

Christmas Eve and Day, New Year's Eve

Buffet

24 - 25 December 2024, 31 December 2024

Two seatings on
Christmas Eve & New Year's Eve

First seating: 5.00pm to 7.30pm | Second seating: 8.00pm to 10.30pm

DINNER

Adult: \$118++ Child: \$59++

Enjoy a Boston Lobster—half per guest with coupon!

Live Station

Whole Gammon Ham
Traditional Roasted Turkey with Turkey Gravy & Cranberry Sauce
Australian Beef Striploin with Red Wine Jus

Cold Appetisers

Tuna Tataki with Citrus Dressing
Duck Rillettes with Berry Compote
Carrot Salad with Raisin and Orange
Heirloom Tomato Salad with Mozzarella Cheese

Seafood Island

Snow Crab Legs
Freshly Shucked Oysters
Chilean Scallops
Chilled Prawns
Flower Clams
Mussels

Choice of Condiments

Lemon Wedge | Cocktail Sauce | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Mayo

Healthy Corner

Mixed Mesclun Salad
Green Kale
Romaine
Baby Spinach
Arugula
Red Chicory

Choice of Companions

Heirloom Tomatoes | Char-grilled Vegetables | Preserved Beetroot | Preserved Artichoke
Pickled Mushrooms | Pickled Onions | Marinated Citrus Olives | Sundried Tomatoes
Sweetcorn | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seeds | Sunflower Seeds
Toasted Walnuts | Dried Cranberries | Crispy Bacon

Choice of Dressings

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing
Italian Dressing | Honey Mustard | Asian Dressing

Gourmet Cold Cuts Selections

Beef Salami
Chicken Ham
Salmon Gravlax

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- For reservations, please call 6233 1338 or email dining.gcw@millenniumhotels.com

Cheese Selections
(4 Chef's Choices of the Day)

Brie
Camembert
Cheddar
Port Salut
Danish Blue
Marinated Feta
Marinated Bocconcini
Choice of Condiments
Breadsticks | Crackers | Grapes

Western Delights
Soup

Lobster Bisque

Pork

German Pork Bratwurst with Onion Sauce

Salmon and Sea Bass

Seafood Vol au Vent
Baked Salmon Trout with Tomato and Yoghurt

Vegetable

(1 Chef's Choice of the Day)

Butter Glazed Brussels Sprouts with Bacon and Almond
Red Cabbage with Port Wine
Sautéed Broccoli and Zucchini with Bacon
Gratin Potato with Caramelised Onion
Cranberry Potato Gratin
Roasted Vichy Carrot with Walnut

Flavours of Japan

Sashimi

Hamachi
Salmon
Tuna
Octopus

Tempura

Shishamo
Sweet Potato
Enoki Mushroom
Crispy Maki
Nobashi Prawn

Cold Noodles

(1 Chef's Choice of the Day)

Soba Noodle, Kani Salad, Spring Onion
Cold Udon, Seaweed, Quail Egg
Soba Noodle, Goma Dressing
Cold Udon, Quail Egg, Truffle Soya

Asian Specialities

Soup

(1 Chef's Choice of the Day)

Double-boiled Chicken Herbal
Angelica Sinensis Black Chicken
Cordyceps Flower Chicken
Szechuan Hot and Sour Seafood
Chinese-style Seafood Chowder
Chinese-style Mushroom Chowder
Double-boiled Herbal Pork Ribs
Winter Melon Chicken
Turkey Tom Yam Kai

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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.

Noodles

(1 Chef's Choice of the Day)

Signature Laksa
Penang Prawn Mee
Bak Chor Mee
Lor Mee

Prawn

(1 Chef's Choice of the Day)

Kam Heong Prawn
Sweet and Sour Prawn
Chinese Herbal Prawn
Black Pepper Prawn
Nyonya Tamarind Prawn
Sambal Petai Prawn
Kung Po Prawn
Szechuan Peppercorn Prawn
Butter Curry Prawn
Salted Egg Prawn
Wasabi Tobiko Prawn
Truffle Oyster Prawn

Fish and Shellfish

(1 Chef's Choice of The Day)

Teochew Style Poached Fish
Nyonya Steamed Fish
Asam Pedas Fish
Sweet and Sour Fish
Fried Fish with Fermented Black Bean
Ginger Scallion Fish Thai Style
Fish with Shredded Fruit and Pomelo
Teriyaki Fish with Crispy Ginger
Home-Style Poached Fish
Steamed Fish with Ginger Coriander
Kam Heong Sweet Clam
Clam in Chinese Wine Broth
Sweet Basil Clam

Poultry

(1 Chef's Choice of The Day)

