

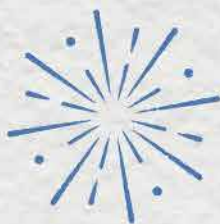
Golden Beginnings at



**LEÑA^{at}
PIZZERIA**

NEW YEAR BUFFET DINNER

**2 JANUARY 2027
6.30 PM - 10.00 PM**



MENU

Greens & Salad

Mediterranean Garden: Baby Gem, Oakleaf, Rocket Leaves, Baby Spinach, Red Chicory

Toppings: Artichokes, Fire Roasted Capsicum, Semi-Dried Tomatoes, Chickpeas, Cucumber, Marinated Olives, Parmesan, Feta, Pumpkin Seeds, Sunflower Seeds, Garlic Croutons

Dressings: Lemon Herbs, Citrus Herbs Vinaigrette, Basil Pesto, Honey Mustard, Caesar

Composed Salad: Roasted Beetroot and Goat Cheese Salad, Thai Beef Salad with Lime, Herbs and Roasted Pumpkin, Quinoa with Pomegranate Salad

Assorted Cheese Selection

Served with: Jam and Pickles

Sushi & Sashimi

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

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

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

Tempura Rolls: Ebi Tempura, California

Vegetarian Selection: Avocado Maki, Cucumber 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, Lemon Wedges, Shallot Red Wine Vinegar, Tabasco, Yuzu Ponzu, Horseradish Cream

Seafood

Boiled Seafood: Tiger Prawns, Snow Crab Legs, Flower Crab, Slipper Lobster, Green Mussels, Black Mussels

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

Shellfish

Scallops, Surf Clams, Sea Whelks

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

Penang Street Food

Penang Pasembur

Cucumber, Jicama, Pineapple, Fried Bean Curd, Boiled Egg, Cuttlefish, Prawn Fritter, Bean Sprouts and Housemade Sweet Peanut Sauce

Penang Fruit Rojak

Guava, Green Apple, Pineapple, Young Mango, Cucumber, Watery Rose Apple & Turnip Radish Served with Traditional Rojak Sauce, Roasted Peanuts and Sesame Seeds

Soups

Red Capsicum and Tomato Bisque

Sweet Onion, Garlic, Basil, Cream and Olive Oil

Mediterranean Seafood Soup

Tiger Prawns, Fish Fillet, Black Mussels, Tomatoes, Fennel and Fresh Herbs

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

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

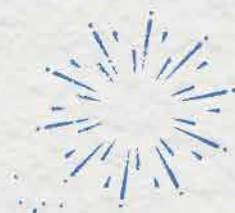
For more information, please contact:

+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.



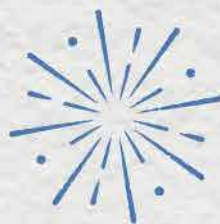
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Wood-Fired Pizza

Smoked Barbecue Beef Brisket
Creamy Mushroom and Truffle
Chicken Tikka and Red Onion

Fire-Grilled Quesadilla

Slow-Smoked Barbecue Beef Brisket
Cajun Chicken and Cheese
Wild Mushroom and Truffle (Vegetarian)

Gourmet Sliders

Angus Beef Slider with Cheddar and Caramelised Onions
Nashville Hot Chicken Slider
Mediterranean Falafel Slider with Tzatziki
Condiments: Guacamole, Tomato Salsa, Pico de Gallo,
Sour Cream, Chipotle Aioli, Pickled Jalapeños and Crispy
Tortilla Chips

Pasta

Pasta: Pappardelle, Linguine, Potato Gnocchi
Sauces: Slow-Cooked Beef Bolognese, Creamy Seafood
Bisque, Roasted Pumpkin Cream and Basil Pistachio Pesto
Toppings: Parmesan, Chili Flakes, Herbs

From The Rotisserie

Coffee-Rubbed Australian Beef Ribeye
Honey and Orange Glazed Whole Turkey
Middle Eastern Spiced Lamb Shoulder
Peri-Peri Whole Chicken

From The Grill

Char-Grilled Atlantic Salmon
Jumbo River Prawns with Herb Butter
Sauces: Creamy Green Peppercorn, Rosemary Beef Jus,
Peri-Peri Sauce, Lemon Caper Butter, Mint Yogurt Sauce

Sides

Truffle Potato Gratin
Roasted Brussels Sprouts with Turkey Bacon Crumble
Honey Roasted Butternut Squash

Italian Antipasto

Roasted Bell Peppers, Grilled Eggplant, Zucchini Involtini
with Herbed Ricotta, Marinated Forest Mushrooms,
Semi-Dried Tomatoes, Marinated Artichoke Hearts,
Chargrilled Baby Courgettes, Olive Medley, Bocconcini with
Cherry Tomatoes and Basil

Served with: Olive Oil, Aged Balsamic Glaze, Basil Pesto,
Garlic Confit, Fresh Basil, Grissini Breadsticks

Crepe Suzette

Fillings: Banana, Mixed Berries and Caramelised Apple
Sauces: Classic Orange Suzette, Belgian Chocolate,
Salted Caramel and Berry Compote
Served with: Chocolate or Strawberry Gelato
Toppings: Whipped Cream, Toasted Almonds, Oreo Crumble,
Rainbow Sprinkles

Dessert

Rainbow Cake
Caramel Coffee
Red Velvet Cake
Green Tea Adzuki
Matcha Crème Brûlée
Pistachio Mocha Cake
Blueberry Cheesecake
Hot Chocolate Pudding with Vanilla Sauce

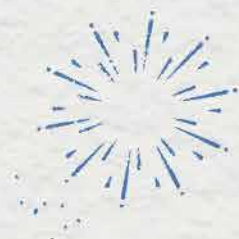
Tropical Fruit

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

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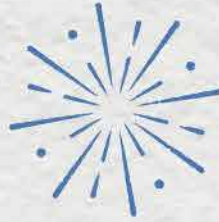
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BEVERAGE CART

Coffee, Tea & 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

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