

CHRISTMAS *Evening!*

24TH DECEMBER 2022

6.30 PM - 10.30 PM

BUFFET DINNER MENU

STARZ DINER 1

Buffet

GREENS

Mixed Genting Highlands Mesclun Lettuce, Radicchio, Romaine Lettuce, Iceberg Lettuce, Frisee French Dressing, Italian Vinaigrette, Balsamic Dressing, Thousand Island, Honey Mustard, Caesar Dressing, Crispy Beef Bacon, Parmesan Cheese, Croutons, Cherry Tomatoes, Sliced Cucumbers, Capsicum, Chick Peas, Artichokes, Baby Corn, Carrots, Red Radish, Kidney Beans, Bulgur, Quinoa and Couscous

CHEESE ON BOARD

Cheddar Cheese, Brie Cheese, Gouda Cheese, Gruyère Cheese, Lavosh and Grissini

Condiments: Grapes, Vegetable Crudités, Crackers, Assorted Dried Fruit and Nuts

ANTIPASTO

Sun-Dried Tomato, Marinated Mixed Olives, Mushroom Confit, Grilled Zucchini, Marinated Cured Eggplant and Feta Cheese in Olive Oil

MINIATURES

Tuna Tataki, Truffle Mayo, Micro Greens, Smoked Duck, Shaved Fennel, Blood Orange Dressing, Bocconcini and Cherry Tomato Salad, White Asparagus and Smoked Turkey Breast Rolls with Shiso Cress

COMPOSED SALAD

Tomato Caprese Salad, Pine Kernels, Basil Cress, Olive Oil, Marinated Feta, Olives, Sun-Blushed Tomato, Bohemian Potato Salad, Air Dried Beef Salad and Classic Waldorf Salad

CRUSTACEAN SELECTION

Oysters, Tiger Prawns, Snow Crab, Black and Green Mussels, Bamboo Clams, Slipper Lobster, Local Yabbies (Crayfish), Scallops in Shell, Baby Lobster and Flower Crab

Accompanied with: Lemon Wedges, Cocktail Sauce, Orange-Habanero Mignonette, Jalapeno Mignonette, Classic Mignonette, Tartar Sauce, Wasabi Mayonnaise and Tabasco

For reservations, please contact:
+60 4 886 8057 or email fb.penang@hardrockhotels.net
Terms & conditions apply. Subject to availability.



ON ICE PLATTER

Dill Salmon Gravlax and Selection of Smoked Local Fishes
Condiments: Gherkins Capers, Red Onions, Lemon, Sour Cream,
Egg Mimosa and Chives

SUSHI AND SASHIMI

Assorted Maki Rolls, Assorted Nigiri Sushi, and Assorted Sashimi
Served with: Wasabi, Pickled Ginger and Kikkoman Soya Sauce

SOUPS

Creamy Butternut Pumpkin Velouté
Prawn Bisque

BREAD STATION

Sliced Multigrain Bread, Rustic Country Bread Loaf, Walnut Raisin Baguette,
French Rolls, Brioche Rolls, Sun-Dried Tomato and Olive Focaccia, Bread Sticks
and Lavosh, Salted Butter and Unsalted Butter

THE WEST

Seafood Paella Rice
Chicken Blanquette with Garden Mushrooms
Beef Stroganoff
Herb Marinated Lamb Cutlet with Sweet Garlic Rosemary Sauce
Roasted Duck Breast with Baby Carrots and Orange Sauce
Pan Seared Salmon Fillet with Creamy Green Pepper Sauce
Creamy Garlic Mashed Potato
Vegetable Ratatouille

CARVING STATION

Roasted Whole Duck with Red Fruit Compote, Sweet Apples and Classic Bread
Stuffing and Slow Roasted Beef Prime Ribs
Served with: Pommery Mustard, Dijon Mustard and Horseradish Cream

