

RESTAURANT & BAR OFFERS
JANUARY - FEBRUARY 2024

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LE MERIDIEN
KUALA LUMPUR

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Le **MERIDIEN**
KUALA LUMPUR



Latest Recipe

CHINESE NEW YEAR BUFFET DINNER

Step into the vibrant Year of the Dragon at Latest Recipe. Indulge in over 250 delectable dishes symbolizing prosperity, luck and joy. Take a walk around the counter and you will be greeted by a Dim Sum station, carving station, Prosperity Salmon Yee Sang counter, and signature cuisines such as Wok Fried Crabs & Prawns, Chinese Style Braised Lamb, Spiced Tiger Prawns, Braised Dried Oysters with Sea Cucumber, Penang Chilli Prawn, and Steamed Pak Sok Gong among many others on a rotational menu.

Chinese New Year Buffet Dinner

26 January – 24 February 2024

RM208 nett (adult) | RM104 nett (child)

*35% savings for Club Marriott and up to
40% savings for selected credit card

Reunion Buffet Dinner

9 February 2024

RM228 nett (adult) | RM114 nett (child)

*20% savings for Marriott Bonvoy, Club Marriott
and selected credit cards

DRAGON'S FORTUNE YEE SANG

26 January – 24 February 2024

Toss your way to an auspicious start to the year of the Green Wooden Dragon with a premium Yee Sang suitable for either 5 or 10 persons, available for dine-in and takeaway. Representing energy, strength and power throughout the year, Chinese Sous Chef Teh took it up a notch with a unique, delicious and beautifully presented yee sang for the Lunar New Year.

Yee Sang with Lobster

Yee Sang with Sliced Clam Abalone

Yee Sang with Sliced Tuna

Yee Sang with Salmon

Yee Sang with Jelly Fish

For 5 persons

RM200 nett

RM200 nett

RM150 nett

RM150 nett

RM135 nett

For 10 persons

RM400 nett

RM400 nett

RM300 nett

RM300 nett

RM270 nett



(avec amour)

STEAK WITH LOVE

14 FEBRUARY 2024

Embrace the season of love with an exquisite culinary experience at the Award-Winning PRIME Steak Restaurant. Crafted by Chef De Cuisine Domenico Piras, indulge in a set menu that elevates romance. Delight in the renowned Grilled Australian Austige Wagyu Sirloin MB 4/5 and savor the delectable Citrus-Poached Cod Fish. Let the ambiance and perfectly grilled steaks on volcanic rocks make your celebration memorable.

5-Course Set Dinner
RM780 nett for 2 persons
RM880 nett for 2 persons with
2 glasses of Ayala Brut Majeur NV

MENU

CITRUS POACHED COD FISH

Scallion scallop mousse
Green pea sponge, caviar cream dressing

RED PEPPER SOUP

Confit potato, balsamic-pureed onions, smoked paprika
rice crackers and fresh herbs

VANILLA BOURBON AND TRUFFLE-INFUSED GELATO

Crispy sable savory biscuit crumble, shaved truffles, and a
drizzle of extra virgin olive oil

GRILLED AUSTRALIAN AUSTIGE WAGYU SIRLOIN MB 4/5

Potato dumpling with smoked beef and herb crust,
rainbow carrot, horseradish parsnip puree, morel sauce

or

SOUS VIDE CHICKEN BREAST STUFFED WITH LOBSTER

Filo-baked jumbo asparagus, maple-roasted sweet potato
Sautéed Portobello mushrooms and foie gras sauce

JUST FOR THE TWO OF YOU!

Chocolate raspberry mousse with yuzu
Red sponge cake, strawberry coulis, and rose ice cream

This menu is served with a selection of Harney and Sons
tea or illy coffee and Passionate Love Macarons





(avec amour)

LOVE STRUCK ON VALENTINE'S DAY

14 FEBRUARY 2024

It's an intimate time for two for a moment to cherish forever. Start your date with an intimate beginning, composed by Chef Sazli, where Smoked Salmon and Mascarpone Crab Roulade dances with Wasabi Mayonnaise Baby Potatoes and Leek Ash Croutons.

Be enchanted by the Love Potion featuring Creamy Clams, before a steamy encounter with Truffle Cod, Lobster Gyoza and Buttermilk Dill Velouté.

