

FoodCapital

Buffet DINNER MENU(A).
Chinese New Year

5 - 8, 13 - 23 February 2024

Sunday - Wednesday

Dinner: Adult \$98⁺⁺

Child \$49⁺⁺

Thursday - Saturday

Dinner: Adult \$108⁺⁺

Child \$54⁺⁺

Appetiser

Sesame Tuna Tataki Salad with Mint Lime Cilantro Dressing
Thai-Style Trio Seafood Salad with Pomelo and Vermicelli
Smoked Chicken Breast with Mint Melon, Dried Fruit, and Honey Yoghurt Dressing
Pickled Guava and Sour Plum Salad

Garden Green Salad

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun Mix

Selection Of Homemade Dressing

French | Italian | Thousand Island | Tartar | Ranch | Balsamico

Selection of Oil and Vinegar

Olive Oil | Pumpkin Seed Oil | Chilli Oil | Balsamic | White Balsamic | Xeres Vinegar

Selection of Condiments

Olives | Baby Tomatoes | Red Tomberries | Yellow Tomberries | Onions | Sweet Corn | Croutons

Gourmet Meat Platter

Applewood Smoked Salmon | Salmon Pastrami | Truffle Pork Salami | Honey Glazed Ham
Sun-Dried Tomatoes | Olives | Capers | Char-Grilled Peppers

Lo-Hei Station (DIY)

Shredded Vegetable | Assorted Pickle | Yu Sheng Condiments | Sweet Plum Sauce

Seafood On Ice

Snow Crab Legs | Irish Oyster | Chilled Tiger Prawn | Manila Clam
Chilean Scallop with Roe | New Zealand Half-Shell Mussel

Selection of Condiments

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing | Thai Nam Jim Sauce
Mala Dip | Thai Green Chilli Dip | Wasabi Dip | Lemon Wedges | Tabasco

Cheese Station

Assorted Hard & Soft Cheeses

Dried Fruit | Pumpkin Seed | Sunflower Seed | Pistachio | Walnut | Pine Nut

Bread Station

Whole Walnut Bread | Baguette | Multi-Grain | Assorted Mini Rolls

Sashimi Station

Selection of Fresh Sashimi

Tuna | Salmon | Octopus | Assorted Sushi | Aburi Sushi | Vegetable Maki
Soba Noodle with Green Onion and Grated Daikon in Soba Sauce

Tempura Station

Shishamo | Prawn | Sweet Potato | Enoki Mushroom
Grated Daikon | Warm Tempura Sauce

Selection of Condiments

Soya Sauce | Wasabi | Pickled Ginger

Western Hot Delights

Slow-Cooked Beef Brisket with Root Vegetables and Natural Sauce
Baked Whole Salmon with Boiled Eggs and Pommery Mustard Cream
Baked Scallop Thermidor with Bacon in Gratinated Hollandaise Sauce
Vegetable Lasagna

Soup

Golden Pumpkin Cream Soup

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

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Carving Station

Oven-Roasted Ribeye | Roasted Lamb Leg | Chef's Spicy Roasted Chicken | Roasted Herbs Potato

Selection of Condiments

Shiraz Red Wine Jus | Pomery Mustard | Béarnaise Sauce | Mint Chutney

Freshly Cooked Pasta Station

Spaghetti | Rigatoni | Penne

Selection of Sauces

Beef Bolognese | Basil Pomodoro | Medley Mushroom Cream | Aglio e Olio

Chinese Festive Selection

Stewed Whole Pork Knuckle | Whole Chicken | Sea Treasure

Deep-Fried Whole Seabass with Spicy Kumquat Sauce

Braised Chinese Endive with Shimeji Mushroom and Carrot | Steamed White Jasmine Rice

Chinese Chop Delights

Steamed Fragrance Soy Chicken | Crispy Pork Belly | Chinese Roasted Duck

Selection of Condiments

Chilli Sauce | Grated Ginger | Dark Soy Sauce

Freshly Cooked Noodle Station

Food Capital Signature Laksa

Selection of Condiments

Fish Cake | Tau Pok | Cockles | Boiled Eggs | Laksa Leaves | Sambal Chilli

Soup

Chinese Herbal Chicken Soup

Indian & Muslim Delights

Ikan Tikka | Yellow Dal | Palak Paneer | Biryani Rice with Mixed Nuts | Tandoori Chicken

Papadum | Prawn Cracker | Emping

Selection of Condiments

Mix Raita | Mix Pickle | Mango Chilli Chutney | Country Style Tomato Chutney

Hot Apple Chutney | Papadam | Sliced Onion | Green Chilli | Lemon Wedge | Mint Chutney

Cake and Cookies Delights

Golden Bar Chocolate Cake | Golden Cashew Nut Tart | Red Velvet Cake

Jackfruit Crème Brûlée | Orange Chiffon Cake | Koi Fish Nian Gao

Osmanthus Konnyaku | Pandan Layer Cake | Mandarin Panna Cotta

Thousand Layer Rainbow Cake | Assorted Chinese New Year Chocolate Pralines

Assorted Chinese New Year Cookies

Cold Dessert

Chilled Mango Sago Cream with Pomelo

Hot Dessert

Traditional Fried Nian Gao | Red Bean Soup

Strawberry Chocolate Fountain

Assorted Rainbow Marshmallow

Fresh Strawberry | Grape | Melon | Dried Fruit

Live Station

Nitrogen Yogurt Rosettes Pavlova

Ice Cream selection with Condiments

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