



WYNDHAM GRAND®

BANGSAR KUALA LUMPUR



MERRY  
*Christmas*  
& HAPPY NEW YEAR





YOUR

# Christmas IS COMING ...

As we bask in the enchanting glow of Christmas lights, it brings me immense joy to extend heartfelt greetings on behalf of Wyndham Grand Bangsar Kuala Lumpur. This past year has truly showcased the strength and resilience of our team, with each member playing a vital role in creating memorable experiences and fostering a warm, welcoming atmosphere for our guests. Christmas is a time for reflection, gratitude, and shared joy, transcending boundaries and uniting us in the spirit of giving. To our esteemed guests, thank you for choosing us as your festive destination; your presence enriches our celebrations, and we are honored to be a part of your cherished holiday memories.

**TK LEE**

General Manager Wyndham Grand Bangsar KL

# The WYNDHAM CHRISTMAS

## CHRISTMAS CAROL

19 DEC 2024  
2.30PM - 4.00PM

## CHRISTMAS EVE DINNER BUFFET

24 DEC 2024  
6.30PM - 10.30PM

## CHRISTMAS DAY HI-TEA BUFFET

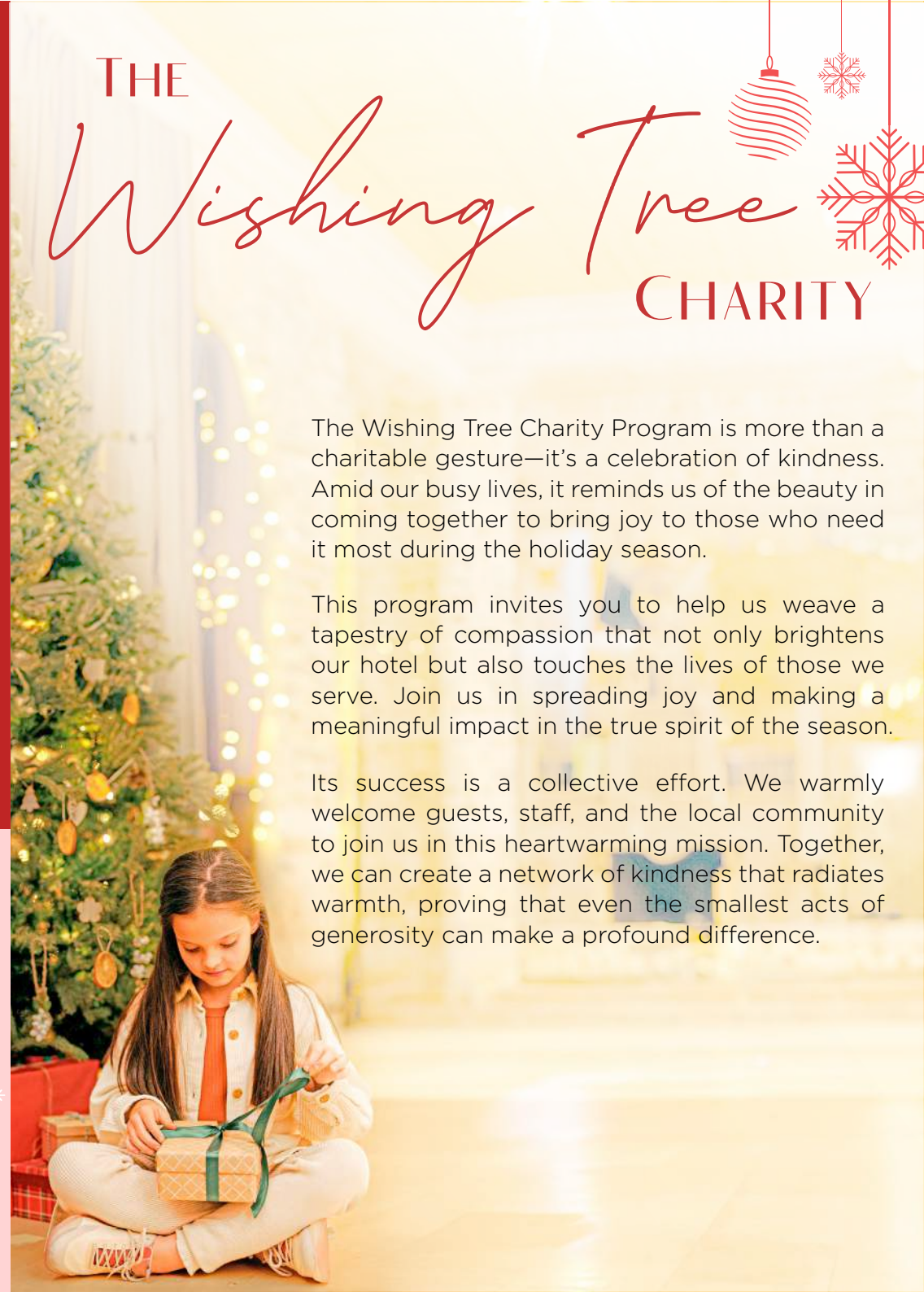
25 DEC 2024  
12PM - 3PM

# THE Wishing Tree CHARITY

The Wishing Tree Charity Program is more than a charitable gesture—it's a celebration of kindness. Amid our busy lives, it reminds us of the beauty in coming together to bring joy to those who need it most during the holiday season.

This program invites you to help us weave a tapestry of compassion that not only brightens our hotel but also touches the lives of those we serve. Join us in spreading joy and making a meaningful impact in the true spirit of the season.

Its success is a collective effort. We warmly welcome guests, staff, and the local community to join us in this heartwarming mission. Together, we can create a network of kindness that radiates warmth, proving that even the smallest acts of generosity can make a profound difference.





# STARLIGHT

CHRISTMAS SOIRÉE



# Starlight

## CHRISTMAS SOIRÉE

This festive season, join us for an unforgettable Christmas Eve Dinner Buffet and a lavish Christmas Hi-Tea Buffet, each offering a culinary journey that goes beyond tradition. Imagine an atmosphere dressed in pure white elegance, creating the perfect setting for a magical celebration.

