

FoodCapital

Chinese New Year Buffet

02 January to 14 February 2025 (Excludes 28 to 30 January 2025)

Adult \$68++ | Child \$34++

MONDAY TO SATURDAY LUNCH

Appetisers

(3 Chef's Choices of the Day)

Japanese Abalone with Mango "Paw Paw", Coriander and Thai Chilli Dressing
Octopus Salad with "Yu Sheng" with Sour Peach Sauce
Sweetwater Prawns and Mango Cocktail with Sweet and Sour Coriander Dip
Smoked Chicken with New Year Candied Fruit in Yuzu Mayonnaise

Seafood Island

Chilean Scallops with Roe
Chilled Tiger Prawns
Manila Clams
New Zealand Half-shell Mussels

Flavours of Japan

Sashimi

Tuna
Salmon
Octopus
Chuka Idako

Cold Noodles

Soba Noodles
Green Onion, Grated Daikon, Soba Sauce

Tempura

Prawn
Sweet Potato
Pumpkin
Enoki Mushroom

Hot Selection Beef and Lamb

(2 Chef's Choices of the Day)

Braised Five-spice Beef Short Ribs with Natural Sauce
Wok-fried Sliced Beef with Ginger and Green Onion
Wok-fried Black Pepper Sliced Beef
Mongolian Beef
Char Siew Australian Lamb Rack
Roasted Tandoori Lamb Shoulder

Seafood and Fish

(1 Chef's Choice of the Day)

Baked Salmon with Country Tomato Chutney, Yoghurt and Mixed Olives
Baked Scallops with Korean Vermicelli in Superior Stock
Paprika Mussels with Spicy Tomato and Parsley
Curry Steamed Fish with Tomato, Ladyfinger and Eggplant
Deep-fried Whole Seabass with Spicy Kumquat Sauce
Crispy Charcoal Grouper
Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun
Seafood "Pot au Feu" in Basil Orange Broth
Traditional Pen Cai

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.



Pork and Chicken

(2 Chef's Choices of the Day)

Chicken Bak Kwa Pizza
Sesame Soy Chicken with Ginger and Green Onion
Stewed Whole Pork Knuckle
Slow-cooked Whole Chicken with Ginseng
"Thai Style" Braised Pork Ribs
Eight Treasure Rice
Corn-fed Chicken Breast with Superior Chinese Herbs

Soup

(1 Chef's Choice of the Day)

Four Treasure Soup
Fish Maw Soup
Szechuan Hot and Sour Seafood Soup
Chinese Herbal Soup
Winter Melon Soup with Pork Ribs
Prestige Crabmeat and Fish Maw Soup with Superior Black Vinegar

Carving Station

(2 Chef's Choices of the Day)

Angus Whole Beef Prime Ribs
Honey Pineapple Pork Ribs
Beef Wellington
Salmon Wellington
Roasted Lamb Leg
Chef's Signature Spicy Roasted Chicken

Freshly Cooked Noodle Station

Food Capital Signature Laksa
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli
Prawn and Pork Noodles with Condiments

Sweet Delights Whole Cake

(4 Chef's Choices of the Day)

Golden Cashew Nut Tart
Red Velvet Cake
Orange Sugee Cake
Orange Chiffon Cake
Koi Fish Pudding
Pandan Layer Cake
Talam Jagung Cake
Chocolate Hazelnut Praline
Black Forest Cake
Kue Lapis
Lemon Cheesecake
Chocolate Brownies

Individual Desserts

(2 Chef's Choices of the Day)

Osmanthus Konnyaku
Kumquat Panna Cotta
Wild Berries Verrine
Blueberry Financier
Wolfberries Financier
Salted Peanut Madeleine
Rum Cannelle



Cold Desserts

(1 Chef's Choice of the Day)

Chilled Mango Sago Cream with Pomelo
Cold Cheng Teng
Longan Grass Jelly

Hot Pudding

(1 Chef's Choice of the Day)

Pistachio Bread and Butter Pudding
Almond "Onglai" Crumble
Mixed Nut Chocolate Fudge

Crème Brûlée

(1 Chef's Choice of the Day)

Mixed Berries
Mango Compote
Mandarin Orange

Seasonal High Celsius Desserts

(1 Chef's Choice of the Day)

Traditional Fried Nian Gao
Steamed Nian Gao
Portuguese Egg Tart

Live Station

(1 Chef's Choice of the Day)

Freshly Made Mochi with Salted Peanut and Azuki Red Bean
Freshly Made Croffle with Salted Banana and Mixed Berries Compote
Nitrogen Raspberry Meringue

Ice Cream / Sorbet

(2 Chef's Choices of the Day)

Chocolate Ice Cream
Vanilla Ice Cream
Strawberry Ice Cream
Raspberry Sorbet
Mango Sorbet

Chocolate Fountain

Assorted Rainbow Marshmallow, Fresh Fruits, Sweet Puffs