4-Course Set Dinner
RM580 nett for 2 persons

MENU

INTIMATE BEGINNINGS

Smoked salmon and fresh mascarpone crab roulade
Served with Wasabi mayonnaise baby potatoes, leek ash crouton and baby crest

LOVE POTION

Creamy Clams
Miso-roasted Aubergine, pine nut, and sesame

SERIOUS INTER COURSE

Steamed Truffle Cod
Lobster gyoza, Ceps chive crumble, asparagus barley salad
Buttermilk dill velouté

or

Roasted Veal Tenderloin
Seared duck liver, BBQ beef brisket ravioli,
honey-candied shallot, buttered broccoli in puff quinoa
Aged shoyu au jus

SWEET ENDING

Forbidden Fruits
Chocolate mousse and apple compote
Raspberry cocoa butter coat
Berry ice cream, Matcha micro sponge and chocolate soil



JAPAN'S PREMIUM BEEF JAPAN TOKUSHIMA WAGYU TOMAHAWK



Japan Tokushima Wagyu Beef is a highly prized Wagyu beef which comes from the Japanese Black breed's Tajima cattle strain.

RM206 nett / 100g



CHILLED MAYURA STATION WAGYU

PRIME | JANUARY



1 – 31 JANUARY 2024

Established in 1845, Mayura Station stands as a nationally acclaimed award winning boutique beef producer, renowned for its expertise in crafting Full-blood Wagyu beef. Nestled in the fertile landscapes of the Limestone Coast in South Australia, Mayura Station benefits from being situated in the heart of some of Australia's finest farming country.

CUTS SELECTION

MB 9+ SIGNATURE STRIPLOIN

The Mayura Station Signature Series Wagyu Beef is meticulously crafted for heightened complexity, seamlessly integrating incredibly high marbling. Delight in its luxurious blend of buttery and nutty flavors, coupled with a smooth texture and unparalleled juiciness. This is Full-Blood Wagyu beef that delivers the ultimate steak experience.

RM188 nett / 100g

MB 8+ PLATINIUM TOMAHAWK

Platinum Wagyu beef is well-balanced between smooth marbling characteristics and distinguished flavors. High levels of marbling provide a wonderful juicy and tender eating experience

RM128 nett / 100g





CHAMPAGNE PROMOTION

1 – 31 JANUARY 2024

Complement your dining experience at PRIME, award winning steak restaurant with a bottle of champagne.

Ayala Brut Majeur NV

RM158 nett per glass

RM720 nett a bottle

PRIME | JANUARY - FEBRUARY



SPARKLE THE EVENING AWAY

1 – 29 FEBRUARY 2024

Toast to Sparkling Wine, Triple Sec, Fresh Lime Juice and Strawberries, served in a flute, this elegant sparkling drink promises an evening of sophistication.

RM65 nett

SURF & TURF PRIME BOARD

PRIME | FEBRUARY



1 – 29 FEBRUARY 2024

Elevate your dining at PRIME, award winning steak restaurant with the Surf & Turf PRIME Board. Perfectly crafted by Executive Chef Antoine, the board features exquisite selection of perfectly BBQ Wagyu Flap Steak, Alaskan Crab, Maine Lobster, Tiger Prawns, Lamb Cutlet and flavourful Smoked Tea-Roasted Duck. Each element is carefully prepared, ensuring an unforgettable feast for you and your companions.

MENU

- Alaskan crab leg with lemon ginger butter
- Half Maine lobster Thermidor
- Tiger prawns with garlic and Sarawak pepper
- BBQ Wagyu flap steak with balsamic and butter glaze, crispy smashed potatoes with skin
- Sticky lamb cutlet with baby carrots and orange
- Smoked tea-roasted duck with coriander and rocket salad

2 persons | RM988 nett

4 persons | RM1,888 nett

6 persons | RM2,818 nett





GASTRO SENTRAL CHALLENGE

GASTRO SENTRAL | JANUARY - MARCH

MEE GORENG MAMAK (MALAYSIAN FRIED NOODLES)

1 JANUARY – 31 MARCH 2024

Are you bold enough to conquer the Mee Goreng Mamak Food Challenge? Satisfy your cravings, and emerge victorious at Gastro Sentral!

