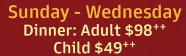


Food Capital Buffet DINNER MENU(C) Chinese New Year



5 - 8, 13 - 23 February 2024



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



Cuttlefish Salad with Diced Vegetables and Oriental Chili Coriander Dressing "Double Happiness" Mango & Green Papaya Salad in Thai Peanut Chili Sauce Honey Mango & Green Apple Salad with Cashew Nuts and Yuzu Mayonnaise Smoked Duck Salad with Mixed Capsicum and Sesame Soy Dressing

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 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

Assorted Sushi | Aburi Sushi | Vegetable Maki

Tempura Station

Grated Daikon | Warm Tempura Sauce

Selection of Condiments

Soya Sauce | Wasabi | Pickled Ginger

Western Hot Delights

Slow-Cooked Beef Stew with Sweet Potato in a Natural Sauce Pan-Seared Barramundi Fillet with Honey Tomato and Miso Cream Baked Scallop Thermidor with Bacon in Gratinated Hollandaise Sauce Glazed Carrot and Almond Flake with Vanilla-Enhanced Light Butter

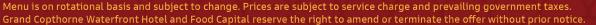
Soup

Wild Mushroom 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(C) 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 Hong Kong Kai Lan with Chinese Mushroom and Crabmeat Sauce | 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

Lotus and Pork Rib Soup

Indian & Muslim Delights

Chicken Tikka | Yellow Dal | Palak Paneer | Biryani Rice with Mixed Nuts | Indian Fish Curry 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

Cake and Cookies Delights | Golden Bar Chocolate Cake | Red Velvet Cake Jackfruit Crème Brûlée | Orange Chiffon Cake | Osmanthus Konnyaku Pandan Layer Cake Mandarin Panna Cotta | Thousand Layer Rainbow Cake Assorted Chinese New Year 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

Freshly-Made Crepes

Ice Cream selection with Condiments

Selection of Toppings

Mixed Berries Compote | Banana Compote | Strawberry Compote



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