

Mother's Day Brunch

11 MAY 2025, 12PM TO 3PM

Adult: \$132⁺⁺

Child: \$66⁺⁺

Kids under 5 dine for **FREE**

Free flow of Mocktails, Soft Drinks and Juices

Adult: \$162⁺⁺

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

STARTERS

Osaka Crab Salad served with Champagne Gelée
Cantaloupe Melon Wrapped in Prosciutto
Herb-marinated Feta Cheese and Minted Watermelon

SALAD GREENS

Smoked Duck Salad, Shredded French Bean and Beansprout with Sesame Soy Dressing
Mixed Seafood Salad with Seasonal Fruit and Yuzu Mayonnaise
Heirloom Tomato Salad with Trio Bean Salad on Balsamic Reduction
Idaho Potato, Mushroom, Swiss Bacon with Caramelised Walnut and Sweet Mustard Cream
Mediterranean Quinoa Salad with Roasted Vegetables

CAESAR SALAD ON PARMESAN WHEEL

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

Selection of Homemade Dressing

French, Italian, Thousand Island, Tartar, Ranch, Balsamic

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

Condiment Selection

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

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.

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

SALMON

Applewood Smoked Salmon
Thai Cured Salmon
Szechuan Smoked Salmon
Salmon Gravlax

CHARCUTERIE

Mortadella
Coppa
Salame Casaligo
Prosciutto Cotto
Salame al Tartufo

Condiment Selection

Lemon Wedge, Caper Berry, Sliced Onion, Dijon Mustard, Dill Mustard
Swedish Mustard, Candied Fruit Mustard, Pommery Mustard

JAPANESE SELECTION OF FRESH SASHIMI

Tuna
Salmon
Hamachi
Ebi
Tai
Octopus

SUSHI ASSORTED MAKI

Sushi Roll
California Roll
Aburi Sushi

Cha Soba with Kani Crab and Seaweed
Chuka Hotate
Chuka Wakame

Condiment Selection

Soya Sauce, Wasabi, Pickled Ginger

TEMPURA

Prawn
Shisamo
Kani Crabstick
Pumpkin
Sweet Potato
Enoki Mushroom

Condiment Selection

Grated Daikon, Warm Tempura Sauce

SEAFOOD ON ICE

Japanese Oyster
Irish Oyster
Snow Crab Leg
New Zealand Green Lip Mussel
Chilled Tiger Prawn
Chilean Scallop with Roe
Cherry Clam
Gong Gong

Condiment Selection

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

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WESTERN DELIGHTS

Braised Lamb Whole Shank with Idaho Potato Mousseline and Natural Sauce
Gratinated Cheese King Prawn with Bacon Bits and Chopped Chive
Baked Norwegian Salmon with Countryside Tomato Chutney and Yoghurt
Braised Beef Short Ribs with White Daikon, Asparagus and Natural Sauce
Glazed Carrot and Zucchini with Light Butter

SOUP

Lobster Bisque

FRESHLY BAKED FLAT BREAD

Seafood Pesto

Seafood, Rustic Pesto, Mozzarella Cheese, Parmigiana

Hawaiian Chicken Tikka

Chicken, Marinated Tangy Spice, Yoghurt, Honey Pineapple

The Queen

Mozzarella Cheese, Fresh Basil, Arugula, Tomato

PASTA

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

CARVING STATION

Oven-baked Herbs Marinated Whole Ribeye
Crispy Pork Belly with Thai Coriander Chilli Sauce
Roasted Marinated Spiced Farmed Chicken
Baked Snail Sausages

Condiment Selection

Prestige Red Wine Jus, Dijon Mustard, Pommery Mustard
Honey Mustard, Tarragon Mustard, Horseradish

CHEF'S SPECIAL *(Only 1 Serving)*

Gratinated Boston Lobster with Honey Mango Salsa

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

ASIAN DELIGHTS

Singapore Chilli Crab with Pomelo and Crispy Szechuan Bun
Wok-fried Mini Lobster in Black Pepper Sauce
Braised Chinese Pork Knuckle with Yam and Green Leaf Vegetables
Stir-fried Sliced Fish with Scallion Onion in Black and Hot Bean Sauce
Nai Bai with Assorted Mushrooms in Superior Abalone Sauce
Steamed Fragrant White Rice

LIVE NOODLE STATION

Laksa Crayfish Chee Cheong Fun
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli

Sliced Fish Noodles

HEALTHY SOUP

Chicken Herbal Soup

ROASTED DELIGHTS

Steamed Chicken
Roasted Char Siew
Crispy Pork Belly
Chinese Sausage

Condiment Selection

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

Condiment Selection

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

CHEESE SELECTION

Artisan Cheese Selection

Bread
Cracker
Lavosh
Grissini

Selection of Chutney

Mixed Fruits, Minted Apple, Hot Tomato, Spiced Mango, Plum, Chilli

Selection of Jelly

Red Pepper, Green Pepper, Redcurrant, Wine

Selection of Fruits and Nuts

Dried Mixed Fruits, Hazelnut, Pistachio, Macadamia, Walnut

Selection of Homemade Fruit Paste

William Pear Paste, Quince Paste, Figue Paste

BREAD CORNER

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

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DESSERT

Signature Raspberry Lychee
Fresh Berries Crème Brûlée
Mango Sago Pomelo Cake
Chocolate Entremets
Classic Baked Cheese
White Peach Pannacotta
Lychee Konnyaku
Onde-onde Swiss Roll
Assorted Traditional Kuih
Cheng Teng with Dried Longan
Durian Crumble

LIVE STATION

À la Minute Japanese Soufflé Pancake
Mixed Berries Compote, Sarawak Pineapple Compote

STRAWBERRY CHOCOLATE FOUNTAIN

Assorted Rainbow Marshmallow
Fresh Strawberry, Sweet Biscuit, Melon, Dried Fruits

ICE CREAM AND SORBET

Vanilla Gelato
Strawberry Sorbet

HOT PUDDING

Pandan Bread Butter Pudding