

FoodCapital

SEAFOOD MANIA BUFFET

11 AUGUST TO 4 OCTOBER 2026

LUNCH MONDAY TO SATURDAY ADULT **\$72++** CHILD **\$36++**

DINNER

SUNDAY TO THURSDAY
ADULT **\$106++** CHILD **\$53++**



1 LOBSTER FOR
EVERY 2 ADULTS



FRESHLY GRILLED
SURF & TURF BBQ

FRIDAY & SATURDAY

ADULT **\$116++** CHILD **\$58++**
CHOOSE ANY 2 FOR EVERY 2 ADULTS



1 LOBSTER

OR



1 CRAB

OR



1 BOWL OF
DRUNKEN PRAWNS

TABLE-SERVED SEAFOOD AND BBQ SELECTIONS, WITH CRAB AND LOBSTER PREPARED IN WESTERN AND LOCAL STYLE
KIDS 5 & UNDER DINE FOR FREE

COLD APPETISERS (6 CHEF'S CHOICES OF THE DAY)

- Trilogy of Smoked Salmon
- Smoked Salmon Carpaccio
Smoked Salmon | Avocado Salad
- Smoked Salmon Roulade
- Tuna Tataki
Prawn | Avocado | Tomato Cocktail
- Poached Prawn Salad
Apple | Mango Salsa
- Pomelo Salad
Scallop | Crispy Shallots
- Seafood Ceviche with Citrus Dressing
- Chilled Stone Crab Salad
Apple | Cucumber
- Thai Deep-fried Seabass with Lime Dressing
- Mediterranean Seafood Salad
- Citrus Quinoa Salad with Black Mussels
- Spanish Octopus Salad
- Seafood Pasta Salad
- Thai Seafood with Vermicelli Salad
- Southeast Asian Mussel Salad
- Prestige Topshell Salad with Vermicelli
- Burrata with Heirloom Tomatoes
- Crispy Fish with Fresh Thai Herb Salad

Kindly inform our team if you have any special dietary needs or food allergies.
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Thai Papaya Salad

Thai Green Mango with Cherry Tomatoes

Thai Seafood with Glass Noodles & Coriander

Octopus Salad with Nam Jim Sauce

Poached Whole Norwegian Salmon *(Only for Friday & Saturday)*

HEALTHY CORNER

GREEN LEAVES LETTUCE (3 CHEF'S CHOICES OF THE DAY)

Mesclun | Radicchio | Endive | Romaine | Spinach | Rocket

Choice of Companions

Heirloom Tomato | Sundried Tomato | Pumpkin Seeds | Dried Cranberries

Choice of Dressings

Thousand Island | Caesar | Honey Mustard | Aged Balsamic | Asian Dressing

CHEESE SELECTION

(3 CHEF'S CHOICES OF THE DAY)

Blue Cheese

Brie

Camembert

Apricot Cheese

Emmental

Feta

Goat's Cheese

Cheddar

Port Salut

Choice of Condiments

*Walnut, Almond, Cheese Cracker, Dried Apricot, Dried Kiwi
Raisin, Dried Mango, Pumpkin Seed*

FLAVOURS OF JAPAN

SASHIMI

Tuna

Salmon

Octopus

Amaebi *(Only for Dinner)*

Hamachi *(Only for Dinner)*

Assorted Maki Sushi Rolls

California Roll

Aburi Sushi

Crispy Maki Roll

Choice of Condiments

Sauces: Soya Sauce, Wasabi, Pickled Ginger

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TEMPURA STATION

(3 CHEF'S CHOICES OF THE DAY)

Prawn
Pumpkin
Sweet Potato
Enoki Mushroom
Soft-shell Crab *(Only for Dinner)*

Choice of Condiments
Grated Daikon, Warm Tempura Sauce

SEAFOOD ON ICE

(4 CHEF'S CHOICES OF THE DAY)

Freshly Shucked Oyster *(Only for Dinner)*
Snow Crab Legs *(Only for Dinner)*
Baby Lobster *(Only for Dinner)*
Chilled Tiger Prawns
NZ Green-lipped Mussels
Sea Whelk
Scallop with Roe
Flower Clam
Spanish Black Mussel

Choice of Condiments
Cocktail Sauce, Tomato Salsa, Tartar Sauce, Mignonette Dressing
Thai Nam Jim Sauce, Wasabi Dip, Lemon Wedges

CARVING STATION

(2 CHEF'S CHOICES FOR LUNCH)
(3 CHEF'S CHOICES FOR DINNER)

Australian Whole Ribeye
Australian Beef Striploin
Herb-crusted Whole Lamb Leg
Roasted Whole Chicken
Honey-glazed Kurobuta Ham
Roasted Pork Knuckle
Salmon Wellington *(Only for Weekend)*

LIVE COOKING STATION

(1 CHEF'S CHOICE OF THE DAY)

GCW Signature Laksa
Thai Boat Noodle with Meatball
Sliced Fish Noodle Soup
Satay Bee Hoon with Cockles
Prawn Noodle

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SEAFOOD PASTA

(1 CHEF'S CHOICE OF THE DAY)

Spaghetti
Penne
Linguine

Choice of Sauces

Aglio Olio | Herb Tomato | White Wine Cream | Crustacean Cream

PIZZA

(1 CHEF'S CHOICE OF THE DAY)

