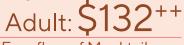


Easter Sunday Brunch

20 April 2025 • 12PM to 3PM

EARLY BIRD SPECIAL ENJOY 25% OFF

when you book and prepay in full before 04 April 2025.



Free flow of Mocktails, Soft Drinks and Juices

Adult: \$162

Free flow of Prosecco, House-pour M Wines, Beer, Soft Drinks and Juices

Child: \$66++

Children 5 years and below dine for free

Beverages

Orange Apple Grapefruit Fruit Punch Water

Appetisers and Salads

Smoked Pepper-crusted Tuna Tataki with Salmon Egg Roe in Wasabi Sauce Classic Creamy Devilled Eggs with Fresh Chopped Chives Home-smoked Chicken Salad with Lemon Couscous Idaho Potato Salad with Quail Egg Beetroot Salad with Citrus Dressing Easter-coloured Eggs Basket

Salad Greens

Radicchio Lollo Rosso Green Lollo Rosso Butter Lettuce Yellow Frisée Belgian Endive

French, Italian, Thousand Island, Tartar, Ranch, Balsamic Selection of Oils and Vinegars Dil. Pumpkin Seed Oil, Chilli Oil, Balsamic, White Balsamic, Xeres Vir

Olive Oil, Pumpkin Seed Oil, Chilli Oil, Balsamic, White Balsamic, Xeres Vinegar Selection of Nuts and Seeds

Pumpkin Seed, Sunflower Seed, Pistachio, Walnut, Pine Nut

Olives, Baby Tomato, Red Tomberry, Yellow Tomberry, Onion, Sweet Corn, Croutons

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes. Grand Copthorne Waterfront Hotel Singapore and Food Capital reserve the right to amend or terminate the offer without prior notice.

Platters

Smoked Forest Ham Chicken Galantine in Spicy Mango Sauce Applewood Smoked Salmon

Salmon Gravlax

Selection of Condiments Lemon Wedge, Caper Berry, Sliced Onions, Dijon Mustard, Dill Mustard Swedish Mustard, Blueberry Mustard, Pommery Mustard

Cheese Selection

International Hard and Soft Cheeses

Selection of Bread

Bread Fruit Bread Cracker Lavosh Grissini Soft Bun Walnut Bread Plain Focaccia Ciabatta Dark Rye Bread

Selection of Fruits and Nuts Dried Mixed Fruits, Hazelnut, Pistachio, Macadamia, Quince Paste, Fig Paste

Japanese Selection

Selection of Fresh Sashimi Tuna

> Salmon Ebi Tai Octopus

Sushi

Assorted Maki Sushi Roll California Roll Aburi Sushi

Cha Soba with Kani Crabmeat and Seaweed

Chuka Hotate

Selection of Condiments Soya Sauce, Wasabi, Pickled Ginger, Grated Daikon, Soba Sauce

Tempura

Prawn Shisamo Crabstick Pumpkin Sweet Potato Enoki Mushroom Selection of Condiments

Grated Daikon, Warm Tempura Sauce

Seafood on Ice

Snow Crab Legs Freshly Shucked Irish and Canadian Oysters Chilled Tiger Prawns New Zealand Mussels Scallop with Roe

Scallop with Roe

Shallot Vinegar, Tomato Salsa, Ponzu Dressing, Cocktail Sauce, Tartar Sauce Ranch Dressing, Lemon Wedges, Tabasco

Western Delights

Braised Beef Short Ribs with Asparagus, Daikon and Natural Jus Truffle Mashed Potato Seafood Bouillabaisse Buttered Glazed Garden Root Vegetables

Western Soup

London Clam Chowder

Carving Station

Herbs Marinated Prime Rib Barbecue Veal Rib Pork Rib Rotisserie Roasted Farm-fed Chicken Slow-poached Whole Scottish Salmon Selection of Condiments Red Wine Jus, Dijon Mustard, Pommery Mustard, Honey Mustard Tarragon Mustard, Horseradish

Josper Grilled

Meat

Josper Grilled Wagyu Beef Ribeye Grilled Australian Rack of Lamb Grilled Baby Spring Chicken Grilled Veal Bratwurst Sausage

Seafood

Grilled Mediterranean Octopus Grilled King Prawns

Truffle Mashed Potatoes Crispy French Fries

Freshly Baked Flat Bread

Frutti Di Marie Hawaiian Chicken Tikka Mozzarella Cheese, Fresh Basil, Arugula Tomato

Pasta

Linguine Artisanal Linguine Pasta with Fresh Boston Lobster Herbs, Tomato Sauce, Sicilian Extra Virgin Olive Oil "Primo" D.O.P. Crab Ravioli Stuffed with Crabmeat Mushroom Sauce, Shaved Truffle

Local Delights

Wok-fried Slipper Lobster with Black Pepper Sauce Braised Broccoli and Mushroom in Vegetarian Oyster Sauce Braised Pork Trotter with Braised Quail Egg and Mini Yam Steamed Fragrant White Rice

Live Noodle Station

Signature Laksa Fish Cake, Tau Pok, Cockles, Boiled Egg, Laksa Leaves, Sambal Chilli Prawn and Pork Rib Noodle

> Soup Black Chicken Herbal Soup

Roasted Delights

Steamed Chicken Roasted Char Siew Crispy Pork Belly Chinese Sausage Selection of Condiments Chilli Sauce, Grated Ginger, Dark Soy Sauce

Indian and Malay Delights

Tandoori Chicken Fish Tikka Ajwani Sup Tulang Merah Yellow Dal Palak Paneer Mutton and Chicken Satay

Selection of Condiments

Mixed Raita, Mixed Pickle, Mango Chilli Chutney Country Style Tomato Chutney, Assorted Indian Crackers

Desserts

Easter Chocolate Nest Delight Carrot Cake with Cream Cheese Frosting Chewy Rocky Road Cheesecake Easter Egg Blondie Raspberry Flower Pot Very Berry Crème Brûlée Ivory Mango Sunshine Yolk Easter Egg Colourful Cupcake Rainbow Easter Dream Cake Colourful Swiss Roll Assorted Easter Chocolate Pralines Yuzu Lemonade Ice Jelly Baked Orange Cheese Tart

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Live Station

À la Minute Freshly Made Croffle Chocolate Gelato, Nutty Crumble, Colourful Marshmallow

Strawberry Chocolate Fountain

Assorted Rainbow Marshmallows Fresh Strawberry, Grape, Melon, Dried Fruit

Ice Cream and Sorbet

Vanilla Gelato Mango Sorbet

Hot Desserts

Baked Cheese Tart Hot Cross Bun Pudding

> Bread Basket Hot Cross Bun