Immerse yourself in the spirit of the season with our Christmas Eve Dinner Buffet, featuring a range of delectable dishes that blend festive flavors with modern culinary flair. From succulent roasts to indulgent desserts, every bite is crafted to celebrate the joy of this special occasion.

As Christmas Day unfolds, treat yourself to our Christmas Hi-Tea Buffet, a culinary spectacle that caters to every palate. Our chefs have curated a sumptuous spread of gourmet delights, promising to enchant and delight your senses with every taste.





**STARLIGHT**  
CHRISTMAS SOIRÉE



# Christmas Eve

## DINNER BUFFET



Join us for a Christmas Eve Dinner Buffet that's more than just a meal—it's a celebration of festive flavors and culinary artistry. Enjoy a warm, inviting ambiance as each dish transports you to a realm of seasonal joy. Make cherished memories with an unforgettable feast designed to capture the magic of the season

**Link**  
all day dining

24th December 2024 | 6.30pm - 10.30pm



\*Adult: RM168 nett

Children & Senior Citizen: RM88 nett

*\*Early Bird Price: RM110 nett (Book before 20th Dec 2024)*



For Reservation, Please Call: 03 2298 1888 Ext: 5000



  
**STARLIGHT**  
CHRISTMAS SOIRÉE



# Christmas Day

## HI-TEA BUFFET

Embark on a culinary odyssey with our Christmas Day Hi-Tea Buffet, designed to capture the true essence of the season and take you on a delightful journey of flavors that celebrate the warmth and joy of the holidays. Immerse yourself in a tapestry of tastes, where extraordinary dining experience that honors the magic of Christmas, creating cherished memories and delightful moments for you and your loved ones.

**Link**  
all day dining

25th December 2024 | 12pm - 3pm

\*Adult: RM138 nett

Children & Senior Citizen: RM78 nett

*\*Early Bird Price: RM98 nett (Book before 20th Dec 2024)*



**BOOK HERE**





# STARLIGHT CHRISTMAS SOIRÉE

# ROAST MASTERY *Special*

Celebrate the season with our festive Roasted Whole Chicken for only RM98! Enjoy the perfect holiday feast with crispy skin and tender meat, available with limited stock. Reserve yours at Petit Café or call +6 03 2298 1888 Ext: 5000 at least three days in advance. Don't miss out—make your Christmas merrier with this seasonal delight!

