

Carnivore & Crustacean

International Buffet

16 September to 10 November 2024

LUNCH

Monday - Saturday

Adult: \$68++ Child: \$34++

Cold Appetisers

(3 Chef's Choices of the Day)

German Potato with Bacon Bits

Butternut and Smith Apple Salad

Cucumber Salad with Dill and Boiled Shrimp

Beetroot Salad with Shaved Red Onions

Vine-ripe Tomato Salad with Basil and Mixed Mushrooms

Cantaloupe Melon Cocktail with Fresh Mint

Seafood Island

Chilean Scallops

Chilled Prawns

Flower Clams

Black Mussels

Green-lipped Mussels

Choice of Condiments

Lemon Wedge | Cocktail Sauce | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Mayo

Healthy Corner

Mixed Mesclun Salad

Green Kale

Romaine

Baby Spinach

Arugula

Red Chicory

Choice of Companions

Heirloom Tomatoes | Char-grilled Vegetables | Preserved Beetroot | Preserved Artichoke

Pickled Mushrooms | Pickled Onions | Marinated Citrus Olives | Sundried Tomatoes

Sweetcorn | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seeds | Sunflower Seeds

Toasted Walnuts | Dried Cranberries | Crispy Bacon

Choice of Dressings

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing

Italian Dressing | Honey Mustard | Asian Dressing

Gourmet Cold Cuts Selections

(1 Chef's Choice of the Day)

Beef Salami

Parma Ham

Salmon Gravlax

German Herring Salad

Bavarian Sausages

Cheese Selections

(4 Chef's Choices of the Day)

Brie

Camembert

Cheddar

Port Salut

Danish Blue

Marinated Feta

Marinated Bocconcini

Choice of Condiments

Sourdough | Breadsticks | Crackers | Grapes

Western Delights

Soup

(1 Chef's Choice of the Day)

German-style Leek

Classic Onion

German Lentil

Cabbage

Beef and Lamb

(1 Chef's Choice of the Day)

Guinness Beef Stew with Root Vegetables and Snail Sausages

German Meatballs with Mushroom Sauce

Slow-boiled Beef Brisket with Garden Vegetables and Horseradish Cream

Grilled Lamb Chop with Baby Root Vegetables in Lemon Thyme Jus

Pork

(1 Chef's Choice of the Day)

German Pork Bratwurst with Onion Sauce

Pork Schnitzel with Apple Sauce

German Pork Shanks

Snail Sausages

Chicken

(1 Chef's Choice of the Day)

Truffle Butter Chicken Roulade

Rosemary Roasted Whole Chicken

Glazed Chicken with Carrot and Orange

Oven-roasted Guggeli with Rosemary Herbs

Salmon and Sea Bass

(1 Chef's Choice of the Day)

Pesto-cruste Salmon

Miso-baked Salmon

Barbecue Salmon

Citrus Salmon

Poached Sea Bass in Lime Sauce

Sea Bass with Mediterranean Salsa

Pan-seared Lightly Smoked Salmon on Creamy Sauerkraut

Vegetables

(1 Chef's Choice of the Day)

Sautéed Truffle Butter Seasonal Vegetables

Gratin Cauliflower with Crusted Walnut and Almond Flakes

Sauerkraut with Chopped Chives

Roasted Herb Seasonal Vegetables

Honey-glazed Pumpkin with Red Cabbage

Macaroni in Cream Sauce with Roasted Onion

Live Station

(1 Chef's Choice of the Day)

Australian Beef Striploin with Red Wine Jus

Grain-fed Beef Ribeye with Port Wine Jus

Bavarian Roasted Whole Chicken

Flavours of Japan

Sashimi

Salmon

Tuna

Octopus

Tempura

Sweet Potato

Enoki Mushroom

Crispy Maki

Cold Noodles

(1 Chef's Choice of the Day)

Soba Noodles, Kani Salad, Spring Onion

Soba Noodles, Goma Dressing

Cold Udon, Quail Eggs, Truffle Soy

Cold Udon, Seaweed, Quail Eggs

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes.

The above promotion is not combinable with other discounts, promotions or special offers.

Grand Copthorne Waterfront Hotel Singapore and Food Capital reserve the right to amend or terminate the offer without prior notice.

