THE NIGHT BEFORE

# Christmas

**CHRISTMAS EVE BUFFET DINNER**
**24 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

Mediterranean Seafood Couscous Salad
Roasted Beetroot, Orange and Feta Cheese Salad
Thai Beef Salad with Lime & Coriander

### 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, Octopus, Butterfish, Squid (Ika), Seasonal White Fish

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

***Maki Rolls:*** California, Spicy Tuna, Salmon Avocado, Chicken Teriyaki

***Tempura Rolls:*** *Ebi Tempura, Soft Shell Crab, Crispy Chicken Katsu*

***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, Cocktail Sauce, Wasabi Mayonnaise, Horseradish Cream, Yuzu Ponzu, Japanese Togarashi

### Seafood

***Boiled Seafood:*** Tiger Prawns, White Prawns, Flower Crab, Mud Crab, Snow Crab Legs, Boston Lobster, Green Mussels, Black Mussels

***Marinated & Chilled Seafood***: Poached Baby Octopus, Marinated Baby Clams, Marinated Black Mussels, Marinated White Clams, Marinated Scallops, Chuka Ebi, Chuka Idako, Chuka Hotate

### Shellfish

Scallops, Surf Clams, Bamboo Clams, Cockles

***Condiments:*** Lemon Wedges, Seafood Cocktail Sauce, Classic Cocktail Sauce, Thai Nam Jim, Garlic Herb Butter, Wasabi Mayonnaise, Horseradish Cream, Sweet Thai Seafood Sauce, Chili Lime Dressing

### Soups

Roasted Pumpkin and Sage Velouté
Crab Meat and Sweet Corn Soup

Hard Rock HOTEL PENANG

**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.

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## 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, Herb Butter, Tomato Tapenade

## Western Selections

Herb Crusted Atlantic Cod with Lemon Butter Sauce

Roasted Turkey Breast with Cranberry and Herb Jus

Herb Roasted Chicken Leg with Orange and Thyme Glaze

Roasted Honey Glazed Baby Carrots and Dauphinoise Potatoes

## Asian Selections

Salted Egg Butter Tiger Prawns

Oven Roasted Whole Lamb with Arabic Spices and Rosemary Jus

Steamed Garoupa with Superior Soy, Ginger and Spring Onions

Wok-Fried Seasonal Greens with Shimeji Mushrooms and Garlic

Steamed Jasmine Rice

***Served with:*** Papadum, Fish and Prawn Crackers

## Carving Station

Australian Black Angus Striploin, Herb Roasted Whole Turkey, Moroccan Spice Lamb Leg, Chicken Ballotine with Mushroom Stuffing

***Served with:*** Yorkshire Pudding, Creamy Mashed Potato, Roasted Root Vegetables, Black Pepper Jus, Natural Beef Jus, Cranberry Sauce and Mint Jelly

## Gourmet Kids Station

Prawn Tempura, Chicken Karaage, Cheese Croquettes, Onion Rings and Mini Sausage Rolls

***Sauces:*** Cheese Sauce, Truffle Mayo, Barbecue Sauce and Spicy Aioli

## Pasta

Tagliatelle, Penne Rigate, Spinach Ravioli,

Potato Gnocchi

***Sauces:*** Creamy Lobster Bisque, Black Truffle Mushroom Cream, Arrabbiata and Aglio Olio

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

## Wok-Fried Noodles

***Noodles:*** Yellow Noodles (Mee), Flat Rice Noodles (Kway Teow)

***Proteins:*** Prawns, Squid, Chicken Strips and Tofu

***Vegetables:*** Cabbage, Bean Sprouts, Spring Onions, Carrots and Choy Sum

***Served with:*** Sambal Belacan, Crispy Shallots and Pickled Green Chilies

## Dim Sum

Har Gao, Chicken Siew Mai, Crystal Dumpling, Chicken and Mushroom Dumpling, Prawn Beancurd Roll, Barbecue Chicken Pau, Lotus Pau, Salted Egg Custard Bun

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

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## Sweet Temptations

Spiced Pumpkin Tarts
Mince Pie
Mixed Berry Baked Cheesecake
Forêt-Noire
Strawberry Short Cake
Banana Chocolate Cake
Lychee Strawberry Cake
Banana Walnut Cake
Caramel Coffee Mousse
Pineapple Coconut
Berry Jelly with Aloe Vera Slices
Christmas Fruit Cake
Framboise Pavé
Indulgence Cup
Tiramisu Yule Log
Black Forest Yule Log
Christstollen
Pistachio Mocha Cake
Christmas Cookies
Blueberry Choux
Macaron
Cinnamon Crème Brûlée
S'mores Brownies with Chocolate Sauce
Christmas Pudding with Vanilla 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

## Waffle Royale

***Served with:*** Chocolate Sauce, White Chocolate Sauce, Blueberry Filling, Strawberry Filling, Chocolate Cookies Ice Cream, Chocolate Curls, Sea Salt

## Tropical Fruit

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

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# 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