

FoodCapital

RIVERSIDE INTERNATIONAL AND SEAFOOD BBQ BUFFET

OPENING HOURS

Lunch: 12pm to 2.30pm Dinner: 6pm to 10pm
Closed on Monday & Tuesday

6 to 31 January 2021

Lunch \$65** Dinner \$85**

SEAFOOD ON ICE (Available for Dinner Only)

Chilean Scallop | Cherry Clam | Black Mussel | Prawn
served with Lemon Wedges | Hot Sauce | Red Vinaigrette

SALAD BAR

Healthy Green Salad with Summer Fruits
served with Citrus Vinaigrette or Thousand Island Dressing
Cold Soba Noodle with Quail Egg and Japanese Pickle in Mentsuyu Broth
Wakame Salad with Goma Sauce and Scallion
Norwegian Smoked Salmon with Honey Mustard Dressing

FLAVOURS OF JAPAN

Selection of Sashimi:
Fresh Salmon | Tuna | Squid Abalone

TEMPURA

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

BREAD BASKET

French Baguette | Tomato Focaccia | Soft Roll
served with Butter and Margarine

FROM THE SOUP KETTLE

Herbal Chicken Broth

FROM THE OVEN & GRILL

Roast Australian Premium Beef Ribeye with Würzöle Marinade
served with Black Pepper Sauce and Dijon Mustard
Sous Vide 55°C Norwegian Salmon with Tomato Confit
Rotisserie Corn-Fed Farm Chicken served with Chimichurri
and Buttered Garden Vegetables

ALFRESCO ASIAN BBQ GRILL

Boston Lobster Tail (Available for Dinner Only)
Live Tiger Prawn | Squid Otah | Sambal Spanish Mackerel |
Thai-style Lamb Chop | Chicken Mid Wing |
Pork Cheese Sausages | Corn on the Cob
served with Citrus BBQ Sauce and Sambal Chilli Chinchalok

ITALIAN PASTA

Spaghetti | Penne Pasta
served with Lobster Tomato Sauce or Creamy Truffle Mushroom Velouté

ASIAN DELIGHTS

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

Seafood Mala Xiang Guo

Mussel | Clam | Yabbies | Black Fungus | Lotus Root | Leek | Baby Corn |
Onion | Mushroom | Bell Pepper | Chinese Parsley |
Dried Chili | Roasted Peanuts

Sichuan-style Braised Pork Trotter Mala Xiang Guo
Black Fungus | Lotus Root | Leek | Baby Corn | Onion | Mushroom | Bell Pepper |
Chinese Parsley | Dried Chili | Roasted Peanuts

Wok-fried Seasonal Vegetables

CHEF NEGI NORTH INDIAN SPICE & TANDOOR

Freshly Made Naan
Garlic | Butter | Plain
Peas Pulao Rice | Chicken Tikka Masala
Lamb Shish Kebab with Mint Chutney
Pindi Chana
Achar | Papad | Chutney

DAZZLING DESSERTS

Freshly Made Waffles served with Ice Cream
Vanilla | Strawberry | Yam
Chocolate Mousse with Chocolate Soil in Cup
Fruit Pound Cake
Mango Pudding with Pomelo
Raspberry Cream with Berries Compote
Green Bean Soup with Mini Sago and Palm Sugar
Chocolate Fountain
Strawberry | Marshmallows | Grapes | Melon | Dried Fruits

Buffet menus are subject to changes.

Please inform the team prior to ordering should you have any food allergies.
All prices are subject to 10% service charge and prevailing government taxes.

