

The Grand FEAST

NEW YEAR'S EVE BUFFET DINNER

Starz
DINER

31 DECEMBER 2025
6.30 PM - 10.30 PM

Greens & Salad

Organic Baby Spinach, Romaine Hearts, Iceberg, Rocket Leaves

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

Condiments: Parmesan, Toasted Pumpkin Seeds, Pomegranate, Sunflower Seeds, Croutons, Marinated Olives, Housemade Pickles

Signature Composed Salad

Charred Cauliflower & Pomegranate Salad with Tahini Dressing

Mediterranean Couscous Salad with Olives,

Sun-Dried Tomato & Lemon Vinaigrette

Asian Glass Noodle Salad with Tofu, Coriander & Lime Dressing

Cheese & Charcuterie Board

Brie, Cheddar, Emmental, Edam, Blue Cheese

Condiments: Honeycomb, Grapes, Dried Apricots, Crackers, Walnuts

Cold Cuts: Beef Pastrami, Smoked Duck Ham, Smoked Salmon, Gravlax, Smoked Fish, Smoked Chicken Breast, Grilled Vegetables Antipasti with Balsamic and Herb

Seafood on Ice

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 Roulade with Cream Cheese & Chives

Tuna Poke with Avocado & Sesame

Marinated Crab Meat & Avocado 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

Roasted Pumpkin & Chestnut Velouté with Truffle Oil

Classic Seafood Bisque with Roasted Garlic Croutons

Bread Corner

Rosemary Focaccia, Ciabatta, Rye Bread, Mini Soft Rolls, Festive Stollen

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

Western Selection

Roast Duck Breast with Orange Cinnamon Jus

Grilled Barramundi with Lemon Butter Sauce

Chicken Cordon Bleu with Mushroom Cream Sauce

Buttered Baby Potatoes with Fresh Dill



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.

Images used are for illustration purpose only.

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Asian Selection

Wok-Fried Squid with Black Bean Sauce
Beef Rendang Tok with Kerisik
Butter Prawn Curry Leaf Style
Braised Beancurd with Mushroom & Seasonal Vegetables
Steamed White Rice

Condiments: Papadum, Fish and Prawn Crackers

Carving Station

Roasted Australian Beef Striploin with Natural Jus
Honey-Glazed Smoked Turkey with Pineapple Chutney & Cranberry Sauce
Herb-Crusted Rack of Lamb with Rosemary Jus & Mint Sauce
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 Suzette

Orange Sabayon, Orange Segment, Toasted Nuts, Snow Powder, Honey, Raspberry Coulis, Vanilla Sauce

Pasta Station

Choice of Pasta: Spaghetti, Fettuccine & Ravioli

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

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

Mongolian Wok Station

Beef Strips, Chicken, Prawns, Bell Peppers, Onions, Cabbage, Mushrooms, Broccoli, Stir-Fry with Garlic, Ginger, Spring Onions & Mongolian Soy-Chili Sauce

Dim Sum Station

Assorted Steamed Dim Sum and Pau

Sweet Temptations

Caramel Coffee
Classic Egg Tarts
Chocolate Indulgence
Assorted Macarons
Mini Matcha Tiramisu Cake
Mini Cempedak Cheesecake
Double Chocolate Mousse Cake
Orange Chocolate Panna Cotta
Rainbow Layer Cake with Marshmallows



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Chilled Dessert

Orange Citrus Crème Brûlée

Under The Hot Lamp

Banana Chocolate Pudding with Vanilla Sauce
Pear Pandowdy

Gelatomio Ice Cream

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

Chocolate Fountain

Cake Cubes & Fruit Skewers

Tropical Fruit

Pineapple, Watermelon, Papaya & Honeydew

Beverages

Coffee and Tea

Party Punch Mocktail

Cheers to Zero (Cranberry, Lime and Mint Leaves)

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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