# CHRISTMAS *On The Run*

Enjoy "Christmas on The Run" at Petit Café with festive delights like Roasted Whole Chicken, Salmon Fillet in Coulibiac, and Beef Tenderloin Wellington, from RM98 to RM268. Each dish is crafted to bring holiday cheer to your table. Book three days in advance at +6 03 2298 1888 Ext: 5000, and let us take care of the details while you savor the season's flavors effortlessly!

PETIT  CAFÉ



# STARLIGHT

CHRISTMAS SOIRÉE

# CHRISTMAS CONFECTION

Unwrap the magic of the season with our Christmas Confection Galore! Delight in a festive array featuring Yule Logs, charming Gingerbread Men, delightful Christmas Cookies, artisanal Chocolate Figurines, enchanting Gingerbread Houses, traditional Christmas Stollen, a medley of Assorted Candy, and a vibrant selection of delectable Macarons. Each confection is crafted to evoke the warmth and joy of the holiday season, ensuring something special for everyone.

Elevate your holiday celebrations with our sweet symphony of flavors, perfect for festive gatherings or simply indulging yourself. Visit us in person or place an order today to make this Christmas truly memorable. Treat yourself and your loved ones to the delightful tastes of the season!



# New Year's Eve

## DINNER BUFFET

Welcome the New Year with an extraordinary dining experience at Wyndham Grand Bangsar Kuala Lumpur! Our New Year's Eve Dinner promises an evening of culinary indulgence and merriment, featuring an enticing menu of gourmet delights expertly crafted to tantalize your taste buds. From flavorful appetizers to decadent main courses and delightful desserts, each dish is designed to elevate your celebration, ensuring a night to cherish with loved ones. Celebrate New Year in style with a spectacular fireworks show to welcome 2025 together! Join us for an evening of elegance and flavor in an inviting atmosphere and secure your spot today to kick off the countdown to an unforgettable New Year's celebration!

**Link**  
all day dining

31st December 2024 | 6.30pm - 10.30pm

\*Adult: RM168 nett

Children & Senior Citizen: RM88 nett

*\*Early Bird Price: RM110 nett (Book before 28th Dec 2024)*



BOOK HERE

# NEW YEAR

## ★ VAGANZA ★



For Reservation, Please Call: 03 2298 1888 Ext: 5000



# New Year

## HI-TEA BUFFET

Ring in the New Year with a sensational dining experience at Wyndham Grand Bangsar Kuala Lumpur! Our New Year Hi-Tea Buffet promises an afternoon of indulgence and joy, featuring a delightful array of gourmet treats designed to elevate your celebration. From tantalizing starters to exquisite mains and decadent desserts, every dish brings a touch of elegance to your New Year's festivities. Join us in a warm, inviting atmosphere and reserve your spot today to start the countdown to a memorable New Year's celebration in style!



1st January 2025 | 12pm - 3pm



\*Adult: RM138 nett

Children & Senior Citizen: RM78 nett

*\*Early Bird Price: RM98 nett (Book before 28th Dec 2024)*

For Reservation, Please Call: 03 2298 1888 Ext: 5000

**NEW YEAR**  
**★ VAGANZA ★**



# STARLIGHT

## CHRISTMAS SOIRÉE



# CHRISTMAS EVE

## DINNER BUFFET

24TH DECEMBER 2024 | 6.30 PM – 10.30 PM

RM **168**<sub>NETT</sub>  
ADULT

RM **88**<sub>NETT</sub>  
KIDS FROM 6 – 12 YEARS OLD  
SENIOR CITIZEN 60 YEARS & ABOVE

# CHRISTMAS

## HI-TEA BUFFET

25TH DECEMBER 2024 | 12.00 PM – 3.00 PM

RM **138**<sub>NETT</sub>  
ADULT

RM **78**<sub>NETT</sub>  
KIDS FROM 6 – 12 YEARS OLD  
SENIOR CITIZEN 60 YEARS & ABOVE



All prices are subject to 8% SST.

