



Prosperity Buffet at Food Capital

14 Jan to 15 Feb 2022

Lunch - \$72 per person

Dinner - \$88 per person

FOOD CAPITAL YU SHENG

Top with
Fresh Salmon | Maguro | Hamachi

Trilogy of exclusive delights served to your table upon arrival.

31 Jan to 2 Feb 2022 (CNY EVE, Day 1 & 2)

Lunch and dinner \$98 per person

PROSPERITY YU SHENG

Top with

Abalone | Lobster

Combination of Preserved Brown Melon Strip | Preserved Cucumber | Preserved Lime
Preserved Red & White Ginger | Preserved Leek | Preserved Melon Gourd Wax
Preserved Vegetable Strip | Preserved Yellow Melon Strip | Shredded Carrot
White Radish | Green Radish | Jellyfish

Sprinkled with

Pok Chui Biscuit | Ground Peanut | Sesame Seed
Toss on Exotic Plum and Mandarin Orange Dressing

MINI DOUBLE-BOILED BUDDHA JUMP OVER THE WALL

MINI PEN CAI

Roasted Pork | Roasted Duck | Fish Maw | Soy Chicken
Mushroom | Prawn | Dried Oyster | Taro | Cabbage

(Trilogy of exclusive delights served to your table upon arrival)

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.



CRUSTACEAN OF SEAFOOD ON ICE

Canadian Snow Crab Leg | Chilean Scallop | Chilled Prawn | Sea Whelk | Black Mussel | Flower Clam
Condiment & Sauce: Lemon Wedge | Tabasco | Brandy Cocktail Sauce | Red Wine Vinaigrette
Fresh Shucked Oyster (dinner only)

FLAVOUR OF JAPAN

Selection of Sashimi:
Fresh Salmon | Maguro | Hamachi | Octopus
Selection of Tempura:
Ebi | Sweet Potato | Enoki Mushroom | Eggplant
Daily Selection of Crispy Maki

GENTING GARDEN FRESH VEGETABLE

Mixed Mesclun Salad | Romaine Lettuce | Green Kale
IMPERFECT PRODUCE VEGETABLE TOPPING
Heirloom Beef Steak Tomato | Haricot | Infant Beetroot
Kalamata Olive | Sweet Corn | Japanese Cucumber
Pumpkin Seed | Dried Cranberry | Parmesan Cheese
Choice of Dressing:
Thousand Island | Aged Balsamico Vinaigrette | Caesar

COLD DISH

Thai Prawn Salad with Lime and Asian Herb
Shao Xin Drunken Chicken Roll with Gooseberry
Sze Chuan Style Cucumber and Black Fungus Salad
Insalata Mista Con Salmone
Verdure Griliate

SOUP

Double-Boiled Four Treasure Soup

NOODLE

Signature Food Capital Laksa
Fish Cake | Tau Pok | Quail Egg | Shrimp | Bean Sprout | Sambal Chilli

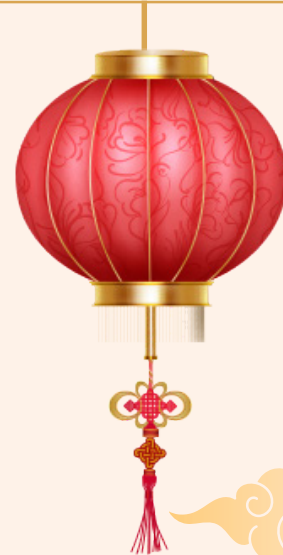
Shanghainese Style Noodle with Abalone, Spring Onion Oil

WESTERN STOVE

Batter Fish Finger with Jalapeno Tartare Sauce
Ocean Prawn Bouillabaisse
Mediterranean Orzo Pasta
Root Vegetable Escabeche | Oven Roasted Seasonal Vegetable

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GRILLED AND ROTISSERIE

Oven Baked Magret Duck Breast with Goose Liver Sauce

Rotisserie Truffled Chicken

🍖 Roasted Pork Belly

🍖 Barbecued Char Siew Pork

🍖 Barbecued Chinese Sausage

🍗 Chicken Wing | Pork Belly | Grey Prawn

Quail Egg | Taiwanese Pork Sausage | Mushroom | Broccoli

🍖 Pork Bak Kwa | Beef Ball | Lobster Ball | Tau Kwa | Cherry Tomato
(Item subject to change)

SIGNATURE CLAYPOT

🌶️ Gan Xiang Prawn with Chilli and Curry Leaves

Teochew Style Fish Fillet with Tofu

🌶️ Sambal Chilli Clam with Onion

Kai Lan and Garlic with Soy Sauce

Braised Sea Cucumber, Mushroom with Japanese Conpoy Sauce (dinner only)
(Item subject to change)

INDIAN SPICE & TANDOOR

🌶️ Signature Butter Chicken

🌶️ Mutton Rogan Josh

🌶️ Tandoori Chicken

🌶️ Prawn Kastoori

🌶️ Tandoori Fish

Dal Makhani

Pea Pulao Rice

Papadum and Prawn Cracker

Freshly Made Naan

Garlic | Butter | Plain

DAZZLING DESSERT

Live Station

CNY Mandarin Orange Bingsu with Raspberry Sorbet and Fresh Fruit

Dessert

Lucky Gold Bar Chocolate Cake

Coconut Mousse Pastry

Mixed Fruit Cake with Vanilla Chantilly Cream

Chia Seed Passion Fruit with Mandarin Orange and Pomelo

Hot Dessert

Tang Yuan with White Fungus and Wolfberry in Ginger Soup

Traditional Nian Gao with Coconut Flake

Chocolate Fountain

Assorted Rainbow Marshmallow

Fresh Strawberry | Grape | Melon | Dried Fruit

Bakery Station

French Baguette | Tomato Focaccia | Soft Roll

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