

FoodCapital

RIVERSIDE INTERNATIONAL AND BBQ BUFFET MARCH 2021

Lunch: **\$62⁺⁺** Dinner: **\$82⁺⁺** (Grilled Lobster Tail and Seafood on Ice available for dinner only)
Food Capital is closed on Monday and Tuesday.

COLD SEAFOOD PLATTER

Chilean Scallop | Cherry Clam | Black Mussel | Prawn
Served with Lemon Wedges | Hot Sauce | Red Vinaigrette

SALAD BAR

Healthy Green Salad with Summer Fruits
Served with Citrus Vinaigrette or Thousand Island
Cold Soba Noodle with Quail Egg and Japanese Pickle in Tsuyu Broth
Wakame Salad with Goma Sauce and Scallion
Norwegian Smoked Salmon with Honey Mustard Dressing

JAPAN DELIGHTS

Fresh Sashimi: Salmon | Tuna | Squid Abalone
Tempura Crisps: Ebi | Sweet Potato | Enoki Mushroom | Eggplant
Served with Tempura Sauce with Grated Daikon

BREAD BASKET SELECTION

French Baguette | Tomato Focaccia | Soft Roll
Served with Butter | Margarine

SOUP

Herbal Chicken Broth

LOCAL FAVOURITE

Chef's Signature Laksa

Served with Fish Cake, Tau Pok, Quail Egg, Shrimp, Bean Sprout and Sambal Chilli

Seafood Mala Xiang Guo

Mussel, Clam, Yabbies, Black Fungus, Lotus Root, Leek, Baby Corn, Onion, Mushroom,
Bell Pepper, Chinese Parsley, Dried Chili & Roasted Peanut

Braised Pork Trotter with Five Spice

Wok-fried Seasonal Vegetable of the Day



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ITALIAN PASTA

Spaghetti | Penne Pasta
with Lobster Tomato Sauce or Creamy Truffle Mushroom Veloute

ROAST & GRILLED PLATTER

Roast Australian Premium Beef Rib-Eye with Würzöle Marinade served with Black Pepper Sauce & Dijon Mustard
Sous Vide 55°C Norwegian Salmon with Tomato Confit
Rotisserie Corn-fed Farm Chicken served with Chimichurri
Served with Butter Garden Vegetable

CHEF NEGI NORTH INDIAN CORNER

Freshly Made Naan
Garlic | Butter | Plain
Pea Pulao Rice
Chicken Tikka Masala
Lamb Rogan Josh
Pindi Chana

ALFRESCO ASIAN BBQ PITS

Boston Lobster Tail*

Live Tiger Prawn | Fish Otah | Spicy Sotong | Lamb Chop | Chicken Mid-Wing | Pork Cheese Sausages
Served with Citrus BBQ Sauce & Sambal Chilli Chincalok

DESSERT

Freshly Made Waffles Served with Ice Cream
Vanilla | Strawberry | Chocolate
Chocolate Mousse with Chocolate Soil in Cup
Fruit Pound Cake
Mango Pudding with Pomelo
Raspberry Cream with Berries Compote
Green Bean Soup with Mini Sago and Palm Sugar
Chocolate Fountain
Strawberry | Marshmallow | Grapes | Melon | Dried Fruits

Terms and conditions apply. Buffet menus are subject to changes.

*1 serving of grilled lobster tail per diner for buffet dinner.

Prices are subject to 10% service charge and prevailing government taxes.