Mee Goreng Mamak is a popular Malaysian fried noodle dish that originates from the Mamak (Indian-Muslim). The noodles boast a medley of yellow noodles, potatoes, succulent prawns, bean sprouts, fried tofu, garlic, red chilies, eggs, tomatoes and tender chicken.

CHALLENGE ACCEPTED?

- Challenge yourself to complete one (1) kg of Mee Goreng Mamak in 30 minutes
- Free buffet dinner for 2 persons at Latest Recipe if you win ...and the mee mamak is on us!

RM198 nett if you fail the challenge (or want to share it!)



SUPREME LAMB DENVER RIBS "TO EAT WITH YOUR FINGERS"

GASTRO SENTRAL | JANUARY



1 – 31 JANUARY 2024

Sizzling on the charcoal grill, Gastro Sentral proudly presents the tender and moist Lamb Spare Ribs paired with a kick of spicy smoked BBQ sauce. Accompanied by a side of semolina couscous enriched with raisins, apricots and almonds, it's a finger-licking feast meant to be savoured with every bite!

RM128 nett



SCARLETT O'HARA COCKTAIL

1 - 31 JANUARY 2024

A timeless cocktail that weaves together Southern Comfort, lime juice and cranberry juice. Garnished with lime, this classic tells a tale of Hollywood glamour.

RM45 nett

LILLET ROSÉ TONIC

1 - 29 FEBRUARY 2024

Sip into sophistication with tasty pink bubbles! The perfect concoction of Lillet Rosé, tonic water and garnished with sliced grapefruit and thyme is an ideal pre-dinner drink.

RM45 nett



GASTRO SENTRAL BRINGS AUSSIE GRASS-FED FLAP STEAK BAGUETTE

GASTRO SENTRAL | FEBRUARY



1 - 29 FEBRUARY 2024

There is no denying the charm of a premium steak sandwich, luxury made simple. This tempting French baguette is filled with Seared Australian Chuck Flap steak and dressed with grilled Portobello, tangy avocado jalapeno cream, pickled slaw, herbs and truffle broth.

RM98 nett



SPARKLING WITH BERRIES

1 - 31 JANUARY 2024

Featuring fresh strawberries, raspberries, blueberries and blackcurrant, topped up with fizzy soda and whipped cream - let the sparkles of the New Year be around you!

RM42 nett

LUCKY MANDARIN ORANGE WITH GINGER ALE

1 - 29 FEBRUARY 2024

Sip into Chinese New Year with a prosperity drink! The perfect ideal drink during buffet.

RM38 nett



Latest Recipe

Latest Recipe

FREE-FLOW WINE

1 JANUARY - 29 FEBRUARY 2024

Enhance your buffet dinner with the add-on of free-flow house pouring Red & White Wine, as you indulge in the delectable offerings at Latest Recipe.

RM150 per person for 3 hours





AU SOLEIL A SUMMER SOIRÉE

POOL BAR & GRILL@8 | JANUARY - FEBRUARY



1 – 31 JANUARY 2024

VIRGIN MARY

Sip into the freshness with refreshing flavours. Made with Fresh Tomato Juice, Lemon Juice, Celery and a dash of Tabasco sauce.

RM38 nett



1 JANUARY – 29 FEBRUARY 2024

BUCKET OF TIGER BEER

Kick back and savour the moment. Cheers to the good times with an ice-cold bucket of beer!

RM130 nett a bucket



1 – 29 FEBRUARY 2024

MALAYSIAN LONGAN TEA

Delight in the simplicity of Longan Tea. Made from local Longan Fruits, also known as Dragon's Eye, this aromatic infusion offers a soothing and natural energy booster after a day at the pool.

RM38 nett

POOL BAR & GRILL@8

An urban resort paradise in the center of KL Sentral.

.. Introduces a new menu filled with refreshing bites to sizzling creations.

Chase endless summers in the city with the Au Soleil Menu and savour the good life. Explore the ultimate summer menu, featuring Malaysian Satay, Angus Beef Burger, Grilled Hot Croque and more. While you're here, enjoy a bottle of Carlsberg at RM28 nett.



