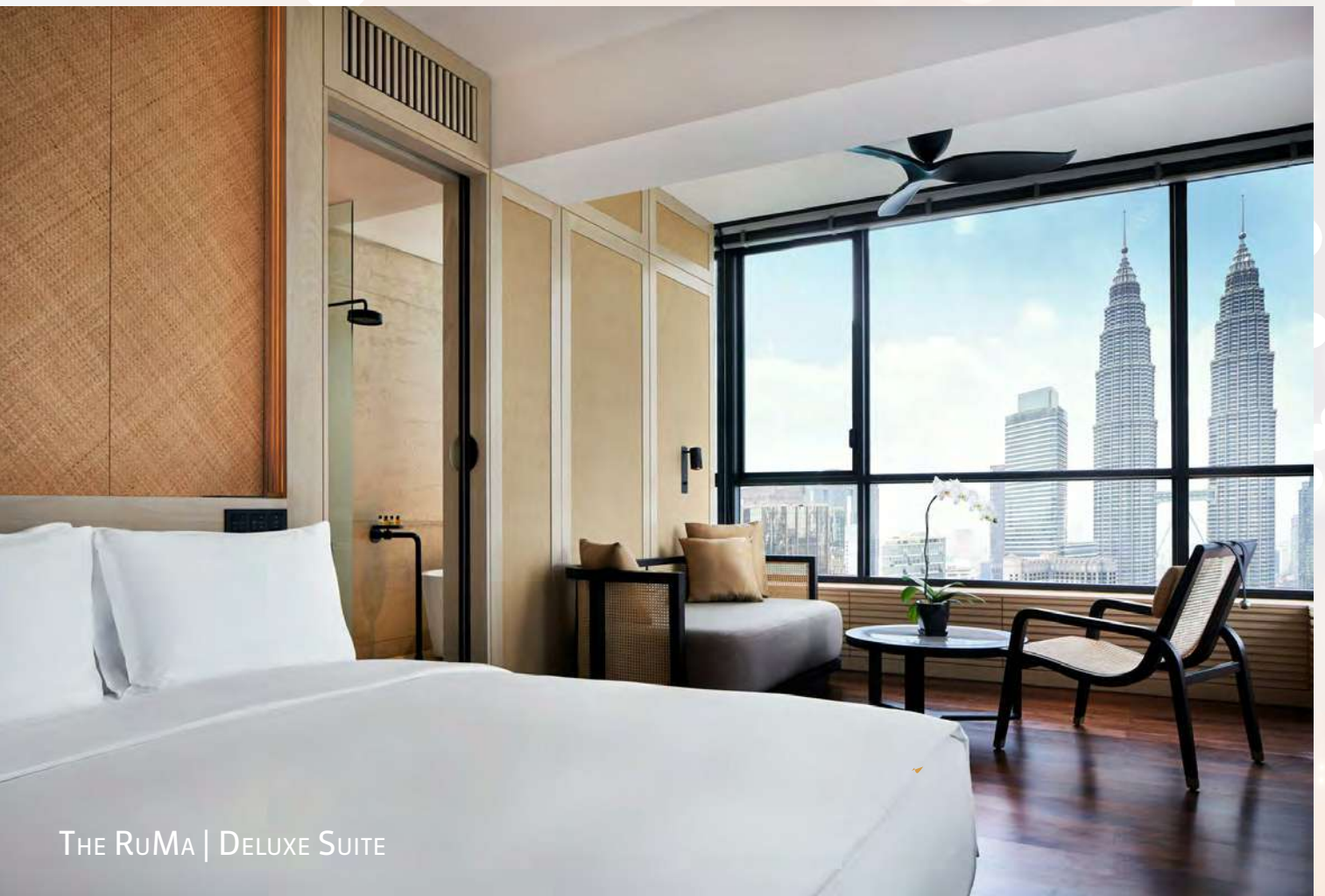
For reservations:

WhatsApp +603 2778 0614

Email santai@theruma.com

Visit <https://theruma.com/en/kuala-lumpur-luxury-hotel-offers-and-deals/tis-the-season-at-the-ruma/> to explore all our festive dining offers and make this season truly special!





THE RuMA | DELUXE SUITE

FESTIVE ROOM PACKAGE

20 DECEMBER 2024 - 1 JANUARY 2025

FEEL AT HOME AT THE RUMA HOTEL AND RESIDENCES THIS HOLIDAY SEASON

Fully immerse in the holiday experience and book a getaway at The RuMa Hotel and Residences. With an exclusive rate especially for the festive season, 10% off special festive menus at ATAS, as well as complimentary WiFi and minibar.

Book between 15 November to 31 December for stays between 20 December 2024 to 1 January 2025.

All rooms will include:

- Daily breakfast for two at ATAS
- Enjoy 10% off special festive menus at ATAS (subject to availability)
- A fully-stocked complimentary minibar (replenishment applies to minimum 2 nights stay and above)
- 24-hour access to the fitness centre
- Best-in-class Wi-Fi throughout the hotel
- Complimentary parking (1 car per room)
- Complimentary local calls

All Suite rooms will be entitled to an early check-in at 11:00 and late check-out at 18:00, subject to availability.

Enjoy flexible cancellation of up to 7 days prior to arrival. Terms and conditions apply.

