

Buffet REUNION SPECIALS
DINNER MENU
Chinese New Year

9, 10, 11, 12 | 24 February 2024

Adult \$108⁺⁺ | Child \$54⁺⁺

First seating: 5.00pm to 7.00pm | Second seating: 7.30pm to 9.30pm
Full prepayment is required.

Appetiser

Japanese Abalone with Mango "Paw Paw" in Coriander Thai Chilli Dressing
Octopus Salad with Pickled "Yu Sheng" in Sour Peach Sauce
Sweet Water Prawns and Mango Cocktail in Sweet and Sour Coriander Dip

Salad

"Double Happiness" Fungus Salad with Ginkgo Nut in Spicy Oriental Chilli Dressing
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 | Salmon Pastrami | Salmon Gravlox
Mortadella | Truffle Pork Salami | Honey Glazed Ham | Smoked Turkey
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

Freshly Shucked Canadian Oyster | Irish Oyster | Mini Lobster | Chilled Snow Crab Legs
Chilean Scallop with Roe | Chilled Tiger Prawn | Manila Clam | 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 | Hamachi | Ama Ebi | Tai and Octopus
Assorted Sushi | Aburi Sushi and Maki
Hotake Himo Chuka | Chuka Idako
Soba Noodle with Green Onion and Grated Daikon in Soba Sauce

Tempura Station

Soft Shell Crab | Shisamo | Prawn | Sweet Potato | Enoki Mushroom
Grated Daikon | Warm Tempura Sauce

Selection of Condiments

Soya Sauce | Wasabi | Pickled Ginger

Western Hot Delights

Barbecue (BBQ) Beef Short Ribs with Glazed Vegetables with Natural Sauce
Baked Salmon with Country Tomato Chutney & Yoghurt with Mixed Olives
Baked Scallop Thermidor with Bacon in Gratinated Hollandaise Sauce
Glazed Carrot and Zucchini with Vanilla-Enhanced Light Butter

Soup

Golden Pumpkin Cream Soup

FoodCapital

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Carving Station

Angus Beef Prime Rib | Honey Pineapple Pork Rib
Roasted Lamb Leg | Chef's Spicy Roasted Chicken | Roasted Herbs Potato

Selection of Condiments

Shiraz Red Wine Jus | Pommery 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 Delights

Stewed Whole Pork Knuckle | Whole Chicken | Sea Treasure
Deep-Fried Whole Seabass with Spicy Kumquat Sauce | Eight Treasure Rice
Wok-Fried Fragrance Singapore Chilli Mud Crab with Deep-fried Flower Bun
Braised Nyonya Chap Chye with Glass Noodle | Steamed White Jasmine Rice

Chinese Chop Delights

Steamed Fragrance Soy Chicken | Crispy Pork Belly | Chinese Roasted Duck
Chinese Sausage | Pork Char Siew

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
Prawn & Pork Noodle with Condiments

Soup

Chinese Herbal Chicken Soup

Indian & Muslim Delights

Ikan Tikka | Sup Tulang Merah | 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

- 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.