

FoodCapital

Buffet DINNER MENU(B).  
Chinese New Year

5 - 8, 13 - 23 February 2024

Sunday - Wednesday

Dinner: Adult \$98<sup>++</sup>

Child \$49<sup>++</sup>

Thursday - Saturday

Dinner: Adult \$108<sup>++</sup>

Child \$54<sup>++</sup>

Appetiser

Seafood Salad in Oriental Chill Coriander Dressing  
"Double Happiness" Mango and Green Papaya Salad in Thai Peanut Chilli Sauce  
Fuji Apple Salad with Grapes and Caramelized Walnuts Topped with Frozen Mandarin Orange  
Smoked Chicken with New Year Candies Fruit in Yuzu Mayonnaise

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 | Truffle Pork Salami | 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  
Pan-Seared Norwegian Salmon Fillet with Asparagus, Honey Tomato, and Passionfruit Cream  
Baked Scallop Thermidor with Bacon in Gratinated Hollandaise Sauce  
Glazed Carrot and Zucchini with Vanilla-Enhanced Light Butter

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](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.

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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 Long Cabbage with Trilogy Mushroom | Steamed White Jasmine Rice

## Chinese Chop Delights

Steamed Fragrance Soy Chicken | Crispy Pork Belly

### 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

Winter Melon & Pork Rib 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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