Terms & conditions apply.



**CHRISTMAS EVE**  
**DINNER BUFFET**  
24TH DECEMBER 2024 | 6.30 PM – 10.30 PM

**FESTIVE STARTER**

Asparagus terrine with leek and yogurt herbs dressing  
Grilled marinated chicken breast with raspberry sauce  
Salmon gravlax with horseradish, lemons, onions, baby radish and mustard dill sauce  
International cheese board with condiments  
Rosette of smoke salmon platter

**ANTIPASTI**

Black olives, green olives, grilled zucchini, grilled eggplant, marinated mushroom, herbed cheese, oven dried tomato and garlic confit

**VARIETY OF SHOOTER**

Virgin mary and oyster, clear lemongrass lime and clam  
Chilled gazpacho and crab filament, ratatouille with grilled shrimp

**SMORGASBOARD**

Pickle anchovy, smoked tuna  
Smoked red snapper, smoked mackerel  
Lemon wedges, capers, sour cream, pearl onion

**SALAD BAR**

Fresh array of hand picked lettuce

**FRESH VEGETABLES**

Cherry tomato, trio capsicum, carrot, purple cabbage, corn kernel and red kidney beans

**CHOICES OF DRESSINGS**

Thousand island, sesame soy, herb vinaigrette, roasted sesame, French dressing  
Tomato oil, thyme oil, rosemary oil, basil oil, and garlic oil

**FESTIVE COMPOUND SALAD**

Beetroot, carrot and sultana raisins with feta cheese  
Barbeque chicken with baby spinach and pomegranate  
Marinated Brussel sprout with grilled shrimp  
Rocket salad with buffalo mozzarella, fig and tomato

**FRESH SEAFOODS ON ICE**

Prawns, blue swimmer crab, green shell mussel and black lip mussel  
Lemon wedges, cocktail sauce, chili sauce, ketchup and hot sauce

**JAPANESE AREA**

Assorted nigiri and maki sushi  
Salmon and tuna sashimi  
Soy sauce, pickle ginger, grated horseradish

**CHRISTMAS EVE**  
**DINNER BUFFET**  
24TH DECEMBER 2024 | 6.30 PM – 10.30 PM

**ACTION STATION**

**CARVERY**

Baked salt crusted salmon  
Roasted Christmas spiced chicken  
Sautee Brussel sprout, caramelized carrot  
Cranberry sauce, black pepper sauce, béarnaise sauce, giblet sauce, lemon cream dill sauce

**PASTA GALORE**

Penne vegetarian pesto, fettucine beef carbonara and spaghetti chicken arrabiata

**NOODLE**

Hailam, Assam Laksa  
Yellow noodle, koey teow, yee mee and laksa noodle  
Beansprout, chinese cabbage, bok choy, choy sum, tau miaw, carrot, fish ball, shiitake mushroom, cucumber, red onion, pineapple, boiled egg, red chilli, ginger torch, mint leave, chili flakes, pickled green chilli, fried shallot, spring onion, red chilli soy, green chilli soy

**INDIAN DELICACIES**

Garlic and coriander naan, chicken tandoori, saag paneer, masoor dhal tadka

**FROM THE GRIDDLE**

Hot pull chicken mini burger with purple cabbage slaw  
Barbeque sauce, whole grain mustard  
Festive Beef burrito  
Red chili sauce, sour cream, green chili sauce

**FESTIVE PAN SURPRISE**

Christmas paella

**SOUP STATION**

Cream of spinach  
Dill seafood chowder

**HOMEMADE BREADS**

Focaccia bread with olive, cinnamon and raisin bread, Christmas stollen,  
Hard and soft roll, Bread stick and sesame lavash  
Salted and unsalted butter

**CHRISTMAS EVE**  
**DINNER BUFFET**  
24TH DECEMBER 2024 | 6.30 PM – 10.30 PM

**HOT FROM CHAFFING DISH**

**WESTERN**

Apple and walnut stuffed chicken roulade with pan jus'  
Pan fried red snapper with spiced vegetable cous cous and herb cream sauce  
Roast lamb leg with pomegranate glaze  
Rosemary and garlic roasted whole baby potato  
Bake Christmas spiced baby carrot, Brussel sprouts and pumpkin

