

SLEIGH

THE BUFFET

CHRISTMAS EVE BUFFET DINNER



24 DECEMBER 2025

6.30 PM - 10.30 PM

Greens & Salad

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

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

Condiments: Parmesan, Candied Walnuts, Pomegranate Seeds, Sunflower Seeds, Croutons

Signature Composed Salad

Roasted Pumpkin & Feta with Cranberry Dressing
Quinoa, Couscous & Chickpea Salad with Mint Yoghurt
Smoked Duck Breast with Orange & Fennel

Cheese & Charcuterie Board

Brie, Manchego, Edam, Roquefort, Mature Cheddar

Condiments: Honeycomb, Figs, Grapes, Crackers, Dried Apricots, Pistachios

Cold Cuts: Beef Pastrami, Smoked Turkey Ham, Beef

Seafood on Ice

Fresh Oysters, Boston Lobster, Snow Crab Claws, Tiger Prawns, Mussels, Clams

Condiments: Lemon Wedges, Spicy Thai Nam Jim, Horseradish Cream, Wasabi, Mayo, Cocktail Sauce

Appetisers

Smoked Salmon & Dill Cream
Tuna Tataki with Soy-Sesame Dressing
Marinated Baby Octopus Salad

Sushi & Sashimi

Salmon Sashimi, Maguro Tuna, Smoked Mackerel, California Roll, Spicy Tuna Roll, Avocado Maki, Nigiri Sushi, Inari Sushi

Condiments: Shoyu Mirin, Wasabi, Pickled Ginger

Soup

Butternut Squash & Apple Soup with Spiced Croutons
Bouillabaisse

Bread Corner

Rosemary Focaccia, Multigrain Loaf, Rye Bread, Ciabatta, Mini Soft Rolls, Christmas Panettone

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

Western Selection

Pan-Seared Salmon with Spinach & Beurre Blanc
Roasted Chicken Roulade with Chestnut Stuffing & Cranberry Jus
Grilled Beef Medallions with Jus
Gratin Dauphinois Potatoes

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.

Images used are for illustration purpose only.



PENANG

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Asian Selection

Kam Heong Prawns with Curry Leaves & Chili
Butter Chicken Masala with Mint Raita
Steamed Grouper with Soy Sauce, Ginger & Scallion
Rendang Style Braised Lamb Shank
Steamed White Rice

Served with: Papadum, Fish and Prawn Crackers

Carving Station

Beef Prime Rib with Natural Jus (with Beef Jus Reduction)
Honey-Glazed Roasted Turkey with Pineapple Chutney & Giblet Gravy
Smoked Lamb Leg with Black Truffle Jus & Mint Essence
Housemade Beef Wellington with Mushroom Duxelles & Red Fruit Jus

Served with: Roasted Root Vegetables, Yorkshire Pudding & Mashed Potato

Goreng - Goreng Station

Tauhu Sambat Goreng, Assorted Vegetable Tempura, Keropok Lekor, Prawn Fritters

Served with: Cheese Sauce, Garlic Mayo, Spicy Garlic Cajun, Tomato Ketchup

Crepes Sabayon

Vanilla Sabayon, Strawberry Filling, Toasted Nuts, Snow Powder, Honey, Raspberry Coulis, Vanilla Sauce

Pasta

Choice of Pasta: Spaghetti, Fettuccine & Ravioli

Sauces: Aglio Olio with Chili Flakes & Olive Oil, Creamy Alfredo with Chicken & Mushrooms, Classic Tomato Basil with Parmesan

Condiments: Grated Parmesan, Chili Flakes, Olive Oil, Fresh Herb

Wok-Fried Noodles

Choice of Noodles: Yellow Noodles (Mee), Flat Rice Noodles (Kway Teow)

Choice of Protein: Prawns, Squid, Chicken Strips, Tofu

Vegetables: Cabbage, Bean Sprouts, Chives / Spring Onions, Carrot, Choy Sum

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

Dim Sum Station

Assorted Steamed Dim Sum and Pau



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Sweet Temptations

Tiramisu Cake
Green Tea Adzuki
Christmas Stollen
Assorted Macarons
Christmas Fruit Cake
Hazelnut Chocolate Cake
La Bûche Pralinella Yule Log
Passion Fruit & Mango Mousse
Raspberry Citrus Ganache Tarts
Peach Lychee Double Cheesecake
Gingerbread Men & Christmas Cookies
Red Velvet Panna Cotta with Raspberry

Chilled Dessert

Raspberry Spiced Cream Brûlée

Under The Hot Lamp

Traditional Christmas Pudding with Vanilla Sauce
Christmas Sticky Toffee Pudding

Gelatomio Ice Cream

Choice of toppings: Crushed Peanuts,
Marshmallows, Candies, Choco Chips, Choco Pearls,
Choco Crumble, Rainbow Rice Chips, Almond Flakes,
Nibs

Popcorn Stall

Served with: Caramel Sauce, Cinnamon Sugar,
Gingerbread, Coconut Curry and Mexican Chocolate

Tropical Fruit

Pineapple, Watermelon, Papaya and Honeydew

Beverages

Christmas Punch, Green Agua Fresca, Coffee and Tea

Add On Beverages

RM 80 nett per pax (Free Flow)

Beer | Red Wine | White Wine

RM 380 nett (750ml)

Sparkling Wine

Andreola Akelum Asolo Prosecco DOCG Brut - Italy



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