FoodCapital

Chinese New Year Buffet

02 January to 14 February 2025 (Excludes 28 to 30 January 2025)



Adult \$98++ | Child \$49++ SUNDAY TO THURSDAY DINNER

Adult \$108++ | Child \$54++ FRIDAY TO SATURDAY DINNER

Appetisers

Japanese Abalone with Mango "Paw Paw", Coriander and Thai Chilli Dressing Octopus Salad with "Yu Sheng" with Sour Peach Sauce Sweetwater Prawns and Mango Cocktail with Sweet and Sour Coriander Dip Smoked Chicken with New Year Candied Fruit in Yuzu Mayonnaise

Seafood Island

Freshly Shucked Canadian Oysters Irish Oysters Mini Lobsters Chilled Snow Crab Legs Chilean Scallops with Roe Chilled Tiger Prawns Manila Clams New Zealand Half-shell Mussels

Flavours of Japan Sashimi

Tuna Salmon Hamachi Octopus

Cold Noodles

Soba Noodles Green Onion, Grated Daikon, Soba Sauce

> Tempura Soft Shell Crab Prawn Sweet Potato

Pumpkin Enoki Mushroom

Hot Selection Beef and Lamb

(2 Chef's Choices of the Day) Braised Five-spice Beef Short Ribs with Natural Sauce Wok-fried Sliced Beef with Ginger and Green Onion Wok-fried Black Pepper Sliced Beef Mongolian Beef Slow Roasted Beef Sirloin Char Siew Australian Lamb Rack Roasted Tandoori Lamb Shoulder







Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes. The above promotion is not combinable with other discounts, promotions or special offers. Grand Copthorne Waterfront Hotel Singapore and Food Capital reserve the right to amend or terminate the offer without prior notice.

Seafood and Fish

(2 Chef's Choices of the Day)

Baked Salmon with Country Tomato Chutney, Yoghurt and Mixed Olives Baked Scallops with Korean Vermicelli in Superior Stock Paprika Mussels with Spicy Tomato and Parsley Curry Steamed Fish with Tomato, Ladyfinger and Eggplant Deep-fried Whole Seabass with Spicy Kumquat Sauce **Crispy Charcoal Grouper** Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun Seafood "Pot-au-Feu" in Basil Orange Broth Traditional Pen Cai

Pork and Chicken

(2 Chef's Choices of the Day) Chicken Bak Kwa Pizza Sesame Soy Chicken with Ginger and Green Onion Stewed Whole Pork Knuckle Slow-cooked Whole Chicken with Ginseng "Thai Style" Braised Pork Ribs **Eight-Treasure Rice** Sweet and Sour Pork

Soup

(1 Chef's Choice of the Day) Four Treasure Soup Fish Maw Soup Szechuan Hot and Sour Seafood Soup **Chinese Herbal Soup** Winter Melon Soup with Pork Ribs Prestige Crabmeat and Fish Maw Soup with Superior Black Vinegar

Carving Station

(2 Chef's Choices of the Day) Angus Whole Beef Prime Ribs Honey Pineapple Pork Ribs **Beef Wellington** Salmon Wellington **Roasted Lamb Leg** Chef's Signature Spicy Roasted Chicken

Freshly Cooked Noodle Station

Food Capital Signature Laksa Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli Prawn and Pork Noodles with Condiments

Sweet Delights Whole Cake

(4 Chef's Choices of the Day) Golden Cashew Nut Tart **Red Velvet Cake Orange Sugee Cake Orange Chiffon Cake** Koi Fish Pudding Pandan Laver Cake **Talam Jagung Cake Chocolate Hazelnut Praline Black Forest Cake Kue Lapis** Lemon Cheesecake **Chocolate Brownies Pineapple Cake**





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Individual Desserts

(2 Chef's Choices of the Day) Osmanthus Konnyaku Kumquat Panna Cotta Wild Berries Verrine Blueberry Financier Wolfberries Financier Salted Peanut Madeleine Rum Cannelle

Cold Desserts

(1 Chef's Choice of the Day) Chilled Mango Sago Cream with Pomelo Cold Cheng Teng Longan Grass Jelly

Hot Pudding

(1 Chef's Choice of the Day) Pistachio Bread and Butter Pudding Almond "Onglai" Crumble Mixed Nut Chocolate Fudge

Crème Brûlée

(1 Chef's Choice of the Day) Mixed Berries Mango Compote Mandarin Orange

Seasonal High Celsius Desserts

(1 Chef's Choice of the Day) Traditional Fried Nian Gao Steamed Nian Gao Portuguese Egg Tart

Live Station

(1 Chef's Choice of the Day) Freshly Made Mochi with Salted Peanut and Azuki Red Bean Freshly Made Croffle with Salted Banana and Mixed Berries Compote Nitrogen Raspberry Meringue

Ice Cream / Sorbet

(2 Chef's Choices of the Day) Chocolate Ice Cream Vanilla Ice Cream Strawberry Ice Cream Raspberry Sorbet Mango Sorbet

Chocolate Fountain Assorted Rainbow Marshmallow, Fresh Fruits, Sweet Puffs







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