FoodCapital

Brunch

12 May 2024 (Sunday) 12pm - 3pm

BRUNCH DELIGHTS

Mocktails, Soft Drinks & Chilled Juices
Adult: \$128⁺⁺ Child: \$64⁺⁺

Prosecco, Wine, Beer, Soft Drinks & Chilled Juices Adult: \$158⁺⁺

Cheers to the extraordinary with Veuve Clicquot Champagne at \$188⁺⁺

Complimentary

Family picture frame and a stalk of carnation flower **1 dines free** with every 3 paying adults

Pre-book: Signature 500g Raspberry Lychee Dream Cake at \$38*(u.p \$49++)

Station 1

Live Station Pan-Fried Foie Gras Peach Salsa | Raspberry Sorbet

Carving Station Herb Marinated Prime Rib Barbecue Veal Rib Pork Rib

Selection of Condiments: Prestige Red Wine Jus / Dijon Mustard Pommery Mustard / Honey Mustard / Tarragon Mustard / Horseradish

Station 2 European Delight

Pan-Seared Beef Mignon with Baby Vegetable Morel Cream Sauce | Glazed Carrot | Zucchini | Butter

Baked Scallop Thermidor with Brandy-Flavored Butter

Pan-Seared Seabass Fillet

Pineapple Salsa | Herb Tomato Coulis

New England Clam Chowder Soup

Station 3

Hot Selection (Asian Food)

Singapore Chilli Crab with Crispy Szechuan Bun Black Pepper Slipper Lobster Stir-Fried Sliced Fish with Scallion and Onion in Black Hot Bean Sauce Nai Bai with Assorted Mushrooms in Superior Abalone Sauce Steamed Fragrant White Rice

Live Noodle Station

Singapore Laksa Fish Cake | Deep-Fried Bean Curd | Cockle | Boiled Egg | Laksa Leaves Prawn Noodle Barbecue Rib | Flower Prawn | Kang Kong Vegetable

Healthy Soup

Chicken Herbal Soup Wintermelon Pork Rib Soup Double-Boiled Vegetarian Soup Daikon | Mushroom

Chinese Delights

Steamed Fragrant Chicken Roasted Succulent Char Siew Crispy Pork Belly Chinese Sausage Selection of Condiments: Chilli Sauce / Grated Ginger / Dark Soy Sauce

> Last pour of drinks is at 2.30pm. Child price is for children aged 6 to 11 years old.

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 and Food Capital reserve the right to amend or terminate the offer without prior notice.

Station 4 **Healthy Salad**

Smoked Duck Salad

Shredded French Bean | Beansprout | Soy Sesame Dressing

Mixed Seafood Salad with Seasonal Fruit Yuzu Mayonnaise

Heirloom Tomato Salad with Trio Bean Salad on Balsamic Reduction

Idaho Potato and Mushroom Swiss Bacon with Caramelized Walnut | Sweet Mustard Cream

Mediterranean Quinoa Salad with Roasted Vegetables

Caesar Salad on Parmesan Wheel

Leaf Selection Radicchio / Lollo Rosso / Green Lollo Rosso / Butter Lettuce Yellow Frisée / Belgian Endive

Selection Of Homemade Dressing French / Italian / Thousand Island / Tartar / Ranch / Balsamico

Selection of Oil and Vinegar Olive Oil / Pumpkin Seed Oil / Chilli Oil / Balsamic / White Balsamic / Xérès Vinegar

> **Selection of Nuts and Seeds** Pumpkin Seed / Sunflower Seed / Pistachio / Walnut / Pine Nut

Selection of Condiments Olives / Baby Tomatoes / Red Tomberry / Yellow Tomberry Onion / Sweet Corn / Croutons

Station 5

Hot Beverages Hot Chocolate / Milo / Hot Milk / Soya Milk / Coffee / Cappuccino Latte / Tea Selections

Station 6 Dessert Action Station Soft Baked Rum Chocolate Cake Mixed Berries Compote

> Kahlua Crème Brûlée Maple Pecan Torte **Chocolate Entremet** V.S.O.P Choux Puff **Champagne Raindrop** Yuzu Basque Cheese **Red Velvet Cake** Yuzu Mousse Cake **Mixed Berries Tart** Frangelico Pannacotta **Assorted Cookies**

Cold Dessert

Lemongrass Jelly with Pomelo Mango

Hot Dessert

Pistachio Churros with Chocolate Sauce **Croissant Bread Butter Pudding with Brandy Sauce**

Station 7

Seafood Colosseum

Freshly Shucked Irish and Canadian Oyster / Boston Lobster / Tiger Prawn N.Z. Mussel / Snow Crab Leg / Scallop with Roe Selection of Condiments:

Shallot Vinaigrette / Tomato Salsa / Ponzu Dressing / Cocktail Sauce / Tartar Sauce / Ranch Dressing Lemon Wedges / Tabasco

> Last pour of drinks is at 2.30pm. Child price is for children aged 6 to 11 years old.

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 and Food Capital reserve the right to amend or terminate the offer without prior notice.

