

THE GRAND FINALE

NEW YEAR'S EVE BUFFET DINNER
31 DECEMBER 2026 | 6.30 PM - 10.30 PM
STARZ DINER

MENU

Greens & Salad

Organic Baby Spinach, Romaine, Iceberg, Red Frisée, Rocket Leaves

Dressings: Citrus Vinaigrette, Roasted Sesame, Honey Balsamic, Caesar, Thousand Island

Condiments: Parmesan Cheese, Grana Padano, Pumpkin Seeds, Sunflower Seeds, Candied Pecans, Crispy Chickpeas, Garlic Herb Croutons, Dried Cranberries

Signature Composed Salad

Smoked Duck and Mandarin Orange Salad

Grilled Asparagus and Quinoa Salad

Seared Tuna with Asian Glass Noodle Salad served with Tofu, Coriander and Lime Dressing

Moroccan Chickpea and Roasted Pumpkin Salad

Cheese & Charcuterie Board

Brie, Manchego, Edam, Roquefort, Mature Cheddar

Condiments: Honeycomb, Fig Jam, Grapes, Dried Apricots, Walnuts, Artisan Crackers

Cold Cuts: Black Pepper Roast Beef, Turkey Ham, Smoked Chicken Breast, Beef Salami

Sushi & Sashimi

Sashimi: Norwegian Salmon, Yellowfin Tuna, Hamachi, Octopus, Butterfish, Hokkigai Surf Clam

Nigiri Sushi: Salmon, Tuna, Ebi, Unagi, Tamago

Maki Rolls: Rainbow, Spicy Salmon, Chicken Teriyaki, Soft Shell Crab

Tempura Rolls: Ebi Tempura, California

Vegetarian Selection: Cucumber Maki, Avocado Maki, Inari Sushi, Vegetarian Uramaki

Served with: Pickled Ginger, Wasabi, Soy Sauce, Ponzu Sauce, Japanese Mayonnaise, Spicy Mayo, Tobiko

Oyster

Freshly Shucked Fine De Claire Oysters, Pacific Oysters, Irish Oysters

Served with: Classic Mignonette, Shallot Red Wine Vinegar, Lemon Wedges, Tabasco, Horseradish Cream, Yuzu Ponzu

Seafood

Boiled Seafood: Rock Lobster, Snow Crab Legs, Mud Crab, Tiger Prawns, White Prawns, Green Mussels, Black Mussels

Marinated & Chilled Seafood: Poached Baby Octopus, Marinated Baby Clams, Marinated Scallops, Chuka Ebi, Chuka Idako, Chuka Hotate

Shellfish

Scallops, Sea Whelks, Surf Clams

Condiments: Lemon Wedges, Seafood Cocktail Sauce, Thai Nam Jim, Mignonette Sauce, Wasabi Mayonnaise, Horseradish Cream, Marie Rose Sauce

Soups

Wild Forest Mushroom

Seafood Laksa Bisque



If you have any concerns regarding food allergies, alert your server prior to ordering.

For more information, please contact:

+60 12 420 3076, +60 4 886 8057, or email fb.penang@hardrockhotels.net

Booking and payment in advance required. Terms & conditions apply.

All prices are nett inclusive of 10% Service Charge & prevailing taxes.

Menu is subject to change according to availability of ingredients.

THE GRAND FINALE

NEW YEAR'S EVE BUFFET DINNER
31 DECEMBER 2026 | 6.30 PM - 10.30 PM
STARZ DINER

Bread Corner

Focaccia, Multigrain Roll, Laugen, Ciabatta, Soft Rolls, Muesli Bread, Rye Bread, Sourdough, French Baguette, French Village, Caraway Rye, Traditional Dark Sourdough, Gourmet Bread Loaves, Grissini Breadsticks, Panettone

Served with: Unsalted Butter, Salted Butter, Garlic-Herb Butter, Tomato Tapenade

Western Selections

Oven-Roasted Cod with Lemon Caper Butter

Slow Braised Beef Short Ribs with Red Jus

Herb-Crusted Roast Lamb Leg with Rosemary Jus

Seafood Thermidor Bake

Asian Selections

Chicken in Spiced Tomato Cream Gravy

Hong Kong Style Orange Duck

Wok-Fried Butter Prawns with Curry Leaves

Braised Beancurd with Mushroom and Seasonal Vegetables

Steamed Jasmine Rice

Served with: Papadum, Fish and Prawn Crackers

Carving Station

Herb Roasted Whole Turkey, Slow Roasted Beef Picanha, Middle Eastern Spice Lamb Leg, Citrus Herb Roasted Whole Chicken

Served with: Duck Fat Roasted Potatoes, Creamy Mashed Potato, Roasted Root Vegetables, Black Pepper Jus, Natural Beef Jus, Cranberry Sauce and Mint Jelly

Gourmet Kids Station

Mini Beef Cheeseburgers, Crispy Chicken Tenders, Fish Goujons, Mini Cheese Pizza and Curly Fries

Sauces: Nacho Cheese Sauce, Honey Mustard, Barbecue Sauce and Tomato Ketchup

Pasta

Pappardelle, Orecchiette, Spinach and Ricotta Ravioli, Squid Ink Linguine

Sauces: Creamy Alfredo, Pesto Genovese, Spicy Seafood Pomodoro and Roasted Tomato Basil

