

**Feast 66 Buffet Lunch at Food Capital**

**Saturdays**

**12.06 to 2.36pm**

**Salad**

Vine Ripe Tomato Salad with Trio Bean Salad  
Creamy Potato Salad with Olive and Cherry Tomatoes  
Mixed Seafood Salad with Penne Pasta, Fresh Basil Pesto Dressing  
Beetroot Salad with Aged Balsamic, Orange Segment

Red Radicchio, Lollo Rosso, Green Lollo Rosso, Butter Lettuce  
French, Italian, Thousand Island, Creamy Herb Dressing, Balsamico,  
Olive Oil, White Balsamic, Sherry Vinegar

**Oishii Ichiban**

Selection of Fresh Sashimi  
Maguro (Bluefin Tuna), Sake (Salmon), Saba (Japanese Mackerel) and Tako (Octopus)  
Assorted Maki Sushi Rolls, Californian Roll  
Condiments: Soya Sauce, Wasabi, Pickle Ginger

**Tempura Station**

Prawn, Shishamo, Crabstick, Sweet Potato and Eggplant  
Grated Daikon, Warm Tempura Sauce

**Seafood on Ice**

Chilled Tiger Prawns, N.Z Mussels, Boiled Cherry Clams  
Condiments: Lemon Wedges, Hot Sauce, Tomato Country Style Coulis, Tartar Sauce,  
Cocktail Sauce, Tabasco

**Western Selection**

Signature Baked Seafood served with Citrus Creamy Sauce  
Butter Broth Carrot and Squash Vegetable  
Potato wedges served Chilli and Tomato Sauce  
Braised Beef Casserole and Carrots with Wild Mushrooms and Herbs  
Creamy Au Gratin Potatoes

**Weekly Chef's Special**

Italian Traditional Penne Pasta with Vegetables in Herb Tomato Sauce  
served with Parmesan and Chilli Flakes

**Breads**

French Baguette and Mini Bread Rolls  
served with French Butter and Margarine

### **Soup**

Steamed Pork Ribs, Lotus Root and Red Date Soup  
Creamy Wild Mushroom Soup with Croutons

### **Carving Station**

Oven-Baked Beef Strip Loin with Premium Red Wine Jus  
Rotisserie Roasted Farmed Fed Whole Chicken  
Red Wine Jus, Pommery Meaux Mustard, Dijon Mustard

### **Asian**

Singapore Chilli Cherry Clams with Crispy Szechuan Bun  
Nai Bai with Assorted Mushrooms in Superior Oyster Sauce  
Oven-Baked Sambal Fish Fillet  
Steamed Fragrance White Rice

### **A La Minute Noodle Station**

Grand Cophorne Laksa  
served with Fish Cake, Tau Pok, Boiled Quail Eggs, Bean Sprout, Laksa Leaf and Sambal Chilli

### **Chinese Chop Chop Delight**

Fragrant Steamed Chicken  
Condiments: Chilli Sauce, Grated Ginger and Dark Soy Sauce

### **Little India**

Kadhai Subzi  
(Mixed vegetables and bell peppers cooked with onion and tomato masala)  
Punjabi Dal Tadka  
(Pigeon lentils cooked with onion, tomato and tempered with asafetida and garlic)  
Jeera rice  
(Basmati rice flavored with cumin seeds and coriander)

### **Fresh From Tandoori Oven**

Tandoori Whole Marinated Sheep  
Tandoori Chicken  
(Boneless Chicken Marinate with Chef's Special Spices)  
Fish Tikka Ajwaini  
(Chunks of Boneless Fish Seasoned and Grilled in Tandoori oven)  
Condiments: Mix Pickles, Mango Chilli Chutney, Yoghurt Mint Chutney Sauce  
Freshly Oven-Baked Plain Naan  
Papadum, Prawn Cracker and Emping

### **Cheese Station**

Assorted Hard and Soft Cheeses with Dried Fruit, Nuts and Vegetable Relish

**Dessert Selection**

Chocolate Brownie  
Orange Pound Cake  
Cheese Cake  
Chocolate Gateaux  
Lemon Meringue Tart  
Berries Choux Puff  
Ice Jelly with Nata De Coco  
Vanilla Panna Cotta  
Fresh Fruit Platter

Ice Cream Selection with Condiments

Chocolate Fountain  
with Fresh Fruits and Marshmallows

**Hot Dessert**

Chocolate Pudding with Walnut  
Apple Crumble with Custard Sauce

**Note: Buffet menus are on a rotational basis.**