

CROSSROADS

KITCHEN

WINTER 2026 PARTY PACKAGE

\$85 Per Person | Family Style

FIRST COURSE

Figs & Feta

Medjool Dates, Pistachios, Balsamic Pearls, Chives

SECOND COURSE

Kale Caesar

Focaccia Croutons, Parmesan Cheese

THIRD COURSE

Spicy Rigatoni Vodka

Calabrian Chili, Marinara

Scallopini Piccata

Lemon, Capers

Seasonal Sides

Chef's Selection

DESSERT

Banana Pudding

Caramelized Banana, Vanilla cream





HOLIDAY PRIX FIXE

\$88.88 Per Person

CHOICE OF ONE STARTER

Ahi Poke Tacos
FUHU Rainbow Crunch Roll
Pork Belly Bao Buns
Spicy Beef Dumplings
King Crab Korroke

CHOICE OF ONE ENTRÉE

Sizzling Beef Filet
Crispy Garlic Shrimp
FUHU Korean Fried Chicken
Salmon Escabeche

CHOICE OF ONE SIDE

Tiger Paw Pad Thai
Signature Fried Rice
Signature Lo Mein

CHOICE OF ONE DESSERT

Molten Chocolate Cake
Mango Sticky Rice



云 华 宫
**GENTING
PALACE**

HOLIDAY MENU

\$98 Per Person

FIRST COURSE

DIM SUM Combo

Shuimai with Tobiko, Lobster Pea Tendril Dumpling,
Crispy Vegetable Spring Roll

SECOND COURSE

Creamy Pumpkin Seafood Soup

Shrimp, Scallop, Crab, Pumpkin, Broccoli

THIRD COURSE

Three Cup Prawn

Shrimp, Asparagus, Bell Peppers,
Garlic, Ginger, Shallot, Basil

FOURTH COURSE

Stir-Fried Chilean Seabass

Black Bean Sauce

Egg Fried Rice

DESSERT

Caramel Egg Custard



HOLIDAY DINNER
Family Style

FIRST COURSE

Cheese & Charcuterie Board

Cheesemonger's Selection, Country Bread

SECOND COURSE

Paul's Endive Salad

Golden Belgian Endive, Green Apple, Walnuts, Emmenthal

Wood Oven Baked Brie

French Baguette, Truffle Honey, Seasonal Truffle

ENTRÉES

Roasted Heritage Chicken

Albufera Sauce, Smashed Potatoes

Braised Short Ribs

Parsnip Purée, Seasonal Mushrooms

SIDES

Market Vegetables

Seasonal Vegetables

DESSERT

Egg Nog Éclair

Spiced Ganache, Rum Caramel, Vanilla Croquant



IN-ROOM DINING

HOLIDAY MENU

\$105 Per Person

STARTERS

Roasted Butternut Squash Soup
Kale, Apple & Goat Cheese Salad
Classic Caesar Salad
Assorted Dinner Rolls

CANAPÉS / HORS D'OEUVRES

Bacon Wrapped Short Ribs
Prosciutto Wrapped Figs
Bruschetta
Manchego & Potato Croquette

ENTRÉES

Maple Glazed Chilean Salmon
Citrus Beurre Blanc

48 oz Dry Aged Tomahawk
Rosemary Jus

Truffle & Wild Mushroom Risotto
Honey Glazed Brussels Sprouts

DESSERT

Chef's Selection of Festive Confections
Petits fours & seasonal tarts





HOLIDAY MENU

\$34.95 Per Person

SOUP OR SALAD

Choice Of

Split Pea Soup

Matzo Ball Soup

Garden Salad

Caesar Salad

ENTRÉE

Honey Glazed Ham

Whipped Mashed Potatoes, Seasonal Vegetables

DESSERT

Classic Cheesecake





HOLIDAY MENU

\$44.95 Per Person

SOUP OR SALAD

Choice Of

Split Pea Soup

Matzo Ball Soup

Garden Salad

Caesar Salad

ENTRÉE

Prime Rib

Whipped Mashed Potatoes, Seasonal Vegetables

DESSERT

Classic Cheesecake





HOLIDAY PRIX FIXE 2026
\$100 Per Person

SIGNATURE STARTER

Choice Of One

Blue Fin Tuna Tartare
Hamachi Carpaccio
Nori Seaweed Salad
Wagyu Gyoza
Shrimp Tempura

SIGNATURE ROLL

Choice Of One

Any Signature Roll
excluding Umi Riku

ENTRÉE

Choice Of

Hokkaido Scallops
Jidori Chicken
Misoyaki Black Cod
Sakura Pork Tonkatsu
Blackhawk Wagyu Short Ribs

DESSERT

Choice Of One

Chocolate Nama Cake
Kakigori Japanese Shaved Ice



STUBBORN SEED

BY JEREMY FORD

HOLIDAY FAMILY STYLE DINNER

\$145 Per Person

TO START

Kalamata Olive Ciabatta

Iberico Ham Fritters

Little Gem Lettuces

ENTRÉES

Smoked Beef Rib

Truffle Organic Chicken

Jidori Oyster & Gnocchi

SIDES

Charred Jerk Carrots

Bravas & Chard Brussels

Maitake Stuffing

DESSERT

Caramel Pecan Monkey Bread





HOLIDAY MENU

\$145+ Per Person | Available Family Style or Buffet Style

BOTANAS

Chips & Salsa with Guacamole
Ensalada Navideña
Queso Fundido Navideño
Coctel de Camarón
Short Rib Taquitos

ENTRÉES

Prime Rib Adobado
Pollo Rostizado al Guajillo
Tamal Navideño

SIDES

Arroz Rojo Navideño
Frijoles de la Olla
Esquites
Calabaza Asada

DESSERTS

Tres Leches de Rompope
Buñuelos Navideños
Churros