Asian Specialities

Soup

(1 Chef's Choice of the Day)

Double-boiled Chicken Herbal
Angelica Sinensis Black Chicken
Cordyceps Flower Chicken
Szechuan Hot and Sour Seafood
Chinese-style Seafood Chowder
Chinese-style Mushroom Chowder
Double-boiled Herbal Pork Ribs
Winter Melon Chicken

Noodles

(1 Chef's Choice of the Day)

Signature Laksa
Penang Prawn Mee
Bak Chor Mee
Lor Mee

Prawn

(1 Chef's Choice of the Day)

Kam Heong Prawn
Sweet and Sour Prawn
Chinese Herbal Prawn
Black Pepper Prawn
Nyonya Tamarind Prawn
Kung Pao Prawn
Butter Curry Prawn
Salted Egg Prawn

Fish and Shellfish

(1 Chef's Choice of the Day)

Teochew-style Poached Fish
Nyonya-style Steamed Fish
Asam Pedas Fish
Sweet and Sour Fish
Fried Fish with Fermented Black Bean
Thai-style Fish with Ginger Scallion
Fish with Shredded Fruit and Pomelo
Home-style Poached Fish
Steamed Fish with Ginger and Coriander
Kam Heong Clams
Clams in Chinese Wine Broth
Sweet Basil Clams

Poultry

(1 Chef's Choice of the Day)

Braised Spiced Soy Chicken
Boneless Lemon Chicken
Crispy Chicken with Orange Sesame
Sesame Oil Chicken with Black Fungus
Szechuan Fried Chicken
Butter Curry Chicken

Vegetable

(1 Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetables
Braised Mushroom and Spinach
Lo Han Vegetables
Nyonya-style Chap Chye
Kai Lan with Salted Fish
Wok-fried Broccoli with Crispy Garlic
Spinach with Trio Egg Gravy
Crispy Yam Ring with Gluten Meat and Vegetables Beancurd
Four Treasure Vegetables
Fried Sweet Pea and Mushrooms
Wok-fried Seasonal Vegetables with Nuts
Braised Chinese Cabbage with Julienne Ham
Stir-fried Cabbage with Dried Red Chilli

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Pork

(1 Chef's Choice of the Day)

Braised Sweet Soy Pork Belly
Stir-fried Pork Belly with Leek
Braised Pork Trotter in Black Vinegar
Signature Pork Knuckle with Peanuts
Braised Pork with Yam
Honey Soy Pork Ribs
Sweet and Sour Pork

Barbecue

(2 Chef's Choices of the Day)

Roasted Chicken
Crispy Pork Belly
Roasted Duck
Spicy Braised Chicken
Braised Duck
Pork Sausages

Indian Spice and Tandoor

Tandoori

(1 Chef's Choice of the Day)

Prawn
Fish
Lamb Kofta

Freshly Made Naan

(1 Chef's Choice of the Day)

Plain
Garlic
Butter

Rice

(1 Chef's Choice of the Day)

Biryani
Cumin
Paella
Yellow

Dal

(1 Chef's Choice of the Day)

Pachranga
Palak
Tadka
Makhani

Vegetables

(1 Chef's Choice of the Day)

Aloo Gobi
Vegetable Korma
Aloo Capsicum
Palak Kadai

Chicken and Lamb

(1 Chef's Choice of the Day)

Butter Chicken
Kadai Chicken
Chicken Tikka
Lamb Rogan Josh
Mutton Rendang

Savoury

(1 Chef's Choice of the Day)

Soto Ayam
Chicken Kicap Manis
Beef Rendang
Mutton Kurma
Prawn Curry
Curry Squid
Sambal Egg
Steamed Lady Finger
Chicken Kapitan

Beef Kicap Manis Berempah
Mutton Rendang
Prawn Lemak
Sambal Sotong
Egg Kurma
Stir-fried Cabbage

(1 Chef's Choice of the Day)
Chicken Curry with Potato
Beef Goulash
Sweet and Sour Prawn
Squid Kicap Manis
Egg Curry
Brinjal Gulai

Sweet Delights

Whole Cake
(4 Chef's Choices of the Day)
64% Chocolate Ganache Devil Cake
Yuzu Black Sesame
Sweet Crumble Green Tea with Vanilla Sponge
Chocolate Brownie and Walnut
Pandan Kaya Cake
Cookies and Cream Cheesecake
Cappuccino Walnut Cake
Geneva Apple Flan

Ice Jelly and Mousse Dessert
(2 Chef's Choices of the Day)
Raspberry Panna Cotta
Mango Panna Cotta
Jivara 40% Panna Cotta
Iced Aloe Vera
Osmanthus Jelly with Pomelo Mango
Bandung Rose with Grass Jelly

Hot Dessert
(1 Chef's Choice of the Day)
Green Bean with Sea Coconut Soup
Cheng Teng with White Fungus
Red Date Soup with Peach Gum
Glutinous Rice Balls with Brown Sugar Soup

Butter Pudding
(1 Chef's Choice of the Day)
Bread and Butter Pudding
Croissant and Butter Pudding
Whole Wheat Bread and Butter Pudding

Crème Brûlée
(1 Chef's Choice of the Day)
Chestnut
Mango Compote
Orange
Pineapple

Chocolate Fountain
Assorted Rainbow Marshmallows
Fresh Strawberries
Grapes
Melon
Dried Fruits

Tropical Fresh Cut Fruits

Bakery Station
French Baguette
Tomato Focaccia
Soft Rolls