

FoodCapital

# Chinese New Year Buffet

02 January to 14 February 2025 (Excludes 28 to 30 January 2025)

Adult \$98++ | Child \$49++ SUNDAY TO THURSDAY DINNER

Adult \$108++ | Child \$54++ FRIDAY TO SATURDAY DINNER

## Appetisers

Japanese Abalone with Mango "Paw Paw", Coriander and Thai Chilli Dressing  
Octopus Salad with "Yu Sheng" with Sour Peach Sauce  
Sweetwater Prawns and Mango Cocktail with Sweet and Sour Coriander Dip  
Smoked Chicken with New Year Candied Fruit in Yuzu Mayonnaise

## Seafood Island

Freshly Shucked Canadian Oysters  
Irish Oysters  
Mini Lobsters  
Chilled Snow Crab Legs  
Chilean Scallops with Roe  
Chilled Tiger Prawns  
Manila Clams  
New Zealand Half-shell Mussels

## Flavours of Japan Sashimi

Tuna  
Salmon  
Hamachi  
Octopus

## Cold Noodles

Soba Noodles  
Green Onion, Grated Daikon, Soba Sauce

## Tempura

Soft Shell Crab  
Prawn  
Sweet Potato  
Pumpkin  
Enoki Mushroom

## Hot Selection Beef and Lamb

*(2 Chef's Choices of the Day)*

Braised Five-spice Beef Short Ribs with Natural Sauce  
Wok-fried Sliced Beef with Ginger and Green Onion  
Wok-fried Black Pepper Sliced Beef  
Mongolian Beef  
Slow Roasted Beef Sirloin  
Char Siew Australian Lamb Rack  
Roasted Tandoori Lamb Shoulder

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes.  
The above promotion is not combinable with other discounts, promotions or special offers.  
Grand Copthorne Waterfront Hotel Singapore and Food Capital reserve the right to amend or terminate the offer without prior notice.



## Seafood and Fish

*(2 Chef's Choices of the Day)*

Baked Salmon with Country Tomato Chutney, Yoghurt and Mixed Olives  
Baked Scallops with Korean Vermicelli in Superior Stock  
Paprika Mussels with Spicy Tomato and Parsley  
Curry Steamed Fish with Tomato, Ladyfinger and Eggplant  
Deep-fried Whole Seabass with Spicy Kumquat Sauce  
Crispy Charcoal Grouper  
Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun  
Seafood "Pot-au-Feu" in Basil Orange Broth  
Traditional Pen Cai

## Pork and Chicken

*(2 Chef's Choices of the Day)*

Chicken Bak Kwa Pizza  
Sesame Soy Chicken with Ginger and Green Onion  
Stewed Whole Pork Knuckle  
Slow-cooked Whole Chicken with Ginseng  
"Thai Style" Braised Pork Ribs  
Eight-Treasure Rice  
Sweet and Sour Pork

## Soup

*(1 Chef's Choice of the Day)*

Four Treasure Soup  
Fish Maw Soup  
Szechuan Hot and Sour Seafood Soup  
Chinese Herbal Soup  
Winter Melon Soup with Pork Ribs  
Prestige Crabmeat and Fish Maw Soup with Superior Black Vinegar

## Carving Station

*(2 Chef's Choices of the Day)*

Angus Whole Beef Prime Ribs  
Honey Pineapple Pork Ribs  
Beef Wellington  
Salmon Wellington  
Roasted Lamb Leg  
Chef's Signature Spicy Roasted Chicken

## Freshly Cooked Noodle Station

Food Capital Signature Laksa  
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli  
Prawn and Pork Noodles with Condiments

## Sweet Delights Whole Cake

*(4 Chef's Choices of the Day)*

Golden Cashew Nut Tart  
Red Velvet Cake  
Orange Sugee Cake  
Orange Chiffon Cake  
Koi Fish Pudding  
Pandan Layer Cake  
Talam Jagung Cake  
Chocolate Hazelnut Praline  
Black Forest Cake  
Kue Lapis  
Lemon Cheesecake  
Chocolate Brownies  
Pineapple Cake





## Individual Desserts

*(2 Chef's Choices of the Day)*

Osmanthus Konnyaku  
Kumquat Panna Cotta  
Wild Berries Verrine  
Blueberry Financier  
Wolfberries Financier  
Salted Peanut Madeleine  
Rum Cannelle

## Cold Desserts

*(1 Chef's Choice of the Day)*

Chilled Mango Sago Cream with Pomelo  
Cold Cheng Teng  
Longan Grass Jelly

## Hot Pudding

*(1 Chef's Choice of the Day)*

Pistachio Bread and Butter Pudding  
Almond "Onglai" Crumble  
Mixed Nut Chocolate Fudge

## Crème Brûlée

*(1 Chef's Choice of the Day)*

Mixed Berries  
Mango Compote  
Mandarin Orange

## Seasonal High Celsius Desserts

*(1 Chef's Choice of the Day)*

Traditional Fried Nian Gao  
Steamed Nian Gao  
Portuguese Egg Tart

## Live Station

*(1 Chef's Choice of the Day)*

Freshly Made Mochi with Salted Peanut and Azuki Red Bean  
Freshly Made Croffle with Salted Banana and Mixed Berries Compote  
Nitrogen Raspberry Meringue

## Ice Cream / Sorbet

*(2 Chef's Choices of the Day)*

Chocolate Ice Cream  
Vanilla Ice Cream  
Strawberry Ice Cream  
Raspberry Sorbet  
Mango Sorbet

## Chocolate Fountain

Assorted Rainbow Marshmallow, Fresh Fruits, Sweet Puffs

