

Christmas Eve

DINNER

THURSDAY, 24 DECEMBER 2026

FROM 6PM

AT STARZ DINER



BALI

Christmas Eve

DINNER

RAW BAR

SASHIMI

Fresh Salmon, Yellowfin Tuna, Sablefish, Hamachi

SUSHI

Rockstar California Maki, Spicy Tuna Maki, Salmon Nigiri, Tuna Ebiko Nigiri

SIDE CONDIMENTS:

Wasabi, Gari Ginger, Wasabi Mayo, Higashimaru Soy Sauce

TIGER PRAWN COCKTAIL

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

SESAME AND LIME SNAPPER CEVICHE

Lime, Coriander, Coconut Cream, Seaweed, Ginger

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS

SIDE CONDIMENTS:

Cocktail Dressing, Lemon Wedges, Lime Slices, Shallot Red Wine Vinegar

SALADS

SWEET PRAWNS

LARB STYLE SALAD

Sliced Onions, Walnuts, Balsamic Honey Dressing

HERB-CURED

SALMON SALAD

Sesame Dressing, Red Radishes, Wakame Seaweed, Fried Leeks

CREAMY BABY POTATO

SALAD

String Beans, Grilled Leeks, Pesto Aioli, Grated Boiled Eggs

HALLOUMI AND PESTO

SALAD

Grilled Halloumi, Cherry Tomatoes, Green Tomato, Watercress

BACKYARD HYDROPONIC CAESAR SALAD

Romaine Lettuce, Beef Bacon, Green Coral Lettuce, Tomato, Cucumber, Crouton, Boiled Eggs, Assorted Dressing and Condiments

SOUP CORNER

TUSCAN ROMA TOMATO SEAFOOD

Mixed Seafood, Tomato Concasse, Red Capsicum, Coriander

BREAD BASKET

Mixed Artisan Rolls

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI

SAUCE SELECTIONS:

Bolognaise Sauce

Tomato Sauce 

Creamy Mushroom Sauce 

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

LIVE CARVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY

HONEY MUSTARD

GAMMON HAM

YORKSHIRE PUDDING

HERB BUTTER ANGUS

BEEF SIRLOIN

SAUCE SELECTIONS:

Giblet Gravy, Cranberry Sauce, Dijon Mustard, Apple Sauce, Mushroom Sauce

LIVE STATIONS

SOUTHERN INDIAN & MONGOLIAN MIXED GRILL

Boneless Chicken Leg, Red Snapper, Sliced Angus Beef Tenderloin
Served with a Selection of Fresh Vegetables

