Joyous Spring Reunion
at Grand Copthorne Waterfront Hotel Singapore
JOYOUS SPRING CREATIONS

Usher in a prosperous Year of the Pig with an abundance of culinary treasures exquisitely prepared by Executive Chef, David Toh and his dedicated team. For a heartwarming reunion, indulge your palate with bountiful treasures pen cai, fish maw and seafood soup, braised fatt choy, dried oyster with lotus root and Chinese mushroom, stewed pork trotters, drunken herbal prawns, cheesy baked oyster, signature char siew marinated whole baby lamb, crystal tang yuan and more.

Fa Cai Yu Sheng
Toss to an auspicious start of the year with the signature fa cai yu sheng. Choose to add on as à la carte order while dining at Food Capital or enjoy it as a takeaway for your gathering.

Small (6 to 8 diners): $68++
Large (10 to 12 diners): $88++
Available for dine in or takeaway

4 February 2019
Lunar New Year Eve Reunion Buffet Dinner
Adult: $98++/ $138++ (includes free flow of bubbly, house wines, soft drinks and juices)

Early Bird Discount for Lunar New Year Eve Reunion Buffet Dinner and Fa Cai Yu Sheng Takeaway
30% discount (Reserve by 20 January 2019)
20% discount (Reserve by 3 February 2019)

FA C A I  Y U  S H E N G
Toss to an auspicious start of the year with the signature fa cai yu sheng. Choose to add on as à la carte order while dining at Food Capital or enjoy it as a takeaway for your gathering.

Small (6 to 8 diners): $68++
Large (10 to 12 diners): $88++
Available for dine in or takeaway

Child pricing: 50% off adult pricing (applicable for those aged between 6 and 11).

Buffet menus are on a rotational basis.
Prices are subject to 10% service charge and 7% GST.

Food Capital

28 January to 20 February 2019
Lunar New Year Festive Buffet Lunch
Monday to Friday: $66++
Saturday and Sunday: $66.60++

Lunar New Year Festive Buffet Dinner
(excluding 4 February 2019)
Monday to Sunday: $88++

4 February 2019
Lunar New Year Eve Reunion Buffet Dinner
Adult: $98++/ $138++ (includes free flow of bubbly, house wines, soft drinks and juices)

GRIS SSINI

VALENTINE'S DAY SPLENDOUR SET MENU
Ease into the splendour of a special night with Chef Mirko Vinci's delicately crafted Italian set menu. Impress your date with creations including beetroot and grana padano soufflé, pan-seared scallop wrapped with smoked pancetta, herb-crusted filet mignon, white chocolate mousse and more.

13 and 14 February 2019
4-Course Dinner Set Menu: $88++ per person
5-Course Dinner Set Menu: $108++ per person
T 6233 1100 E dining.gcw@millenniumhotels.com
W www.celebrateatgcw.com/vday2019

TEMPO

CELEBRATORY TOASTS
Make it an occasion to remember and raise a toast to your loved ones with specially curated concoctions.

28 January to 20 February 2019
Orange Oasis and Pink Me Up: $22++ per cocktail

LUNAR NEW YEAR PRIVATE FEAST
Toss to good health, happiness and prosperity with your business associates or family members in the comfort of our private function room.

19 January to 19 February 2019
6-Course Lunch Set Menu from $688++
8-Course Dinner Set Menu from $888++
(per table of 10 persons)
T 6233 1188 E events.gcw@millenniumhotels.com
W www.celebrateatgcw.com/cnypri vatefeast2019

Child pricing: 50% off adult pricing (applicable for those aged between 6 and 11).

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Images are for illustrative purposes only.