

# Nuit D'Or

Golden Night 5-Course Set Dinner

Kick off your New Year's Eve in style with an elegant French dining experience.

**31 DECEMBER 2024**  
**6.30 PM - 10.30 PM**

## MENU

### Amuse-Bouche (Starter)

#### PETITS CHOUX

Foie Gras Cremeux, Pear and Raisin Chutney and Cacao Nib Croustillant  
Domaine Albert Bichot Hautes-Côtes de Nuits Blanc - France

### Entrée (Appetiser)

#### TARTARE DE ST JACQUES

Diver Scallops, White Chocolate, Prawn Oil and Transmontanus Caviar  
Studio by Miraval Rosé - France

### Remise En Bouche (Cleanser)

#### GELÉE VERTE

Zucchini, Dill and Lemon

### Plat Principal (Main Course)

#### STEAK AU POIVRE

Angus Filet Mignon, Porcini Ragu, Herb Madeleines and  
Green Peppercorn Sauce  
Chateau Les Hauts-Conseillants - France

Or

#### FLÉTAN POËLE

Halibut Fillet, Lemon Dill Beurre Blanc and Pommes Dauphinoise  
Moss Wood Ribbon Vale Sauvignon Blanc Semillon - Australia

### Dessert

#### BABA EXOTIQUE

Citrus, Mango and Coconut  
Served with Choice of Alcohol or Non-Alcohol Imbibage

For more information, please contact:

+60 12 420 3076, +60 4 886 8057 or email [fb.penang@hardrockhotels.net](mailto:fb.penang@hardrockhotels.net)

Booking and payment in advance required.

Terms & conditions apply. Subject to availability.

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

Top up RM128 nett to pair your set meals with expertly selected fine wine.

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## VEGETARIAN MENU

### Amuse-Bouche (Starter)

#### GAZPACHO D'AUBERGINE FUMÉE

Smoked Eggplant Gazpacho, Ricotta  
Domaine Albert Bichot Hautes-Côtes de Nuits Blanc - France

### Entrée (Appetiser)

#### RATATOUILLE

Tomatoes, Zucchini, Peppers, Eggplant, Onions and Herbs  
Studio by Miraval Rosé - France

### Remise En Bouche (Cleanser)

#### GELÉE VERTE

Zucchini, Dill and Lemon

### Plat Principal (Main Course)

#### GNOCCHIS À LA BETTERAVE

Beetroot Gnocchi, Butternut Squash Sauce, Green Peas, Honey  
Chateau Les Hauts-Conseillants - France

Or

#### MOZZARELLA TIÈDE

Warm Mozzarella Caprese, Tomato Fondue, Capers  
Moss Wood Ribbon Vale Sauvignon Blanc Semillon - Australia

### Dessert

#### BABA EXOTIQUE

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