Seafood Pizza
Prawn Pizza

EUROPEAN CUISINE

(4 CHEF'S CHOICES OF THE DAY)

Pan-seared Seabass with Passionfruit Cream Sauce
Pan-seared Seabass with Fresh Herb & Heirloom Tomato Sauce
Pan-seared Seabass with Citrus Cream Sauce
Pan-seared Salmon Fillet with Crustacean Cream
Baked Salmon with Fresh Herb Cream
Salmon & Scallop Roulade with Truffle Cream
Herb-crusted Baked Salmon with Lemon Dill Cream
Grilled Atlantic Salmon with Lemon Dill Beurre Blanc
Baked Salmon Meunière
Creamy Salmon Florentine
Seafood Paella with Saffron
Seafood Lasagne
Seafood Shepherd's Pie
Garlic Butter Prawns
Grilled Prawns with Lobster Sauce
Spanish Mussels with Herb Tomato
Mongolian Mussels
Lobster Thermidor
Salt-baked Whole Seabass
Cheese-gratinated Half-shell Scallop
Butter Garlic Asparagus Scallop
Baked Garlic Tiger Prawn

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SOUP

(1 CHEF'S CHOICE OF THE DAY)

Wild Mushroom Soup
Golden Pumpkin Soup
Roasted Cauliflower Soup
Seafood Herb Tomato Soup
Minestrone Soup
French Onion Soup
Clam Chowder
Lobster Bisque

LOCAL DELIGHTS

(4 CHEF'S CHOICES OF THE DAY)

Singapore Chilli Crab with Pomelo
Singapore Chilli Spanish Mussel
Black Pepper Mud Crab
Black Pepper Slipper Lobster
Steamed Seabass with Superior Soya Sauce
Steamed Seabass with Preserved Black Bean Chilli Sauce
Steamed Seabass with Nyonya Sauce
Steamed Seabass with Lime & Chilli
Curry Fish Head
Assam Fish
Deep-fried Seabass with Sweet & Sour Pineapple Sauce
Baked Seabass Fillet with Lemongrass Cream
Miso-glazed Salmon
Teriyaki Salmon
Seared Salmon Fillet with Laksa Cream
Mala Pipi Clam
Southern Sour Curry Soup with Seabass & Young Coconut Shoot
Wok-fried Salted Egg Yolk Prawn
Mini Prawn Burger
Sweet & Sour Prawn
Cereal Prawn
Cheesy Abalone Vol-au-vent

LOCAL SOUP

(1 CHEF'S CHOICE OF THE DAY)

Lotus Soup
Herbal Chicken Soup
Pork Rib Soup

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Winter Melon Soup

Fish Maw Soup

Four Treasure Soup

MEDITERRANEAN & INDIAN CUISINE

(4 CHEF'S CHOICES OF THE DAY)

Mediterranean Baked Fish

Grilled Shrimp Kebab

Garlic Butter Prawn

Stuffed Calamari with Herb Rice

Baked Salmon

Olive | Sun-dried Tomato | Caper

Crispy Fried Calamari

Littleneck Clam

Chorizo | White Wine

Steamed Mussel with Herb & Tomato Sauce

Butter Chicken

Biryani Rice

Dal Makhani

Aloo Gobi

Garlic Naan

Plain Naan

Assorted Indian Crackers

WHOLE CAKE

(3 CHEF'S CHOICES OF THE DAY)

Dark & White Chocolate Mousse

Chocolate Moist Cake

Strawberry Cheesecake

Chocolate Opera Cake

Raspberry Chocolate Mousse

Mango Cake

Oreo Cheesecake

Gula Melaka Cake

Pandan Layer Cake

Chendol Cake

Cempedak Cake

Exotic Mousse Cake

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INDIVIDUAL DESSERT

(2 CHEF'S CHOICES OF THE DAY)

Chendol Panna Cotta
Sago Gula Melaka
Lemon Meringue Tart
Chocolate Tart
Chocolate Verrine
Raspberry Financier
Soya Pudding
Swiss Roll

COLD DESSERT

(1 CHEF'S CHOICE OF THE DAY)

Bandung Ice Jelly
Ice Cendol
Sea Coconut Ice Jelly
Lemongrass Ice Jelly
Mango Sago Pomelo

HOT DESSERT

(1 CHEF'S CHOICE OF THE DAY)

Double Chocolate Pudding
Bread & Butter Pudding
Red Bean Soup
Cheng Tng
Bo Bo Cha Cha

CRÈME BRÛLÉE

(1 CHEF'S CHOICE OF THE DAY)

Pandan Coconut Crème Brûlée
Mango Crème Brûlée
Mixed Berry Crème Brûlée
Hojicha Crème Brûlée

HIGH CELSIUS DESSERT

(1 CHEF'S CHOICE OF THE DAY)

Strawberry Crumble
Sarawak Pineapple Crumble
Pisang Emas Crumble

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LIVE STATION

(1 CHEF'S CHOICE OF THE DAY)

Waffle

Pancake

Crêpe

Croffle

ICE CREAM

(3 CHEF'S CHOICES OF THE DAY)

Chocolate

Vanilla

Strawberry

Green Tea

Nata de Coco

Mint Chocolate

CHOCOLATE FOUNTAIN

Assorted Rainbow Marshmallow

Fresh Fruit

Sweet Puff

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