

# Festive Buffet

13 November - 24 December 2023\*  
26 December 2023 - 01 January 2024\*

**Lunch**  
**(Monday - Sunday)**  
Adult 78++ | Child 39++

**Dinner**  
**(Sunday - Wednesday)**  
Adult 98++ | Child 49++

**Dinner**  
**(Thursday - Saturday)**  
Adult 108++ | Child 54++

## Menu Highlights

### Seafood-On-Ice

Snow Crab Leg (Only for dinner daily)  
Seasonal Irish Oyster (Only for dinner daily)  
Chilled Cooked Vietnamese Tiger Prawn  
Half Shell Scallop  
New Zealand Black Mussel

### Festive Carvery

Roasted Turkey  
Honey Glazed Ham  
Salmon Coulbiac (Only for Thu-Sat dinner)  
Grain Mustard Beef  
Berlin Pork Knuckle  
Lobster Thermidor (Only for Thu-Sat dinner)  
Dried Fruit Christmas Pudding with Chestnuts

### Asian Selection

Golden Crumbed Salted Egg Crab  
Singapore Laksa  
Braised Teochew Boneless Pork Knuckle

### Japanese Selection

Assorted Sushi and Sashimi

### Gourmet Selection

Artisan French Cheese Platter  
Gourmet Cold Cuts Selection

### Festive Dessert

English Fruit Cake and Panettone Pudding  
Festive Fruit Cake, Whisky Butterscotch Sauce  
Snowman Nitrogen Bless (Live in Action)

FoodCapital

- \*Festive Buffet pricing is applicable for lunch only on 24 December 2023 and for dinner only on 01 January 2024.
- Lunch: 12.00pm to 2.30pm (last order at 2.00pm), Dinner: 6.00pm to 10.00pm (last order at 9.30pm)
- For reservations, please call 6233 1338 or email [dining.gcw@millenniumhotels.com](mailto:dining.gcw@millenniumhotels.com)

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes. Grand Copthorne Waterfront Hotel and Food Capital reserve the right to amend or terminate the offer without prior notice.

# Christmas Eve & Day Buffet

(Full prepayment is required)

**Christmas Eve**  
**24 December 2023**

Dinner: Adult 118++  
Child 59++

**Christmas Day**  
**25 December 2023**

Lunch: Adult 108++ | Child 54++  
Dinner: Adult 118++ | Child 59++

## Menu Highlights

### Prestige Dish

Caviar, Sea Urchin, Lobster Jelly, Chilled Silken Egg  
26 Month Air-Dried Bone in Prosciutto  
Angus Prime Beef  
Cognac Lobster Bisque

### Seafood-On-Ice

Alaskan King Crab Leg  
Snow Crab Leg  
Seasonal Irish Oyster  
Chilled Cooked Vietnamese Tiger Prawn  
Half Shell Scallop  
New Zealand Black Mussel

### Festive Carvery

Roasted Turkey  
Maple Glazed Gammon Ham  
Salmon Coulibiac  
Berlin Pork Knuckle  
Lobster Thermidor  
Dried Fruit Christmas Pudding with Chestnuts

### Asian Selection

Kurobuta Pork Char-Siew  
Golden Crumbed Salted Egg Crab  
Singapore Laksa  
Braised Teochew Boneless Pork Knuckle

### Japanese Selection

Tempura Soft Shell Crab  
Assorted Sushi and Sashimi

### Gourmet Selection

Artisan French Cheese Platter  
Gourmet Cold Cuts Selection

### Festive Dessert

English Fruit Cake and Panettone Pudding  
Festive Fruit Cake, Whisky Butterscotch Sauce  
Snowman Nitrogen Bless (Live in Action)

**FoodCapital**

- Complimentary dining for children aged 5 and under.
- Lunch: 12.00pm to 2.30pm (last order at 2.00pm), Dinner: 6.00pm to 10.00pm (last order at 9.30pm)
- For reservations, please call 6233 1338 or email [dining.gcw@millenniumhotels.com](mailto:dining.gcw@millenniumhotels.com)

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# New Year Eve & Day Buffet

(Full prepayment is required)

**New Year Eve  
31 December 2023**

Lunch: Adult 108++ | Child 54++ \*Dinner: Adult 118++ | Child 59++  
\*Pricing includes free flow of Tiger Draught Beer

**New Year Day  
01 January 2024**

Lunch: Adult 108++  
Child 54++

## Menu Highlights

### Prestige Dish

Caviar, Sea Urchin, Lobster Jelly, Chilled Silken Egg  
26 Month Air-Dried Bone in Prosciutto  
Angus Prime Beef  
Cognac Lobster Bisque

### Seafood-On-Ice

Alaskan King Crab Leg  
Snow Crab Leg  
Seasonal Irish Oyster  
Chilled Cooked Vietnamese Tiger Prawn  
Half Shell Scallop  
New Zealand Black Mussel

### Festive Carvery

Roasted Turkey  
Maple Glazed Gammon Ham  
Salmon Coulibiac  
Berlin Pork Knuckle  
Lobster Thermidor  
Dried Fruit Christmas Pudding with Chestnuts

### Asian Selection

Kurobuta Pork Char-Siew  
Golden Crumbed Salted Egg Crab  
Singapore Laksa  
Braised Teochew Boneless Pork Knuckle

### Japanese Selection

Tempura Soft Shell Crab  
Assorted Sushi and Sashimi

### Gourmet Selection

Artisan French Cheese Platter  
Gourmet Cold Cuts Selection

### Festive Dessert

English Fruit Cake and Panettone Pudding  
Festive Fruit Cake, Whisky Butterscotch Sauce  
Snowman Nitrogen Bless (Live in Action)

**FoodCapital**

- Complimentary dining for children aged 5 and under.
- Lunch: 12.00pm to 2.30pm (last order at 2.00pm), Dinner: 6.00pm to 10.00pm (last order at 9.30pm)
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