



THE PRESTIGE HOTEL



*TIS THE SEASON
TO BE JOLLY*



Festive Promotions



THE GLASSHOUSE



JINGLE & JOLLY SEMI-BUFFET LUNCH

18th December 2023 - 1st January 2024
Weekdays | 12.00pm - 2.30pm

RM 59+ per person

MERRY AFFAIR AFTERNOON IN CHRISTMAS

6th - 26th December 2023
3.00pm - 6.00pm

RM 128+ per person

CHRISTMAS ROAST CHICKEN, BEEF RIBS, LAMB LEG

6th - 26th December 2023

Chicken (RM 118+)

Beef ribs (RM 348+)

Lamb leg (RM 398+)

CHRISTMAS EVE SEMI-BUFFET DINNER

24th December 2023
7.00pm - 10.00pm

RM 178+ per person

CHRISTMAS DAY BUFFET LUNCH

25th December 2023
12.00pm - 2.30pm

RM 148+ per person

NEW YEAR EVE SEMI-BUFFET DINNER

31st December 2023
7.00pm - 10.00pm

RM 178+ per person

THE PRESTIGE COUNTDOWN TO 2024

31st December 2023



Call us and book your seat at +04 217 5888 or +6016 4143408.

All prices are subject to 6% SST.

Jingle & Jolly

Semi-Bufferet Lunch



18th December 2023 - 1st January 2024

Weekdays | 12.00pm - 2.30pm

RM 59+
Per Person



Exclusion of main course priced at RM 49+

Merry Affair

Afternoon in Christmas



6th - 26th December 2023

3.00pm - 6.00pm

RM 128+
Per Set

Scone with raisins and cream, cake lollipop, smoked chicken sandwich with cranberry relish, balsamic roasted tomato sandwich with chicken ham slice, lemon madeleines, fruit cake, berry trifle, gingerbread, canelé, raspberry les chouchous, red velvet cake.

Christmas Roast *Chicken. Beef Ribs. Lamb Leg*

6th - 26th December 2023



RM 118+
Chicken

with condiments of meatloaf, roasted baby potatoes, brussels sprouts, buttered vegetables & chef's special gravy.



RM 348+
Beef Ribs

RM 398+
Lamb Leg

with condiments of mushrooms & prune stuffing, roasted baby potatoes, brussels sprouts, buttered vegetables & chef's special gravy.

Pre-order 3 days in advance.

10% off for all purchases & advance purchases
before 15th December 2023 with full payment.





Christmas Eve Semi-Buffer Dinner



24th December 2023

7.00pm - 10.00pm

RM 178+
Adult

RM 158+
Senior Citizen

RM 88+
Children

with live band performance.

Add RM 99+ for free flow of beer and house wines.

10% off with full payment before 15th December 2023,
applicable for adult pricing and free flow of
beer and house wines.

Christmas Day Buffer Lunch

25th December 2023

12.00pm - 2.30pm

RM 148+
Adult

RM 128+
Senior Citizen

RM 75+
Children

Add RM 99+ for free flow of beer and house wines.

10% off with full payment before 15th December 2023,
applicable for adult pricing and free flow of
beer and house wines.



New Year Eve Semi-Bufferet Dinner

31st December 2023

7.00pm -10.00pm

RM 178+
Adult

RM 158+
Senior Citizen

RM 88+
Children

Add RM 99+ for free flow of beer and house wines.

10% off with full payment before 15th December 2023,
applicable for adult pricing and free flow of
beer and house wines.

The Prestige Countdown to 2024

31st December 2023

Gazebo By The Pool, Level 4

Door open at 10.00pm,
live band performance & grab your favourite
drinks at our petite and prestigious pool bar.

