



## FoodCapital

### FESTIVE BUFFET

23 - 25 Nov 2021 (Dinner only)

26 Nov 2021 - 2 Jan 2022

Lunch - \$72 / Dinner - \$88

24 Dec 2021 - Christmas Eve

Lunch - \$85 / Dinner - \$98

25 Dec 2021 - Christmas Day

Lunch & Dinner - \$98

31 Dec 2021 - New Year's Eve

Lunch - \$85 / Dinner - \$98

1 Jan 2022 - New Year's Day

Lunch & Dinner - \$98

#### SEAFOOD ON ICE

Snow Crab Leg

Canadian Freshly Shuck Fresh Oyster (dinner only)

Chilean Scallop | Cherry Clam | Black Mussel | Prawn

Lemon Wedge | Mignonette | Hot sauce

#### HEALTHY CORNER

Mixed Mesclun Salad | Romaine Lettuce

Sweet Corn | Cherry Tomato | Edamame | Kidney Bean | Black Olive

Pumpkin Seed | Almond Flakes | Dried Apricot | Dried Cranberry

Thousand Island Dressing | Honey Mustard Dressing | Caesar Dressing | Balsamic Dressing

#### FESTIVE SALAD

Christmas Cold Cut served with Gherkin, Honey Tomato and Green Olive

Festive Seafood Salad with Cranberry Citrus Vinaigrette, Green Shiso Cress

Waldrof Salad with California Raisin and Apricot

Marinated Artichoke Salad with Kalimantan Olive and Sun-dried Tomato

#### JAPANESE SASHIMI AND TEMPURA


Sashimi | Fresh Salmon | Maguro | Hamachi | Octopus

Ebi Tempura

Yasai Tempura

#### SIGNATURE CLAYPOT

Hong Kong Kai Lan with Abalone Mushroom in Crab Meat Sauce

 Braised Turkey and Oyster Mushroom in Tom Yam Gravy

Wok-fried Tiger Prawn with Asparagus in Hot Bean Sauce

 Seafood Hotpot with Mala Sauce

Braised Sea Cucumber and Premium Mushroom (dinner only)

Prices are subject to 10% service charge and 7% 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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## INDIAN CUISINE

-  Tandoori Whole Lamb Leg (dinner only)
-  Baked Tandoori Skate Wing with Mango & Mint Chutney
-  Butter Turkey
-  Prawn Curry Masala
- Dal Tadka
- Saffron Rice
- Homemade Garlic and Butter Naan

## WESTERN CORNER


### SOUP

Seasonal Pumpkin Soup

### HOT AND CARVING

- Salmon Confit with Champagne Cream Sauce
- Honey Baked Gammon Ham with Apple Sauce
- Oven Roasted Australian Beef Ribeye with Argentinian Spice and Red Wine Jus
- Oven-Roasted Whole Turkey with Cinnamon Spice
- Chestnut Filling and Gilberts Sauce, Fresh Cranberry Jam
- Roast Potatoes, Sautéed Autumn Vegetables

## NOODLE STATION

-  Food Capital Seafood Laksa
- Served with Fish Cake | Tau Pok | Quail Egg | Shrimp | Bean Sprout | Sambal Chilli

## SOUP OF THE DAY

Double Boiled Turkey Soup with Black Truffle

## DESSERT CORNER

### LIVE STATION

Teppanyaki Ice Cream with Condiments

## PASTRIES

- Fabbri Amarena Cherry Mousse with Kirsch
- Festive Chestnut Rum Tree
- Mango Jingle Bell Mousse
- Pink Ladies Tea Rose Cream
- Cranberries with White Fungus and Peach Gum Soup
- Homemade Christmas Pudding with Brandy Custard Sauce

## BREAD BASKET

French Baguette | Tomato Focaccia | Soft Roll

## CHOCOLATE FOUNTAIN

Marshmallow | Fruit Skewer | Melon | Grapes | Strawberry | Dried Fruits