CHICKEN SHASHLIK

Grilled Chicken, Onions, Bellpeppers, Tomato

HOT STONE NAAN BREAD

Butter Glaze, Garlic, Chili Powder

Christmas Eve DINNER

MAINS

LEMON THYME

ROASTED CHICKEN DF

Tangy Lemon and Garlic Sauce, White Onions, Spring Onions, Ginger

SALSA VERDE

CHILI PRAWNS GF

Paprika Garlic Marinade, Parsley Garlic Paste, Burnt Lemon

SLOW-ROASTED

BABY POTATOES GF V

Oregano Aioli, Fried Shallots, Parsley

STEAMED JASMINE AND

BAY LEAF RICE GF DF V

Fried Shallots, Bay Leaves, Burnt Lemon

CHRISTMAS HERB-GRILLED

VEGETABLES GF DF V

Colored Zucchini, Eggplant, Baby Carrot, Onions

SIEW PAK CHOY WITH

MINCED SEAFOOD GF DF

Garlic Ginger Sauce, Prawns, Squid, Clams

MONGOLIAN-SPICED BEEF

FRIED NOODLES

Red Chili, Napa Cabbage, Minced Beef, Spring Onions

TASMANIAN LAMB

SHEPHERD'S PIE

Beef and Tomato Gravy, White Onions, Garlic, Idaho Potatoes

DESSERTS

CHRISTMAS YULE LOG V

Ganache, Chocolate Sponge Cake, Buttercream

CHRISTMAS STOLLEN

BREAD V

Mixed Dried Fruits, Cinnamon, Nutmeg, Ginger

LENTIL CINNAMON

HALAWA GF V

A Traditional Indian-Style Dessert With Spices, Sugar, Nuts, and Raisins

SOFT STRAWBERRY

PUDDING GF V

Fresh Strawberry, Soy Gelatine, White Sugar, Soy Milk

CARROLL'S VELVET CAKE V

Coffee Cream, Chocolate Flakes, Vanilla-Chocolate Sponge

CINNAMON AND PINEAPPLE

SHORTCAKE GF V

Vanilla Sponge, Pineapple Filling, Fondant Glaze

WHITE CHRISTMAS ALMOND

PANNA COTTA GF V

Fresh Milk, Cream, Gelatine, Sugar, Pistachio

ASSORTED TROPICAL

FRUITS DISPLAY GF DF V

Seasonal Selection of Fresh Whole Fruits in a Fruit Bucket

KIDS CORNER

CRONUTS AND CHRISTMAS

TREE LOLLY WAFFLE V

Chocolate, White Chocolate, Nutella

CHRISTMAS CANDIES V

Chocolate Pralines, Lollipops, Stollen Bites

ASSORTED MACARONS GF V

Chocolate, Pandan, Strawberry, Mango

CHOCOLATE FOUNTAIN GF V

Marshmallows, Fruit Skewers, Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM GF

Vanilla, Chocolate, Rum & Raisin

SORBETS GF DF

Lemon, Mango



Hard Rock
HOTEL
BALI

Christmas

DINNER

FRIDAY, 25 DECEMBER 2026

FROM 6PM

AT STARZ DINER



BALI

Christmas DINNER

RAW BAR

SASHIMI

Fresh Salmon, Yellowfin Tuna, Sablefish, Hamachi

SUSHI

Rockstar California Maki, Spicy Tuna Maki, Salmon Nigiri, Tuna Ebiko Nigiri

SIDE CONDIMENTS:

Wasabi, Gari Ginger, Wasabi Mayo, Higashimaru Soy Sauce

TIGER PRAWN COCKTAIL

Thousand Island Dressing, Lemon Wedges, Mixed Herbs

PERUVIAN RED SNAPPER CEVICHE

Lime, Coriander, Ginger, Coconut Cream

JAVA DE CLAIRE OYSTERS AND ASARI CLAMS

SIDE CONDIMENTS:

Cocktail Dressing, Lemon Wedges, Lime Slices, Shallot Red Wine Vinegar

SALADS

BUFFALO MOZZARELLA AND BEETROOT

Roasted Beetroot, Cherry Tomatoes, Black Pepper, Watercress

SEAWEED WAKAME SALAD

String Beans, Red Radishes, Orange Dressing, Walnuts

THAI BEEF SALAD

Sliced Onions, Walnuts, Balsamic Honey Dressing

SMOKED SALMON SALAD

Sesame Dressing, Spring Onions, Cucumber, Capsicum

BACKYARD HYDROPONIC CAESAR SALAD

Romaine Lettuce, Beef Bacon, Green Coral Lettuce, Tomato, Cucumber, Crouton, Boiled Eggs, Assorted Dressing and Condiments

SOUP CORNER

ENGLISH CLAM CHOWDER

Batik Clams, Leek, Celery, Potato, Onions, Parsley

BREAD BASKET

Mixed Artisan Rolls

PASTA STATION

LINGUINE, FETTUCCINE, SPAGHETTI

SAUCE SELECTIONS:

Bolognaise Sauce

Tomato Sauce 

Creamy Mushroom Sauce 

GLUTEN-FREE PASTA AVAILABLE
UPON REQUEST

LIVE CARVERY STATION

CHRISTMAS TRADITIONAL ROASTED TURKEY

HERB AND CLOVE GAMMON HAM

YORKSHIRE PUDDING

HERB BUTTER ANGUS BEEF STRIPLOIN

SAUCE SELECTIONS:

Giblet Gravy, Cranberry Sauce, Dijon Mustard, Apple Sauce, Mushroom Sauce

LIVE STATIONS

THE BUTCHERY SELECTION

Boneless Chicken Leg, Red Snapper, Sliced Angus Beef Tenderloin

Served with a Selection of Fresh Vegetables

CHICKEN TANDOORI

Grilled Chicken, Paprika, Tomato, Mint Chutney

HOT STONE NAAN BREAD

Butter Glaze, Garlic Chili Powder



MAINS

SAVOY ROASTED CHICKEN 
Tangy Pineapple Sauce, Lemon,
Smoked Garlic, Rosemary,
Thyme

CHILI AND GARLIC PRAWNS 
Lemon, Smoked Paprika,
Continental Parsley,
Emulsified Butter

**GINGER-ROASTED PUMPKIN
AND CAULIFLOWER**  
Swiss Brown Mushroom,
Butternut Squash, Garlic,
Rosemary

**AROMATIC SAFFRON
RICE**   
Fried Shallots, Bay Leaves,
Burnt Lemon

**CHRISTMAS BRUNOISED
RATATOUILLE**   
Colored Zucchini, Eggplant,
Tomato Stew, Black Olives

**PARSLEY CREAMY
MASHED POTATO**  
With Thyme and Rosemary

THINLY SLICED BEEF NOODLES
Bean Sprouts, Green Scallions,
Assorted Asian Mushrooms

**TASMANIAN LAMB
SHEPHERD'S PIE**
Beef and Tomato Gravy, White
Onions, Garlic, Idaho Potatoes

DESSERTS

CHRISTMAS YULE LOG 
Ganache, Chocolate Sponge
Cake, Buttercream

**CHRISTMAS STOLLEN
BREAD** 
Mixed Dried Fruits, Cinnamon,
Nutmeg, Ginger

**WHITE CHRISTMAS ALMOND
PANNA COTTA**  
Fresh Milk, Cream, Gelatine,
Sugar, Pistachio

**HONEY MELON PANNA
COTTA**  
Skim Milk, White Sugar,
Diced Honey Melon

CINNAMON CARROT CAKE 
Mixed Dried Fruits, Lime Juice,
Sugar, Butter, Cinnamon Powder

STRAWBERRY SHORTCAKE 
Chocolate Sponge Cake,
Strawberry Filling, Chocolate
Glaze

DATE CAKE  
Coffee Cream, Dates, Raisins,
Cocoa Powder

**ASSORTED TROPICAL
FRUITS DISPLAY**   
Seasonal Selection of Fresh
Whole Fruits in a Fruit Bucket

KIDS CORNER

**CRONUTS AND CHRISTMAS
TREE LOLLY WAFFLE** 
Chocolate, White Chocolate,
Nutella

CHRISTMAS CANDIES 
Chocolate Pralines, Lollipops,
Stollen Bites

ASSORTED MACARONS  
Chocolate, Pandan, Strawberry,
Mango

CHOCOLATE FOUNTAIN  
Marshmallows, Fruit Skewers,
Donuts

HOMEMADE ICE CREAM

SOFT ICE CREAM 
Vanilla, Chocolate,
Rum & Raisin

SORBETS  
Lemon, Mango



Hard Rock
HOTEL
BALI



Christmas

BEVERAGE MENU

COCKTAILS

STRAWBERRY MIMOSA

Strawberry, Orange, Sparkling Wine Rose

STARLIGHT SPRITZ

Vodka, Blue Curacao, Citrus , Sprite

CHRISTMAS IN PARADISE

Gin, Cucumber, Citrus, Tonic

PALOMA ROYALE

Tequila, Grapefruit, Citrus, Soda

GOLDEN REINDEER

Whiskey, Citrus, Foamee

BALI WINTER SUNSET

Arak Dewi Sri, Citrus, Orange, Grenadine

BEERS

BINTANG 330ML

70K

BINTANG RADLER 330ML

70K

BINTANG BUCKET 330ML (4bottles)