Station 8 Selection of Fresh Sashimi Tuna / Salmon / Hamachi / Ebi / Tai / Octopus

Assorted Maki Sushi Roll / California Roll / Aburi Sushi

Cha Soba with Kani Crab and Seaweed

Chuka Hotate / Chuka Wakame

Tempura Station Prawn / Shishamo / Kani Crabstick / Pumpkin / Sweet Potato / Enoki Mushroom

> Selection of Condiments: Soya Sauce / Wasabi / Pickled Ginger / Grated Daikon / Warm Tempura Sauce

Station 9

Food in Open Kitchen Mahi Lal Mirch Kebab Mackerel | Masala | Red Chilli | Yoghurt | Spice

Hazari Murgh Kebab Marinated Chicken | Curd | Cashew | Nawabi Spiced Paste | Sahi Golmirch Powder

> Aloo Achari Kebab Potato | Saffron | Spiced Cajun | Pickle | Indian Spice

Station 10 Northern Indian Delight

Salad Green Salad / Aloo Chaat / Raita / Papad / Achar

Main Course

Bhuna Gosht Lamb Morsel | Masala

Dum Ka Murgh Chicken | Curd | Cashew | Onion | Yellow Chilli

Jaituni Jheenga Prawn | Turmeric | Coconut | Tomato | Onion | Flavoured Olive

> Dum Aloo Banarasi Baby Potato | Spice | Tomato | Cashew

Dal Panchmel Tadka Mixed Lentil | Garlic | Cumin | Dried Chilli

Kashmiri Pulao Flavored Basmati Rice | Nut | Fruit

Bread Choice Naan / Roti / Laccha Paratha

Station 11 Cold Cuts & Cheese Table

Salmon-mania

Applewood Smoked Salmon / Thai Cured Salmon Salmon Pastrami / Salmon Gravlax

Charcuterie

Mortadella / Coppa / Salami Casalingo / Prosciutto Cotto Salami al Tartufo / Berkline Sliced Prosciutto di Parma

Assorted Hard & Soft Cheeses

Selection of Condiments: Bread: Cracker / Lavash / Grissini Chutney: Mixed Fruit / Minted Apple / Hot Tomato / Spiced Mango / Plum / Chilli Jelly: Red Pepper / Green Pepper / Redcurrant / Wine Jelly Fruits and Nuts: Dried Mixed Fruits / Hazelnut / Pistachio / Macadamia / Walnut Homemade Fruit Paste: William Pear Paste / Quince Paste / Fig Paste

> Last pour of drinks is at 2.30pm. Child price is for children aged 6 to 11 years old.

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 and Food Capital reserve the right to amend or terminate the offer without prior notice.

Station 12 Tapas Grilled Asparagus

Shaved Parmigiano | Lemon Oil

Roasted Tomatoes Mozzarella | Basil | Olive | Basil Oil

Roasted Pumpkin Wedge Dried Raisin | Pecorino | Paprika | Parsley

Grilled Pear and Pancetta Rosemary

Melon Wedges with Parma Ham

Assorted Homemade Bruschetta served with Dips and Crudité

Bread Station

Baguette / Pretzel / Kaiser Roll / Fruit Bread / Lavash / Grissini / Soft Bun Walnut Bread / Plain Focaccia / Ciabatta Bread / Dark Rye Bread

Dressing, Pesto & Condiments

Lemon / Olive Oil & Parsley / Balsamic Vinegar / Basil Pesto Taggiasca Olives Tapenade / Hot Calabrian Chilli Pesto / Cherry Tomatoes on Vine Sun-Dried Tomato / Marinated Artichoke / Mixed Italian Olives

Station 13

Jewellery Cake Box Show Case

Freshly Made Croffle Caramelized Banana | Mango Passion Coulis | Summer Berries

Ice Cream Selection Rum & Raisin Ice Cream / Dark Chocolate Gelato

Confectionery

Colourful Macaron / Assorted Chocolate Pralines Japanese Mochi / Rum Namelaka

Sweet Delight

Hokkaido Madeleine / Raspberry Financier / Lemon Pound Cake Hazelnut Chocolate Berliner

Strawberry Chocolate Fountain

Assorted Rainbow Marshmallow / Fresh Strawberry / Grape / Melon / Dried Fruit

Station 14

À La Minute Pizza Seafood Pesto Mozzarella Cheese Parmigiana

Hawaiian Chicken Tikka Tangy Marinated Chicken | Yoghurt | Honey Pineapple

The Queen Mozzarella Cheese | Fresh Basil | Arugula | Tomato

À La Minute Pasta Artisanal Linguine Pasta Fresh Boston Lobster | Herb | Tomato Sauce | Sicilian Extra Virgin Olive Oil "Primo" D.O.P.

> Crab Ravioli Crabmeat | Mushroom Sauce | Shaved Truffle

Station 15 JOSPER Grilled Meat

Baby Spring Chicken Australian Half Rack of Lamb Prime Wagyu Beef Ribeye Veal Bratwurst Sausage

Station 16

JOSPER Grilled Seafood

Mediterranean Octopus King Prawns

Truffle Mash Potato | Crispy French Fries

Station 17 Selection of Mocktails

Station 18 Sparkling Wine White & Red Wine Beer Juice and Soft Drink

Last pour of drinks is at 2.30pm. Child price is for children aged 6 to 11 years old.

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 and Food Capital reserve the right to amend or terminate the offer without prior notice.