

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 Copthorne 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.