**CHINESE**

Young chow fried rice with scallion and shrimp  
Steamed fish fillet with lime chilli and cilantro sauce  
Braised duck and mushroom with blackbean sauce  
Wok- fried tiger prawn with oat and butter  
Braised assorted mushroom with seasonal vegetables and dried scallop

**MALAY**

Nasi putih  
Nasi tomato  
Ayam ros bersama kacang pis  
Kambing masak hitam berempah  
Ikan tenggiri berlado hijau  
Pucuk paku masak lemak

**INDIAN**

Hyderabad seafood briyani rice  
Southern indian kerala fish chick curry  
Butter chicken masala  
Lamb varuval  
Indian vegetable curry

**DESSERT**

**OUR FINEST PASTRIES DISPLAY**

Mango tart, cheese cake, red velvet, fruit tart, opera cake, green tea layer cake, chocolate fudge, fruit pavlova, linzer tart, strawberry crumble, pandan cream layer cake, brownies, sponge fruit cake, ginger simnel cake, Christmas vanilla roll, spiced carrot cake, berry trifle, caramelized pecan tart, pistachio and raspberry meringue, chocolate cheese cake, spiced apple crumble, yule log, croquembouche tower  
Assorted candy cane, ginger cookies and mini pretzel  
Black glutinous rice porridge with sugar syrup and coconut milk  
warm Christmas pudding with vanilla sauce

**CHRISTMAS EVE**  
**DINNER BUFFET**  
24TH DECEMBER 2024 | 6.30 PM – 10.30 PM

**CHOCOLATE FOUNTAIN**

Marshmallow and 4 type dry/fresh fruit

**GRINCH CREPE STATION**

With assortment of sauces and condiments

**ICE-CREAM STATION**

Strawberry, vanilla, mint, chocolate, berry ripple, corn  
Chocolate rice, passion fruit sauce, strawberry sauce, rainbow chocolate rice, crush  
caramelized peanut, kiwi sauce, crumble cookie, chocolate chip

**FRESH FRUITS**

our freshly slice of red watermelon, honeydew, papaya, yellow mellow and dragon fruit  
assortment Christmas theme fruit skewers

**STARLIGHT**  
**CHRISTMAS SOIRÉE**



**BOOK HERE**



# CHRISTMAS

## HI-TEA BUFFET

25TH DECEMBER 2024 | 12.00 PM – 3.00 PM

### FESTIVE STARTER

Cheesy stuffed bell pepper with mix nuts and herb crumb  
Crab cake with dill aioli  
Creamy seafood bruschetta with chermoula sauce  
Lemon chili shrimp with asian salad in small cup  
Prawn, mussels, crab stick on ice

### VARIETY OF SHOOTER

Virgin mary and oyster, clear lemongrass lime and clam  
Chilled gazpacho and crab filament, ratatouille with grilled shrimp

### LETTUCE

Fresh array of hand picked lettuce

### FRESH VEGETABLES

Cherry tomato, trio capsicum, carrot, purple cabbage, corn kernel and red kidney beans

### CHOICES OF DRESSINGS

Thousand island, sesame soy, herb vinaigrette, roasted sesame, French dressing  
Tomato oil, thyme oil, rosemary oil, basil oil, and garlic oil

### LOCAL PREPARED SALAD

Kerabu makanan laut bersama soo hoon  
Kerabu ayam thai  
Kerabu mangga muda udang kering  
Kerabu kacang botol

### COMPOUND SALAD

Char grilled chicken with baby spinach and raspberries  
Roast beef with spinach and horseradish  
Roasted corn and arugula lamb,  
Capsicum and cucumber

### COLD FESTIVE PLATTER

Chicken lyonner  
Beef salami  
Assorted grilled vegetables  
Grilled cajun chicken

### FESTIVE SANDWICH

Chicken slice  
Vegetarian  
Cheese  
Tuna and cucumber

# CHRISTMAS

HI-TEA BUFFET

25TH DECEMBER 2024 | 12.00 PM – 3.00 PM

## CREATE YOUR OWN

Penang pasembur

Fried bean curd, fried fish ball, prawn fritters, potatoes, bean sprout, cucumber, turnip, boiled egg  
Sweet and spicy peanut sauce

