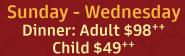


Food Capital Buffet dinner Menu(B) Chinese New Year



5 - 8, 13 - 23 February 2024



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





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 oba 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

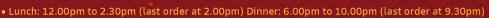
Soya Sauce | Wasabi | Pickled Ginger

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



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



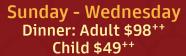
Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes. Grand Copthorne Waterfront Hotel and Food Capital reserve the right to amend or terminate the offer without prior notice.



Food Capital Buffet DINNER MENU(B) Chinese New Year



5 - 8, 13 - 23 February 2024



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 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



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



