

FREE FLOW DRINKS
Mocktails, Soft Drinks & Juices
Adult: \$128⁺⁺ | Child: \$64⁺⁺
Kids 5 & under dine for free
Cheers to the extraordinary with
Champagne, Wine, Beer, Soft Drinks &
Chilled Juices at \$188⁺⁺

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 Hong Kong Kailan
Roasted Chicken
Steamed Fragrant White Rice

Live Noodle Station
Singapore Laksa
Fish Cake | Deep-Fried Bean Curd | Cockle | Boiled Egg | Laksa Leaves

Healthy Soup
Durian Chicken Soup

Chinese Delights
Crispy Pork Belly
Selection of Condiments: Chilli Sauce / Grated Ginger / Dark Soy Sauce

EPICURE BRUNCH BUFFET

EVERY SUNDAY
12PM to 3PM
*the last order and last pour
of beverage is at 2.30PM*

STATION4

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

STATION5

Hot Beverages

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

STATION6

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

STATION7

Seafood Colosseum

Freshly Shucked Irish and Canadian Oyster / 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

STATION8

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

STATION9

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

STATION10

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

STATION11

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

STATION12

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 Crudit 

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

STATION13

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

STATION14

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

STATION15

JOSPER Grilled Meat

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

STATION16

JOSPER Grilled Seafood

Mediterranean Octopus
King Prawns
Truffle Mash Potato | Crispy French Fries

STATION17

Selection of Mocktails

STATION18

Sparkling Wine
White & Red Wine
Beer
Juice and Soft Drink

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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

Steamed Japanese Prawn Gyoza

Japanese Glazed Beancurd with Dashi

Japanese Style Beef

Steamed Fragrant Japan Rice

Live Noodle Station

Singapore Laksa

Fish Cake | Deep-Fried Bean Curd | Cockle | Boiled Egg | Laksa Leaves

Japanese Ramen

Barbecue Pork | Japan Fish Cake

Healthy Soup

Japanese Clear Soup

Chinese Delights

Crispy Pork Belly

Selection of Condiments: Chilli Sauce / Grated Ginger / Dark Soy Sauce

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.

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Healthy Salad

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Shredded French Bean | Beansprout | Soy Sesame Dressing

Mixed Seafood Salad with Seasonal Fruit
Yuzu Mayonnaise

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Swiss Bacon with Caramelized Walnut | Sweet Mustard Cream

Mediterranean Quinoa Salad with Roasted Vegetables

Caesar Salad on Parmesan Wheel

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Frangelico Pannacotta
Assorted Cookies

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Hot Dessert

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Croissant Bread Butter Pudding with Brandy Sauce

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Assorted Maki

Sushi Roll / California Roll / Aburi Sushi

Cha Soba with Kani Crab and Seaweed

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

Selection of Condiments:
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STATION9

Food in Open Kitchen

Kasooti Tandoori Prawn
Prawn | Masala | Red Chilli | Yoghurt | Spice

Jaffrani Chicken Tikka
Marinated Chicken | Chili Powder | Tumeric | Ginger | Garlic Paste

STATION10

Northern Indian Delight

Main Course

Seabass Tandoori
Fish | Masala | Red Chilli | Yoghurt | Spice

Bhuna Gosht
Lamb Morsel | Masala

Chicken Butter Masala
Chicken | Curd | Yogurt | Onion | Garlic | Ginger | Chili Powder

Paneer Kurchan
Prawn | Turmeric | Coconut | Tomato | Onion | Flavoured Olive

Dal Tadka
Mixed Lentil | Garlic | Cumin | Dried Chilli

Bread Choice

Plain Naan / Garlic Naan

STATION11

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

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