MENU





Jingle & Tolly *Semi-Buffer Lunch*



CHOICES OF MAIN COURSE



Fish & Chips

Deep-fried seabass in herb batter • fries • coleslaw

Chicken Schnitzel

Breaded chicken breast • buttered corn • zucchini sticks • coleslaw • fries

Squid Ink Spaghetti Aglio e Olio

Squid ink spaghetti • prawn • squid • mussels • chilli

Creamy Truffle Fettuccini (V)

Fettuccini • sautéed mixed mushroom • cherry tomatoes • truffle paste
• crushed walnuts • fried eggplant

Nyonya Ulam Rice

Fragrant rice • grilled chicken with spices • salted egg • poppadom
• cucumber slices • fried eggplant • anchovy crumbs • chili shrimp paste

Crispy Chicken Burger

Crispy deep-fried chicken • charcoal bun • lettuce • tomato slices
• gherkin • fries • smoked paprika mayonnaise

Savor the tranquility of our Semi-Buffer Lunch, designed for treasured gatherings. Begin your culinary adventure with a Cheese platter, customizable salads and cold cuts. Fresh fruits add a burst of natural sweetness, while a daily hot cream soup served with butter and a fluffy roll ensure a comforting start. For the main course, delight in a array of mouthwatering options tailored to your taste. Conclude your feast on a sweet note with our divine dessert selection. Elevate your lunch experience with us, where every dish is a masterpiece waiting to be savored.



Christmas Eve

Semi-Bufferet Dinner



STARTER

Thai style seafood salad
Sausage potato salad
Coleslaw with raisins
Pasta salad

MAKE YOUR OWN SALAD

Iceberg, romaine, lollo red,
lollo green, butterhead, almond
flakes, cherry tomato, cucumber,
onion, chickpeas, corn,
black olive

DRESSING

Balsamic vinaigrette,
thousand island dressing,
tartar sauce, caesar dressing

TAPAS

Sardin puff, prawn crackers,
vege crackers, chicken siew mai,
fried dragon roll

COLD CUT

Home-made cured salmon,
smoked duck & chicken, turkey
ham slices, smoked beef slices,
salami, chuka wakame &
idako

SEAFOOD ON ICE

Slipper lobster, mussel, prawn,
scallop

CARVING STATION

Roasted lamb leg
Oven herb baked chicken meatloaf
Thyme herb roasted beef striploin
Assorted roasted root vegetables
Thyme-mint sauce
Cranberry sauce

SATAY

Chicken satay

SOUP

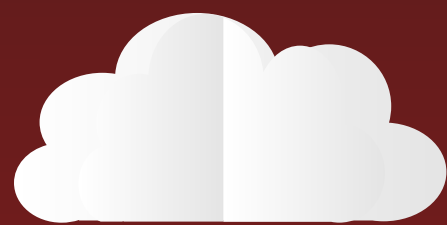
Cream of Butternut
with bread roll and butter

CHEF'S HOT PICKS

Buttered vegetables
Baked potatoes au gratin
Cheesy baked scallops

PASTA ACTION STATION

Prawn, mussel, squid, onion,
black olive, mushroom,
cherry tomato, capsicum,
garlic, chili with
aglio olio or pomodoro sauce



CANDY BAR

Marshmallow, gummy bear,
jelly bean, M&M chocolate,
Roka chocolate ball,
wafer stick

SWEET TREATS

Fresh fruits platter
Chocolate cake
Fruit cake
Red velvet cake
Christmas yule log cake
Christollen bread
Chocolate muffin
Gingerbread
Assorted puddings
Ice kacang
Ice cream
Bread and butter pudding
with vanilla sauce



CHOICE OF MAIN COURSE

Grilled Salmon
Grilled salmon
• mango tango salsa

OR

Baked Chicken
Thyme confit chicken thigh
• cranberry sauce

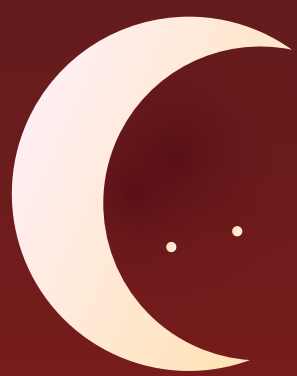
OR

Australia Beef Tenderloin
Juicy beef tenderloin
• red wine sauce

OR

Truffle Fungi Fettucine (V)
Fettucine • truffle paste •
mushroom • truffle oil





Christmas Day

Buffet Lunch



STARTER

Thai style seafood salad
Sausage potato salad
Coleslaw with raisins
Pasta salad

MAKE YOUR OWN SALAD

Iceberg, romaine, lollo red,
lollo green, butterhead, almond
flakes, cherry tomato, cucumber,
onion, chickpeas, corn,
black olive

