



**Graze Christmas Brunch 25 December 2020
'Tis The Season To Be Jolly'**

Celebrate the joyous season with a special Christmas Day Brunch that will surely delight! The glorious Family Style Table d'hôte Christmas day brunch menu at Graze at Hilton Kuala Lumpur is a gift in itself. On the other hand, if you need a reason to wake up bright and early on Christmas, Graze's Christmas Day brunch might be it.

We will take you through the nostalgic route this Christmas with a rustic themed menu filled with ultimate comfort foods. During Christmas Day, you will tuck into our twelve-course Christmas day brunch featuring epicurean delights and hearty dishes as below.

By the way, do not forget, we have free-flow tipples too if want to boozy for an additional charge!

On the Table

Cranberry, Brie and Rosemary Warm Focaccia Bread with Hand Churned Salted

Selection of Seafood

Freshly shucked Irish Tragheanna Oyster, Lime Finger Caviar, Spicy Sauce

Tiger Prawn Cocktail, Marie Rose Sauce, Avocado, Lemon Slice

New Zealand Green Mussel Salpicón, Bell Pepper, Lime, Olive Oil

Cameron Highland Heirloom Tomatoes

Buffalo Mozzarella with Roasted Fennel, Fresh Basil

Wholesome Festive Salad

Red Quinoa and Pomegranate Salad with Roasted Pine Nuts, Fresh Mint

Santa's Soup Pot

Cream of Chestnut Soup with Cranberry Cream Fraiche

Boston Lobster

Lobster Mornay, Truffle Fries, Lemon Wedges

Delish Turkey to Stuff Ourselves Silly

Smoked Turkey Roulade with Chestnut and Mushroom Stuffing, Sautéed Brussel Sprouts and Turkey Gravy

Australian Beef or Lamb

Slow Roasted Grass Fed Beef Eye Fillet or Spiced Lamb Rack
Truffle Mash Potato, Mini Yorkshire Pudding and Pan Jus
Pumpkin Ravioli, Chunky Tomato Sugo

Norwegian Salmon

Herb Crusted Baked Salmon, Honey Glazed Baby Carrot, Dill Cream

Lavishly Sweet Ending Pass Around

Citron Tart
Hazelnut Mud Cake
Christmas pudding, Brandied Anglaise
Christmas Cookies and Marzipan Stollen
Selection of Ice Cream and Individual Fruit Salads in a Jar

While You Are Having Your Meals

Unlimited serving of Caesar Salad, Baby Gem Lettuce, Crouton, Parmigiano-Reggiano Cheese

To End: The Cheese Course

Pick your favorite Cheese -
Gorgonzola Blue
French Brie
Spanish Manchego
Swiss Gruyere

Served With Grape, Green Apple, Almond, Walnut, Dried Apricot and Fig, Crackers

RM 268 Nett Per Person for Food Only

Festive Beverages Package

Free Flow Beer, Red Wine and White Wine, Chill Juices and Soft Drinks

RM 120 Nett

RM 180 Nett (with Sparkling Wine)