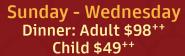


# Food Capital Buffet dinner Menu(A) Chinese New Year



5 - 8, 13 - 23 February 2024



Thursday - Saturday Dinner: Adult \$108+ Child \$54++



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 Vineaar

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



- Complimentary dining for children aged 5 and under.
   For reservations, please call 6233 1338 or email dining.gcw@millenniumhotels.com





# Food Capital 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++



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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