Grilled Hot Croque

Smoked chicken and melted cheddar cheese on brioche bread, Served with shoestring fries

RM42 nett

Fish and Chips

Two fillets of battered crispy fish, classic tartare sauce, Lemon, ketchup, and fries

RM42 nett

Chilaquiles

Crispy fried tortilla, smoked chicken, fresh tomato sauce, melted cheddar, onion, roasted bell pepper, fresh coriander, and sunny-side-up free-range egg

RM32 nett

LATITUDE 03

THAIPUSAM FESTIVAL HIGH CHAI

1 – 31 JANUARY 2024

Embark on an exhilarating journey through the enchanting flavors of India, where each bite unfolds a captivating tale of vibrant spices and authentic taste. If you crave a truly unique experience, this themed afternoon tea is an absolute must-try!

Picture this: the tantalizing Chicken Tandoori with Mint Raita, the refreshing Cold Chickpea Soup served in a stylish shooter, the explosive flavors of Panipuri, and the bold Seafood Masala Rassam. Brace yourself for the pièce de résistance – plated hot dishes featuring the succulent Green Chicken Boti and the mouthwatering Plant-based Ball in Makhni Sauce. It's a creative adventure that you won't want to miss!

The afternoon tea is served with a selection of Harney & Sons tea or illy coffee.

RM130 nett per person or
RM240 nett for 2 persons





WHOLE CAKE OF THE MONTH 2D COMIC CAKE

1 - 31 JANUARY 2024

Unleash your inner artist with the whimsical creation by our pastry chefs. Adding a touch of fun to the celebration, this cake is made of orange chiffon with chocolate cream.

RM150 nett

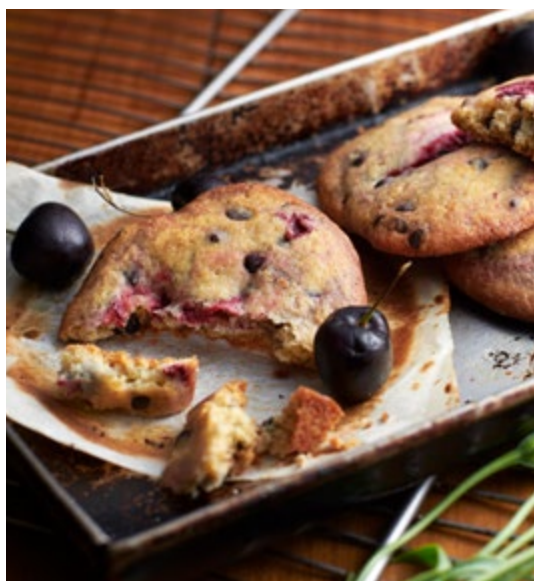


CAKE OF THE MONTH LIME YOGURT MOUSSE WITH BLUEBERRY CONFIT, HAZELNUT PRALINE CREMEUX

1 - 31 JANUARY 2024

Made with zesty lime with the lusciousness of yogurt, crowned with the sweet elegance of blueberry confit and the rich texture of hazelnut praline crèmeux, this cake is a refreshing indulgent after discovering the city.

RM30 nett



COOKIES OF THE MONT CHERRY CHUNK COOKIES

1 - 31 JANUARY 2024

Generously studded with chunks of juicy cherries, take a bite of fruity goodness, balanced perfectly with rich buttery notes of the cookie.

RM10 nett



YUZU CALAMANSI SMOOTHIE

1 - 31 JANUARY 2024

A citrusy delight with a hint of sweetness in every sip crafted with a blend of fresh orange juice, vanilla and mint.

RM28 nett

COCONUT MILK CHOCOLATE STRAWBERRY SHAKE

1 - 31 FEBRUARY 2024

Crafted with the finest 70% dark chocolate, vanilla, honey and strawberries, take a moment, pause and enjoy.

RM30 nett



GONG XI VALENTINE AFTERNOON TEA

1 - 29 FEBRUARY 2024

Enjoy a pleasant afternoon tea experience with meticulously crafted menu featuring savouries, sweet touch and individually plated hot dishes for an afternoon of delight.

Each dish showcases the artistry of our Pastry chefs, led by Chef Orange. From Prosperity Spring Rolls, Tea-Smoked Salmon to the rich Tart of Smoked Duck and a diverse offerings including Buckwheat Noodles and exquisite Rhubarb & Rose Crème Brûlée, it's a wonderful start filled with flavours.

