

Enjoy **25%**
off when you
book by
31 January
2021

FoodCapital

RHAPSODY OF SPRING BUFFET

1 to 28 February 2021
(excluding 11 to 14 February 2021)
Lunch \$68++ Dinner \$88++

SEAFOOD ON ICE (Available for Dinner only)

Yabby | Fresh Chilled Tiger Prawn | Asiatic Clam |
Canadian Black Mussel | Flower Clam
Condiment & Sauce: Lemon Wedge | Tabasco | Brandy Cocktail Sauce |
Red Wine Vinaigrette

FOOD CAPITAL YU SHENG BAR

Choice of Topping:
Norwegian Smoked Salmon | Applewood Smoked Duck | Vegetarian Abalone

HEALTHY SALAD BAR CORNER

Fruit Salad with Yuzu Dressing
Mesclun Salad with Corn & Cherry Tomato with Thousand Island Dressing

FLAVOURS OF JAPAN

Selection of Sashimi:
Fresh Salmon | Tuna | Squid Abalone
Hiyakko Tofu with Tobiko, Scallion and Shoyu Kombu

TEMPURA

Ebi | Sweet Potato | Enoki Mushroom | Eggplant
Served with Tempura Sauce and Grated Daikon

Cold Soba Noodle with Quail Egg & Japanese Pickle in Yuzu Dressing

CHINESE DELIGHTS

BBQ Chicken Gold Coin Bak Kwa
BBQ Pork Gold Coin Bak Kwa
Taiwanese Style Pork Sausage

Roast Peking Duck with Chinese BBQ Sauce (Available for Dinner only)

Extravaganza Crustacean Seafood Bag (1 serving per table)

Canadian Lobster (Available for Dinner only)

Live Mud Crab | Tiger Prawn | Squid | New Zealand Green-Lipped Mussel |
Flower Clam | Blue Flower Crab | Sea Scallop | Onion | Corn | Green Capsicum |
Yellow Bell Pepper | Tomato
Choice of Sauce: Chef Max's Tangy Spicy Sauce or
Creamy Curry Butter Flavour
Garnish: Curry Leaves & Cilantro
On the side: Chinchalok Sambal Sauce | Red Cut Chilli Padi
with Soya Sauce & Garlic

FROM THE SOUP KETTLE

Golden Pumpkin Four Treasure Soup

ORIENTAL ROAST STALL

Oriental-style Rotisserie Spring Chicken
Crispy Roast Pork Belly
Kurobuta Pork Char Siew
Chicken Rice

Served with Chicken Rice Chilli | Dark Soya Sauce | Ginger Paste

ASIAN CORNER

Food Capital's Signature Laksa
Served with Fish Cake | Tau Pok | Quail Egg | Shrimp | Bean Sprout |
Sambal Chilli

FROM THE WOK

Wok Fried Seasonal Vegetables

CHEF NEGI NORTH INDIAN SPICE & TANDOOR

Freshly Made Naan
Garlic | Butter | Plain
Peas Pulao Rice
Butter Chicken | Tandoori Chicken with Mint Chutney | Lamb Shank
Crab Butter Masala | Pindi Chana
Achar | Paapad | Chutney

DAZZLING DESSERTS

Live Action
Cold Yam Custard with Coconut Foam | Smoked with Lemon Grass
Steamed Yam Cube | Yam Paste | Coconut Foam Cream | Lemon Grass Aroma

Ice Cream
Vanilla | Strawberry | Yam

Dessert

Lucky Gold Bar Chocolate Cake
Almond Fruit Cake with Eight Treasures
Golden Mango Pudding with Mandarin Orange
Strawberry Panna Cotta with Berries Compote
Pandan Layer Cake with Coconut Whipped Cream

Hot Dessert

Crystal Tang Yuan in Brown Sugar Soup
Traditional Nian Gao | Green Tea Nian Gao

Chocolate Fountain with Rainbow Skewer
Assorted Marshmallow:
White | Rainbow | Twister
Fresh Strawberry | Grapes | Melon
Dried Fruits:
Prune | Apricot

OPENING HOURS Lunch: 12pm to 230pm Dinner: 6pm to 10pm

Food Capital is closed on Monday for February 2021.

Buffet menus are subject to changes.

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

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FoodCapital

RHAPSODY OF SPRING BUFFET

11 to 14 February 2021

Lunch & Dinner \$98++

Full payment required upon reservation

SEAFOOD ON ICE (Available for Dinner only)

Yabby | Fresh Chilled Tiger Prawn | Asiatic Clam |
Canadian Black Mussel | Flower Clam

Condiment & Sauce: Lemon Wedge | Tabasco | Brandy Cocktail Sauce |
Red Wine Vinaigrette

FOOD CAPITAL YU SHENG BAR

Choice of Topping:

Norwegian Smoked Salmon | Applewood Smoked Duck | Vegetarian Abalone

(Available from 11 to 14 February 2021)

Abalone Yu Sheng | Lobster Yu Sheng

Combination of Preserved Brown Melon Strips | Preserved Cucumber |
Preserved Lime | Preserved Red & White Ginger | Preserved Leek |
Preserved Melon Gourd Wax | Preserved Mixed Melon Strips |
Preserved Vegetable Strips | Preserved Yellow Melon Strips |
Shredded Carrot | White Radish | Green Radish | Jellyfish

Sprinkled with

Pok Chui Biscuit | Ground Peanut | Sesame Seed

Tossed in our Celebrity Hong Kong Master Chef Meng's
Exotic Plum & Mandarin Orange Dressing

HEALTHY SALAD BAR CORNER

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Mesclun Salad with Corn & Cherry Tomato with Thousand Island Dressing

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with Soya Sauce & Garlic

FROM THE SOUP KETTLE

Golden Pumpkin Four Treasure Soup

(Available from 11 to 14 February 2021)

Double-boiled Mini Buddha Jump Over The Wall

ORIENTAL ROAST STALL

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Crispy Roast Pork Belly

Kurobuta Pork Char Siew

Chicken Rice

Served with Chicken Rice Chilli | Dark Soya Sauce | Ginger Paste

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