

Seafood

Literature

III

25 FEBRUARY - 31 MARCH 2024

Dinner: Sunday - Thursday
Adult: \$98⁺⁺ Child: \$49⁺⁺

Dinner: Friday - Saturday
Adult: \$108⁺⁺ Child: \$54⁺⁺

BUFFET HIGHLIGHTS

(ON ROTATION BASIS)

SEAFOOD ON ICE

Irish Oyster | Tiger Prawn | New Zealand Lip Mussel
Scallop with Roe | Snow Crab Leg | Flower Clam | Spanish Black Mussel
Baby Lobster | Japanese Oyster (Weekend Dinner Only)

GOURMET MEAT PLATTER

Octopus Salad with Pickled Papaya, Oriental Chilli Dressing
Japanese Cuttlefish, Papaya Salad with Oriental Chilli Sauce
Applewood-Smoked Salmon, Salmon Pastrami, Heirloom Tomato Relish, Micro Cress
Smoked Salmon Tartare, Quail Egg, Micro Cress
Poached Whole Salmon (Weekend Dinner Only)

HOT SELECTION

Braised Beef Short Rib, Root Vegetable, Natural Jus
Braised Lamb stewed with Char-Grilled Asparagus, Celeriac, Prestige Red Wine Jus
Pan-Seared Tiger Prawn with Pineapple Salsa, Shellfish Bisque
Pan-Seared Seabass Fillet, Pineapple Salsa, Herbs Tomato Coulis
Baked Scallop with Gratinated Hollandaise, Bacon Bits Fresh Chive
Pan-Seared Chilean Seabass with Mango, Pomelo Salsa, Shellfish Bisque (Weekend Dinner Only)

CARVING STATION

Roasted Herb-Marinaded Chicken | Oven-Roasted Beef Striploin
Mushroom Spinach Quiche | Home-Style Roasted Vegetable
Oven-roasted Grain Beef Ribeye (Weekend Dinner Only)

SELECTION OF CONDIMENTS:

Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish Sauce

FoodCapital

Menu is on rotational basis and subject to change.
Prices are subject to service charge and prevailing government taxes.
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or terminate the offer without prior notice.

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SASHIMI STATION

Tuna | Salmon | Octopus

Hamachi | Ebi (Weekend Dinner Only)

Assorted Maki Sushi | California Roll | Aburi Sushi

TEMPURA STATION

Shishamo | Prawn | Crispy Maki Roll

Pumpkin | Sweet Potato | Enoki Mushroom

SELECTION OF CONDIMENTS:

Grated Daikon, Warm Tempura Sauce

Chuka Hotate, Chuka Idako

Soba Noodle with Kani Crab, Green Onion, Grated Daikon, Soba Sauce

LOCAL DELIGHTS

Crispy Boneless Chicken, Lemon Sauce

Crispy Yam Ring, Sautéed Baby Vegetable, Cashew Nut

Braised Teochew Boneless Pork Knuckle

Wok-Fried Baby Lobster, Mala Sauce

Steamed Red Snapper, Nyonya Sauce

Fried Wasabi Prawn, Curry Leaves

Wok-Fried Salted Egg Yolk Prawn, Crispy Curry Leaves

Deep-Fried Whole Seabass, Spicy Kumquat Sauce

Wok-Fried Kai Lan, Crabmeat Wolfberry Sauce

Chilli Crab, Crispy Flower Bun (Weekend Dinner Only)

ASIAN BARBEQUE COUNTER

Crispy Pork Belly | Barbeque Pork Char Siew | Poached Pandan Chicken

Chinese Sausage | Chinese Roasted Duck (Weekend Dinner Only)

SOUP

Clam Chowder

Roasted Butternut Pumpkin Soup

Double-Boiled Chicken Herbal Soup

Winter Melon Soup with Pork Rib

Prestige Crabmeat and Fish Maw Soup with Superior Black Vinegar (Weekend Dinner Only)

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NOODLE STATION

Food Capital Signature Laksa
Sliced Fish Noodle, Ginger, Tomato, Vegetable
Prawn and Pork Noodle

INDIAN DELIGHTS

North Indian Tandoori King Prawn
Black Grouper in Yellow Curry, Baby Eggplant, Tomato
Sambal Prawn
Kashmiri Tandoori Fish

SWEET DELIGHTS

64% Chocolate Cake
Golden Cashew Nut Tart
Red Velvet Cake
Jackfruit Crème Brûlée
Osmanthus Konnyaku
Pandan Layer Cake
Orange Panna Cotta

HOT DESSERT

Pineapple and Banana Crumble
Bread and Butter Pudding, Vanilla Sauce
Chocolate Chip Banana Pudding, Custard Sauce

CHOCOLATE FOUNTAIN

Assorted Rainbow Marshmallow
Dried Mango | Dried Kiwi | Melon

LIVE STATION

Freshly Made Waffle, Banana Compote, Berries Compote
Freshly Made Crêpe
Freshly Made Lemon Pancake
Nitrogen Yogurt Rosettes Pavlova (Weekend Dinner Only)