RM130 nett per person or
RM240 nett for 2 persons

MENU

SAVORIES

Prosperity Spring Rolls

Rice paper rolls with prawns and colorful vegetables

Tea-Smoked Salmon

Sour cream, caper berry, salmon roe, toasted mantou bun

Tart

Smoked Duck and Tangy Plum Sauce

Buckwheat Noodles

Chilled Sesame Noodles with Light Soy-Marinated Tuna

Shooter Glass

Chilled Avocado Soup and Creamy Yogurt

PLATED HOT DISHES

Fish

Aromatic Steamed Seabass, Medley Tomato Confit, Wilted Nai-Pak, Chili Aioli

Seafood

Traditional Chinese Crab Soup, Black Fungus, Egg Drop, Scallion

Chicken

5-Spice Fried Chicken, Mongolian Sauce, Fried Curry Leaf

Vegetarian

Vegetarian Nugget with Szechuan Tomato Salsa Crostini

Sweet Touch

Trio of Chocolate Dumplings with Yuzu and Ginger Infusion

Heart-Shaped Biscuit with Raspberry Jam

Rhubarb & Rose Crème Brûlée

Candied Strawberry with Chocolate Sauce

SCONE

Osmanthus Flower Scone with Orange Marmalade Jam and Chantilly Cream





WHOLE CAKE OF THE MONTH CHINESE NEW YEAR CUTE DRAGON CAKE

1 - 29 FEBRUARY 2024

Welcome the Lunar New Year with an adorable Chinese New Year cake perfect for gifting. This cake is made with pineapples (which are considered a symbol of wealth, good luck and prosperity in the Chinese culture) and vanilla, adding a touch of sweetness to the festivities.

RM180 nett



WHOLE CAKE OF THE MONTH VALENTINE'S DAY – SO BEAR-Y IN LOVE

1 - 29 FEBRUARY 2024

Indulge in the sweetness of romance with this rich Raspberry Chocolate Cake, a delightful treat to share with your family, friends and special someone on this love-filled occasion.

RM180 nett



COOKIES OF THE MONTH

ORANGE SABLE COOKIES SANDWICH WITH PRALINE FEUILLETINE

1 - 29 FEBRUARY 2024

A delicate blend of citrusy zing of Orange and delightful crunch.

RM10 nett



CAKE OF THE MONTH

CHINESE NEW YEAR FIRECRACKER

1 - 29 FEBRUARY 2024

A harmonious balance of zesty citrus fruits, rich chocolate, and crunchy nuts, meticulously layered to represent layers of prosperity day after day for the year ahead.

RM30 nett



CHINESE NEW YEAR IN KUALA LUMPUR

Welcome the Year of the Wooden Dragon with us. Stay strategically in the heart of Kuala Lumpur Sentral - the main transportation hub in Kuala Lumpur, with just 28 minutes to the hotel via KLIA Express.

Hop on the direct train line with ease to the latest scenes at The Exchange TRX, Petronas Twin Towers and Pavilion Bukit Bintang.

In the evening, be greeted by over 250 delectable dishes symbolising prosperity, luck and joy starting with Prosperity Yee Sang and Signature Dishes such as Wok Fried Crabs & Prawns, Chinese Style Braised Lamb, Spiced Tiger Prawns and Braised Dried Oysters with Sea Cucumber prepared by our award-winning chefs. Be mesmerised with our chef's live cooking of Teppanyaki, Western, Carving selections and more varieties waiting to be explored.

Package inclusions:

- Breakfast Buffet, daily
- Chinese New Year Buffet
- Complimentary Parking

Stay period: 26 January to 24 February 2024.

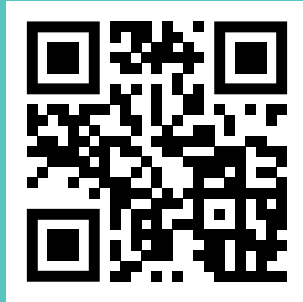
Terms & Conditions apply.

For room reservations, call +60 12 215 0240 or visit www.lemeridienkualalumpur.com or email the Reservations Department at reservations.lmkl@lemeridien.com

LEARN MORE



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FOR A RESTAURANT AND BAR OFFERS

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Prices are inclusive of 10% service fee and 6% government tax.