IN CHAFING DISH

Glazed Baby Vegetables, Sautéed Brussel Sprouts, Sweet Potatoes with
Caramelized Spanish Onions, Creamed Yukon Gold Potatoes, Yorkshire
Pudding, Roasted Vegetables and Rosemary Juice

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STARZ DINER 2 *Live Kitchen*

PASTA AND PIZZA

Pepperoni Pizza

Hawaiian Pizza

Choice of Pasta: Spaghetti, Penne, Squid Ink Spaghetti, Fettuccini, Spinach and Parmesan Ravioli and Four Cheese Tortellini

Choice of Sauce: Tomato, Cream, Seafood Ragu, Basil Pesto (V), and Beef Bolognese

Condiments: Parmesan, Chili Flakes and Olive Oil

NOODLES

Choice of Noodles: Yellow Noodle, Vermicelli Noodle and Flat Rice Noodle

The Broth: Sup Tulang Rawan, Spicy Chicken 'Tom Yum', Fish Balls, Chicken Balls, Fish Cakes, Prawns, Chicken Strips, Bean Sprouts, Choy Sum, Siew Pak Choy, Yin Choy, Pak Choy and Chinese Cabbage

Condiments: Fried Onions, Sambal Chili, Lime, Sweet Sauce, Chili Sauce and Soy Sauce

INDIAN CUISINE

Chicken Tandoori

Naan and Condiments

"Dum Aloo Kashmiri" Potatoes and Fennel with Tomato Gravy

"Marikari Sambar" Vegetables with Yellow Lentils

"Zeera Pulao" Basmati Rice with Tomato and Cumin Spice

MALAY CUISINE

"Nasi Putih" Steamed Fragrant Rice, "Sayur Campur Tumis Udang Geragau" Stir Fried

Mixed Vegetables with Dry Shrimps, Udang Masak Kalio

"Ekor Asam Pedas" Braised Oxtail

CHINESE CUISINE

Sweet and Sour Barramundi

Mongolian Black Pepper Beef

Kung Pao Chicken and Cashew Nuts

SMOKED FROM THE GRILLER

Slipper Lobster, Baby Lobster, Chicken Drumsticks, Beef Tenderloin, Squid, Tiger Prawns and Lamb Shoulder Chops

Served with: Tartar Sauce, Lemon Butter Sauce, Spicy Chili and Tamarind Juice, Mint Sauce, Black Pepper Sauce and Mushroom Sauce

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The Sweet Ending

MALAYSIAN STREET INSPIRED

Assorted Local Malay Kuih, Authentic Pineapple Tarts, Honey Daglet Chocolate Cubes and Indian Laddu

LE PETITE PATISSERIE

Spiced Pumpkin and Coconut Chiboust

Hazelnut Poppy Seed Crespelle

Dark Forest Cherry Cake

Hazelnut Crunchy Chocolate Mousse

Mix Berries Baked Cheesecake

Mont Blanc Torte

Wild Berries Financier

Dundee Cake

Spring Snow Chocolate Noir

Red Moelleux with Marron Glacé

Christmas Fruit Cake

Pavé Framboise

Chocolate Blanc with Pistachio Brittle

Vanilla Yule Log

Black Forest Yule Log

Christmas Pudding with Vanilla Sauce

Christmas Stollen

Christmas Fine French Pastries

Christmas Cookies

CHINESE DESSERT

Chinese "Tong Sui" Snow Fungus, Red Dates, Longan and Ginkgo

UNDER THE HOT LAMP

Half-Cooked Brownies with Rich Dark Chocolate Sauce

Tangy Melon Cobbler

ARTISANAL GELATO BY GELATOMIO

Choice of Toppings: Crushed Peanuts, Marshmallows, Candies, Choco Chips, Choco Pearls, Choco Crumble, White Choco Crumble and Rainbow Rice Chips

CHOCOLATE FOUNTAIN

Cake Cubes and Fruit Skewers

Sliced Tropical Fruit and Seasonal Local Fruit

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