250K

HEINEKEN 330ML

100K

BUBBLES

HATTEN JEPUN

Bali – Indonesia, N/V

129K/500K

LOUIS PERDRIER BRUT

France, N/V

139K/600K

ROSÉ

TWO ISLANDS ROSÉ

South Australia, 2023

130K/500K

WHITE WINE

TWO ISLANDS SAUVIGNON BLANC

South Australia, 2023

125K/500K

TWO ISLANDS CHARDONNAY

South Australia, 2022

125K/500K

SHEARWATER MARLBOROUGH PINOT GRIS

New Zealand, 2020

150K/700K

RED WINE

TWO ISLANDS SHIRAZ

South Australia, 2022

125K/500K

TWO ISLANDS CABERNET MERLOT

South Australia, 2022

125K/500K

MONKEY PUZZLE CABERNET SAUVIGNON

Chile, 2022

135K/600K

MOCKTAILS

90K

STARLIGHT CHRISTMAS

Pineapple, Blue Curacao, Citrus, Sprite

GOLDEN SNOWFALL

Passionfruit, Guava, Orange, Citrus, Grenadine

FESTIVE AURORA

Pandan, Cucumber, Citrus, Soda

MILKSHAKE

90K

SANTA'S VANILLA BLISS

Vanilla Ice Cream, Fresh Milk, Oreo Biscuit, Caramel Syrup

SNOWY CHOCO BLAST

Chocolate Ice Cream, Fresh Milk, Chocolate Syrup, Kitkat

STRAWBERRY DREAM SHAKE

Strawberry Ice Cream, Fresh Milk, Bubble Gum Syrup

FROZEN

DRAGON DELIGHT

Dragon fruit, Pineapple, Raspberry, Coconut

85K

LYCHEE LOVES

Lychee, Strawberry, Lychee, Apple, Yogurt

85K

JACKFRUIT JOY

Jackfruit, Mango, Pineapple, Vanilla

85K

WATER

STILL MINERAL WATER 380ML

45K

SPARKLING MINERAL WATER 380ML

45K

STILL MINERAL WATER 750ML

75K

SOFT DRINKS

45K

COCA-COLA / SPRITE / COKE ZERO

CHILLED JUICES

50K

ORANGE / PINEAPPLE / MANGO

GUESTS MUST BE 21+ TO CONSUME ALCOHOL. VALID ID REQUIRED.
ALL PRICES ARE IN THOUSANDS OF RUPIAH AND ARE SUBJECT TO 21% GOVERNMENT TAX AND SERVICE CHARGE



Christmas

FREE-FLOW BEVERAGE MENU

COCKTAILS

STRAWBERRY MIMOSA

Strawberry, Orange, Sparkling Wine Rose

STARLIGHT SPRITZ

Vodka, Blue Curacao, Citrus, Sprite

CHRISTMAS IN PARADISE

Gin, Cucumber, Citrus, Tonic

PALOMA ROYALE

Tequila, Grapefruit, Citrus, Soda

GOLDEN REINDEER

Whiskey, Citrus, Foamee

BALI WINTER SUNSET

Arak Dewi Sri, Orange Juice, Grenadine Syrup, Sweet & Sour

BEER

BINTANG 330ML

WHITE WINE

TWO ISLANDS CHARDONNAY

South Australia, 2022

RED WINE

TWO ISLANDS SHIRAZ

South Australia, 2022

CHILLED JUICES

ORANGE, PINEAPPLE, MANGO

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE

COFFEE & TEA