DRESSING

Balsamic vinaigrette,
thousand island dressing,
tartar sauce, caesar dressing

TAPAS

Sardin puff, prawn crackers,
vege crackers, chicken siew mai,
fried dragon roll

CHEESE PLATTER

Brie, feta, mozzarella, edam,
cheese cracker, dried fruits

COLD CUT

Home-made cured salmon,
smoked duck & chicken, turkey
ham slices, smoked beef slices,
salami, chuka wakame &
idako

SEAFOOD ON ICE

Prawns, mussels,
slipper lobsters, oysters

SOUP

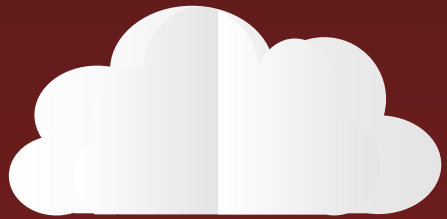
French onion soup,
with soft roll, garlic bread
and croutons

CARVING STATION

Roasted lamb leg
Roasted chicken
Roasted prime ribs (beef)
Assorted vegetables
Thyme-mint sauce
Cranberry sauce

PASTA ACTION STATION

Prawn, mussel, squid, onion,
black olive, mushroom,
cherry tomato, capsicum,
garlic, chili with
aglio olio or pomodoro sauce



CHEF'S HOT PICKS

Oven baked seabass with tomato salsa
Grilled lamb shoulder with rosemary jus
Apricot glazed turkey meatloaf with yellow mustard
Grilled prawn with chili garlic butter
Grilled minute steak with garlic black pepper sauce
Buttered brussels sprouts with almond flake
Pesto pasta with chicken
Seafood pomodoro with paella rice

SWEET TREATS

Gingerbread
Fresh fruit platter
Bread butter pudding with vanilla sauce
Red velvet cake
Chocolate fudge cake
Fruit cake
Christmas yule log cake
Christmas candy
Ice cream
Ice kacang





New Year Eve Semi-Bufferet Dinner

STARTER

Antipasto platter
(chicken ham, smoked duck
breast, chicken salami,
grilled red capsicum,
roasted mushroom, zucchini,
cherry tomato, gherkin, olive)

Waldorf salad
Tuna niçoise salad
Cobb salad

MAKE YOUR OWN SALAD

Romaine, lollo red &
green, radicchio, carrot, red
onion, chickpeas, corn, black olive,
purple cabbage, cannellini bean,
cherry tomato

DRESSING

Balsamic vinaigrette,
thousand island dressing,
tartar sauce, caesar dressing

CHEESE PLATTER

Brie, feta, mozzarella, edam,
cheese cracker, dried fruits

TAPAS

Potato puff, prawn crackers,
vege crackers, chicken siew mai,
fried dragon roll

SEAFOOD ON ICE

Slipper lobster, mussel, prawn,
scallop

SOUP

Creamy mushroom soup,
served with croutons
and soft rolls

PIZZA

Seafood pizza

CARVING STATION

Roasted chicken
Roasted lamb leg
Black pepper mint sauce
Mushroom sauce

CHEF'S HOT PICKS

Buttered vegetables
Cheesy potato wedges
Sautéed mussels



CHOICE OF MAIN COURSE

PASTA ACTION STATION

Prawn, mussel, squid, onion,
black olive, mushroom,
cherry tomato, capsicum,
garlic, chili with
aglio olio or pomodoro sauce

CANDY BAR

Marshmallow, gummy bear,
jelly bean, M&M chocolate,
Roka chocolate ball,
wafer stick

SWEET TREATS

Bread and butter pudding
with vanilla sauce
Fresh fruit platter
Honeydew pudding
Assorted cakes
Crème brûlée
Fruit tart
Mouss

Pan Seared Salmon

Corn risotto • capers

OR

Grilled Lamb

Lamb chop • mashed potato •
asparagus • creamy black pepper
mint sauce

OR

Pan Seared Chicken Breast

Asparagus • baked potato •
peruvian sauce

OR

Spicy Tuna Pasta

Oil-packed tuna • sun-dried tomatoes •
capers • fresh lemon • Italian seasonings •
crushed red pepper flakes