Condiments: Grated Parmesan, Chili Flakes, Olive Oil, Herbs

Noodles

Noodles: Yellow Noodles (Mee), Laksa Noodles and Vermicelli (Bee Hoon)

Soup Selection: Laksa Penang, Chicken Clear Broth

Accompaniments: Prawns, Chicken Slices, Fish Balls, Fried Beancurd, Tofu Puff, Bean Sprouts, Choy Sum, Spring Onions and Crispy Shallots

Penang Asam Laksa Accompaniments: Flaked Mackerel, Cucumber, Pineapple, Red Onions, Mint Leaves, Torch Ginger Flower, Red Chilies and Shrimp Paste

Condiments: Sambal Belacan, Pickled Green Chilies, Light Soy Sauce and Sliced Red Chilies

Dim Sum

Steamed Selection: Prawn Har Gao, Truffle Chicken Siew Mai, Crystal Prawn Dumpling, Spinach and Mushroom Dumpling, Chicken Xiao Long Bao

Fried Selection: Crispy Prawn Beancurd Roll, Sesame Prawn Toast



If you have any concerns regarding food allergies, alert your server prior to ordering.

For more information, please contact:

+60 12 420 3076, +60 4 886 8057, or email fb.penang@hardrockhotels.net

Booking and payment in advance required. Terms & conditions apply.

All prices are nett inclusive of 10% Service Charge & prevailing taxes.

Menu is subject to change according to availability of ingredients.

THE GRAND FINALE

NEW YEAR'S EVE BUFFET DINNER
31 DECEMBER 2026 | 6.30 PM - 10.30 PM
STARZ DINER

Bun Selection: Black Pepper Chicken Pau,
Salted Egg Custard Bun

Served with: Light Soy Sauce, Chili Oil, Pickled Green
Chili

Belgian Waffle

Belgian Waffles with Dark Chocolate Sauce,
Dulce De Leche, Berry Compote, Vanilla Ice Cream,
Whipped Cream, Fruit and Toasted Almonds

Sweet Temptations

Strawberry Mousse
Chocolate Mint Tarts
Orange Baked Cheesecake
Rainbow Cake
Mango Mousse Cake
Hazelnut Torte
Blueberry Cheesecake
Hazelnut Chocolate Gianduja
Green Tea Adzuki
Orange Chocolate
Pandan Gula Melaka
Banana Chocolate Cake
Pandan Cheesecake
Rose Lychee
Tiramisu Pandan Roulade
Croquembouche
Opera Cake
Cempedak Cheesecake
Mini Red Velvet
Yuzu Tartlets
Coconut Crème Brûlée
Peach Cobbler Dump Cake with Vanilla Sauce
Blueberry Almond Bread Pudding with Caramel Sauce

Gelatomio Ice Cream

Choice of Toppings: Almond Flakes, Chocolate Chips,
Rainbow Rice, Chocolate Rice, Chocolate Crumble,
Red Velvet Crumble, Crushed Peanuts, Marshmallows,
Almond Nibs, Chocolate Sauce, Caramel Sauce,
Strawberry Sauce

Grilled Pineapple Served with Coconut Ice Cream

Chocolate Fountain

Served with: Cake Cubes & Fruit Skewers

Tropical Fruit

Pineapple, Watermelon, Papaya, Honeydew
Banana, Guava, Mandarin Oranges, Apple, Pear and
Seasonal Local Fruit



If you have any concerns regarding food allergies, alert your server prior to ordering.

For more information, please contact:

+60 12 420 3076, +60 4 886 8057, or email fb.penang@hardrockhotels.net

Booking and payment in advance required. Terms & conditions apply.

All prices are nett inclusive of 10% Service Charge & prevailing taxes.

Menu is subject to change according to availability of ingredients.

THE GRAND FINALE

NEW YEAR'S EVE BUFFET DINNER
31 DECEMBER 2026 | 6.30 PM - 10.30 PM
STARZ DINER

BEVERAGE CART

Coffee, Tea and Detox Water

Free Flow Beer

Top Up **RM98 nett** per person

Bottle

G.H. Mumm
RM450 nett

Cranswick Moscato, Australia
RM150 nett

Sixty Drops Sauvignon Blanc, New Zealand
RM150 nett

D'Alamel Sauvignon Blanc, Chile
RM150 nett

Familia Zuccardi Torrontés, Argentina
RM180 nett

Delas Frères Côtes du Rhône Rosé Saint-Esprit, France
RM150 nett

Angove Organic Shiraz, Australia
RM150 nett

D'Alamel Reserva Cabernet Sauvignon, Chile
RM180 nett

Domaine Albert Bichot Burgundy, France
RM250 nett

Jack Daniel's Fire + Mixer
RM200 nett



If you have any concerns regarding food allergies, alert your server prior to ordering.

For more information, please contact:

+60 12 420 3076, +60 4 886 8057, or email fb.penang@hardrockhotels.net

Booking and payment in advance required. Terms & conditions apply.

All prices are nett inclusive of 10% Service Charge & prevailing taxes.

Menu is subject to change according to availability of ingredients.