



Dig into the Braised Seafood Treasures in Pumpkin (front) during the reunion buffet, or the Steamed Fish Pat Tong Style (back) if you are dining on the first day of Chinese New Year.

Prosperous culinary adventure

FEAST on an abundant variety of Asian offerings and usher in prosperity for the Year of the Rooster at Hard Rock Hotel Penang.

Get your tastebuds ready for a culinary journey in the Rockin' Reunion Buffet Dinner at the Starz Diner on the eve of Chinese New Year.

Start off by tossing fresh salmon Yee Sang, before warming up the appetite with Braised Crabmeat with Abalone and Scallop Soup.

Next, savour mains like Steamed Glutinous Rice with Dried Oyster and Roasted Mixed Meat, Crispy Marmite Chicken with Prawn Cake, and Deep Fried King Prawns with Spicy BBQ Sauce.

The buffet, priced at RM138 adults and RM69 kids (ages six to 12), also has Wok-Fried Brown Crabs with Kam Hiong Sauce and Braised Seafood

Treasures in Pumpkin.

More Asian goodies await in Rock of Prosperity Seafood Buffet Dinner on the first day of Chinese New Year, priced at RM128 adults and RM64 kids.

Try the Braised Sliced Chicken and Seafood Treasure Soup, Eight Treasure Style Braised Whole Duck, and Steamed Fish Fillet Pat Tong Style, and finish off with Leng Chee Kang and Glutinous Rice Cakes.

Otherwise, visit Hard Rock Cafe Penang to enjoy the Prosperity Rock Platter, priced at RM160 for two and RM240 for three, available from 11.30am to 10.30pm daily until Feb 5.

For reservations at the diner, call 04-8868057 or email to fb.penang@hardrockhotels.net.

For the cafe, call 04-8868050 or email to hrc.admin@hardrockhotels.net.



Savour Wok-Fried Brown Crabs with Kam Hiong Sauce at the Rockin' Reunion Buffet Dinner.