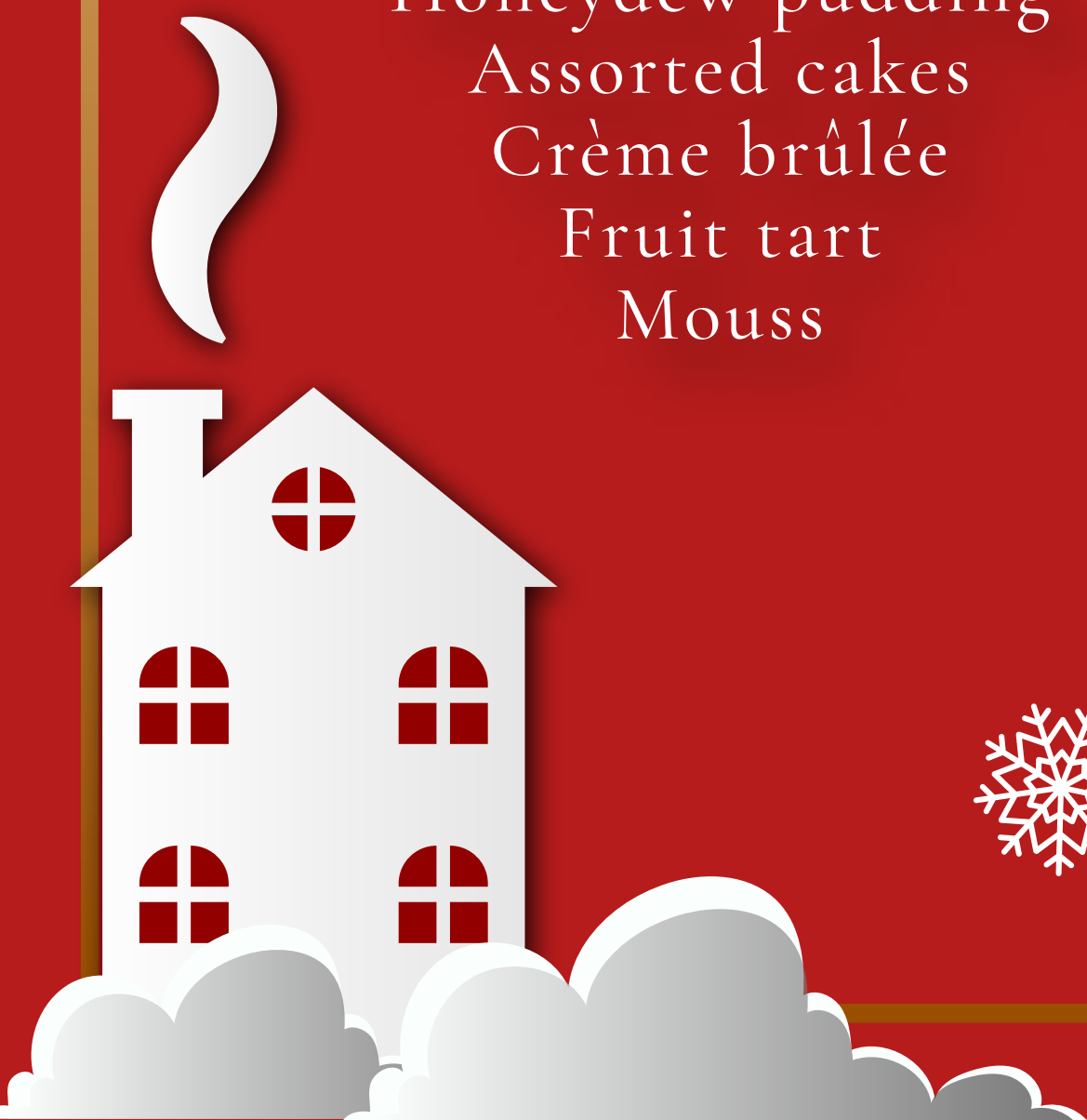
OR

Pesto Pasta (V)

Roots vegetables • pesto sauce •
crushed walnuts •
shaved parmesan cheese



V - Vegetarian



BE OUR GUEST!

Book now at +04 217 5888 or +6016 414 3408
or you may visit our official website at
www.theprestige.my for more details.