Braised Chicken in Spiced Soy
Boneless Lemon Chicken
Crispy Chicken with Orange Sesame
Sesame Oil Black Fungus Chicken
Szechuan Fried Chicken
Prawn Paste Chicken
Butter Curry Chicken
Turkey Charcoal Bread

Vegetable

(1 Chef's Choice of The Day)

Braised Tofu and Seasonal Vegetable
Braised Mushroom and Spinach
Lo Han Vegetable
Nyonya Chap Chye
Kai Lan with Salted Fish
Wok-fried Broccoli with Crispy Garlic
Spinach with Trio Egg Gravy
Crispy Yam Ring with Gluten Meat and Vegetables Bean Curd
Four Treasure Vegetable
Fried Sweet Pea and Mushroom
Wok-fried Seasonal Vegetables with Nut
Braised Chinese Cabbage with Julienne Ham
Stir-fried Cabbage with Dried Red Chili

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Pork

(1 Chef's Choice of The Day)

Braised Sweet Soy Pork Belly
Stir-fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Groundnut
Braised Pork with Yam
Honey Soy Pork Rib
Prawn Paste Pork Rib
Sweet and Sour Pork
Braised Spiced Pork Intestine

Barbecue

(2 Chef's Choices of the Day)

Roasted Chicken
Crispy Pork Belly
Roasted Duck
Spicy Braised Chicken
Braised Duck
Pork Sausages

Indian Spice and Tandoor Tandoori

(1 Chef's Choice of the Day)

Prawn
Fish
Lamb Kofta

Freshly Made Naan

(1 Chef's Choice of the Day)

Plain
Garlic
Butter

Rice

(1 Chef's Choice of the Day)

Biryani
Cumin
Paella
Yellow

Dal

(1 Chef's Choice of the Day)

Pachranga
Palak
Tadka
Makhani

Vegetable

(1 Chef's Choice of the Day)

Aloo Gobi
Vegetable Korma
Aloo Capsicum
Palak Kadai

Chicken and Lamb

(1 Chef's Choice of the Day)

Roasted Tandoori Turkey
Butter Chicken
Kadai Chicken
Chicken Tikka
Lamb Rogan Josh
Mutton Rendang

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Savoury

(1 Chef's Choice of the Day)

Soto Ayam
Chicken Kicap Manis
Wagyu Beef Cheek Rendang
Mutton Kurma
Prawn Curry
Curry Squid
Sambal Egg
Steamed Lady Finger
Chicken Kapitan
Beef Kicap Manis Berempah
Mutton Rendang
Prawn Lemak
Sambal Sotong
Egg Kurma
Stir-fried Cabbage

(1 Chef's Choice of the Day)

Chicken Curry with Potato
Beef Goulash
Lamb Shank Korma
Sweet and Sour Prawn
Squid Kicap Manis
Egg Curry
Brinjal Gulai

Sweet Delights

Whole Cake

(4 Chef's Choices of the Day)

Christmas Fruit Cake
Classic Christmas Yule Log
Traditional Chocolate Yule Log
Signature Lychee Raspberry Yule Log
Passion Mango Yule Log
Matcha Azuki Yule Log
Cinnamon Pumpkin Tart
Panettone
Christmas Stollen
Black Forest Cake
Pecan Cheesecake
Red Velvet Cake
Chocolate Brownies
Tiramisu Cake

Individual Desserts

(2 Chef's Choices of the Day)

Cranberry Panna Cotta
Opalys Raspberry
Dulcey Strawberry Verrine
Dark Sweet Cherries Financier
Chestnut Financier
Chocolate Madeleine
Rum Canelé

Cold Desserts

(1 Chef's Choice of the Day)

Raspberry Lychee Cello
Mango Pomelo Sago
Osmanthus Konnyaku
Aloe Vera Ice Jelly

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Hot Pudding

(1 Chef's Choice of the Day)

Cranberry Croissant and Butter Pudding
Almond Chocolate Pudding
Traditional Christmas Pudding

Crème Brûlée

(1 x Chef's Choice of the Day)

Mixed Berries
Mango Compote
Orange
Cinnamon

High Celsius Dessert

(1 x Chef's Choice of the Day)

Mince Fruit Pie
Apple Crumble Tart
Portuguese Egg Tart

Live Station

(1 Chef's Choice of the Day)

Freshly Made Croffle
Pancake
Waffle with Condiments
Nitrogen Raspberry Meringue

Ice Cream | Sorbet

(2 x Chef's Choices of the Day)

Salted Caramel Ice Cream
Vanilla Ice Cream
Chocolate Ice Cream
Raspberry Sorbet
Mango Sorbet
Yuzu Sorbet

Chocolate Fountain

Assorted Rainbow Marshmallows
Fresh Fruits | Sweet Puff

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