For reservations:

Call +603 2778 0888

Email reservations@theruma.com

Link <https://theruma.com/en/kuala-lumpur-luxury-hotel-offers-and-deals/feel-at-home-at-the-ruma-this-festive-season/>



FESTIVE SPA & BARBER PACKAGES

15 NOVEMBER 2024 - 31 JANUARY 2025

REFINE AND REFRESH FOR THE HOLIDAYS

As everyone gets ready to wind down for the year end, treat yourself or your loved ones to a pampering session to relax and rejuvenate in time for the festivities with one of our packages from UR SPA or Truefitt & Hill.

Relax & Rejuvenate at UR SPA

Indulge in a little pampering this festive season and enjoy the festive packages available at UR SPA for the holidays:

- Give the Gift of Relaxation that offers 120 minutes of pure relaxation made up of a 60-minute Dusun Inan massage followed by a luxurious 60-minute Swissline facial. As an exclusive holiday treat, receive a complimentary Luxe Lift Rich Cream with your package to continue your spa experience at home.

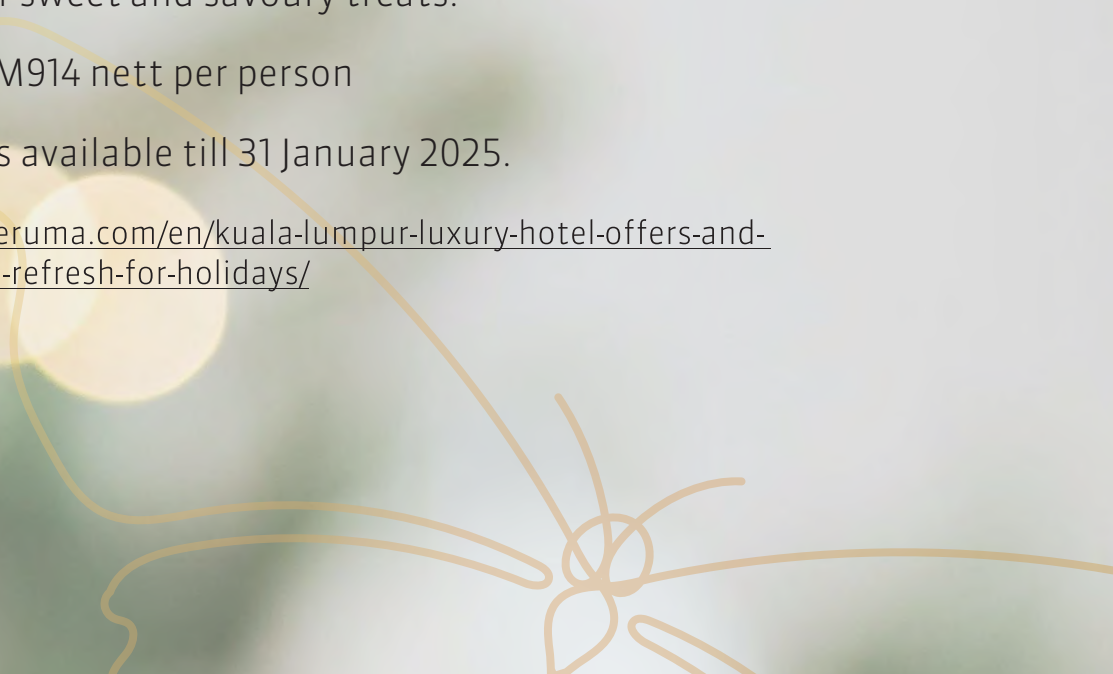
Priced at RM898 nett per person

- Reconnect & Relax with your closest friends or loved ones with a pampering session specially curated for the festive season, featuring 90 minutes of our signature Urutan Malaysia treatment, followed by a 30-minute Salt & Scrub. Cap off the day with our Afternoon Tea menu at LIBRARI for a selection of sweet and savoury treats.

Priced at RM914 nett per person

Both packages available till 31 January 2025.

Visit <https://theruma.com/en/kuala-lumpur-luxury-hotel-offers-and-deals/refine-and-refresh-for-holidays/>



FESTIVE SPA & BARBER PACKAGES

15 NOVEMBER 2024 - 31 JANUARY 2025

Glow Up with Truefitt & Hill

Give yourself a refresh for the holidays with one of our grooming packages at Truefitt & Hill:

- Bring your Festive Best to the next gathering with our curated package designed for the modern gentlemen, made up of a tailored Duke's Cut, soothing Hot Towel treatment, and a complimentary Face Massage, all for just RM217 nett.
- Opt for the full Ultimate Gentleman's Grooming Package to get yourself holiday-ready, featuring a Duke's Cut, Shave and Shape, plus complimentary Ear & Nose Waxing for the perfect finish. This extensive package is priced at RM286 nett.

Both packages available till 31 January 2025.

Visit <https://theruma.com/en/kuala-lumpur-luxury-hotel-offers-and-deals/refine-and-refresh-for-holidays/>



THE RUMA
HOTEL AND RESIDENCES

essentials

Celebrate the season at The RuMa! Enjoy festive offers and a chance to win essentials Gift Sets worth over RM1,200 to make your celebrations extra special.



THE RUMA HOTEL AND RESIDENCES

7 Jalan Kia Peng, 50450 Kuala Lumpur, Malaysia

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