## HOT FROM KETTLE

Cream of pumpkin

Local spiced chicken

## FRESHLY HOMEMADE BREADS

Assortment of breads and rolls

Salted and unsalted butter

## ACTION STATION

## NOODLE SOUP

Hailam, Assam Laksa

Yellow noodle, koey teow, yee mee and laksa noodle

Beansprout, chinese cabbage, bok choy, choy sum, tau miaw, carrot, fish ball,  
shiitake mushroom, cucumber, red onion, pineapple, boiled egg, red chilli, ginger torch,  
mint leave, chili flakes, pickled green chilli, fried shallot, spring onion, red chilli soy, green chilli soy

## HOT FROM GRIDDLE

Marinated grill fish and chicken

Orange sauce, lemon cream sauce, chimichuri, black pepper sauce, barbeque sauce, mushroom cream sauce

Beef sloppy joe's and chicken quesadilla

Chili sauce, tomato sauce, char corn salsa, sour cream, guacamole and hot sauce

## CARVERY

Baked salt crusted salmon

Roasted Christmas spiced chicken

Sautee Brussel sprout, caramelized carrot

Cranberry sauce, black pepper sauce, béarnaise sauce, giblet sauce, lemon cream dill sauce

## PASTA GALORE

Penne vegetarian pesto, fettucine beef carbonara and spaghetti chicken arrabiata

## CHICKEN SHAWARMA

Hot Sauce, Toun Sauce, Pickle Vegetables, Hommus, Fatoush And Sesame Sauce



**CHRISTMAS**  
**HI-TEA BUFFET**

**25TH DECEMBER 2024 | 12.00 PM – 3.00 PM**

**DELECTABLE HOT MAINS**  
**LINK**

Cantonese Plain and Fish Porridge with Condiments

**MALAY**

Mee siam bungkus

Nasi bukhari

Ayam kerutub

Gulai ikan tenggiri

Dhalca sayuran bersama kentang

**CHINESE**

Signature hainanese chicken rice

Steam and roasted chicken

Mapo tofu with assorted mushroom and snow peas

Selection of chinese steam bun

Steam siew mai

Stir fried radish cake

Loh ma kai

Braised herbal chicken feet

Braised duck with chee hou sauce and vegetables

Assortment of deep fried dim sum

**WESTERN**

Roast lamb with garlic jus'

Beef cottage pie

Mix seafood stew

Baked macaroni and cheese

Roasted festive vegetables

**INDIAN**

Poori

Tandoori chicken

Aloo ghoobi

Paneer varuval

**VEGETARIANS**

Herb roasted potato

Indian fried cabbage with turmeric

Vegetarian chicken butter masala

Indian spice fried long bean

Malay assorted vegetables

Chinese vegetarian prawn butter sauce

**CHRISTMAS**  
**HI-TEA BUFFET**

**25TH DECEMBER 2024 | 12.00 PM – 3.00 PM**

**DESSERT**  
**OUR FINEST PASTRIES DISPLAY**

Assorted malay kuih, mango tart, cheese cake, red velvet, fruit tart, opera cake, green tea layer cake, chocolate fudge, chinese crispy pancake, linzer tart, strawberry crumble, pandan cream layer cake, brownies, sponge fruit cake,  
Assortment of christmas cookies  
Bakery festive specialties basket  
Air balang and chendol  
Sweet green bean porridge with sugar syrup and coconut milk  
Warm christmas pudding with vanilla sauce

**CHURROS STATION**  
with assortment of sauces and condiments

**ICE-CREAM STATION**

Strawberry, vanilla, mint, chocolate, berry ripple, corn  
Chocolate rice, passion fruit sauce, strawberry sauce, rainbow chocolate rice, crush caramelized peanut, kiwi sauce, crumble cookie, chocolate chip

**FRESH FRUITS**

our freshly slice of red watermelon, honeydew, papaya, yellow melon and dragon fruit

**STARLIGHT**  
**CHRISTMAS SOIRÉE**

