

# Chinese New Year Buffet

28 to 30 January 2025

Adult \$118++ | Child \$59++

REUNION DINNER

Two seatings

First seating: 5PM to 7.30PM

Second seating: 8PM to 10.30PM

## Appetisers

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

Freshly Shucked Canadian Oysters  
Mini Lobsters  
Chilled Snow Crab Legs  
Chilean Scallops with Roe  
Chilled Tiger Prawns  
Flower Clams  
Spanish Black Mussels

## Garden Green Salad

Radicchio  
Lollo Rosso  
Green Lollo Rosso  
Butter Lettuce  
Yellow Frisée  
Mesclun Mix  
*Choice of Condiments*  
Heirloom Tomato, Citrus Olives, Sundried Tomatoes, Green Peas, Edamame  
Haricot Beans, Japanese Cucumber, Corn Kernels  
*Choice of Dressings*  
Thousand Island, Aged Balsamic Vinaigrette, Italian Dressing  
Honey Mustard, Asian Dressing

## Caesar Salad

Romaine Lettuce, Caesar Dressing  
Crispy Bacon, Shaved Parmesan Cheese

## Gourmet Meat Platter

Beef Salami  
German Herring Salad

## Selection of Hard and Soft Cheese

Brie Cheese  
Cheddar  
Port Salut  
Marinated Feta  
Goat Cheese  
Pumpkin Seeds, Sunflower Seeds, Toasted Walnuts, Dried Cranberries  
Bread Sticks, Crackers, Grapes, Dried Apricots

## Flavours of Japan Sashimi

Tuna  
Salmon  
Ama Ebi  
Octopus  
Hamachi  
Chuka Idako



## Sushi

Assorted Maki Sushi Rolls  
California Roll  
Aburi Sushi

## Tempura

Soft Shell Crab  
Shishamo  
Prawn  
Pumpkin  
Sweet Potato  
Enoki Mushroom  
Crispy Maki Roll

## Hot Selection

Baked Salmon with Country Tomato Chutney, Yoghurt and Mixed Olives  
Braised Five-spice Beef Short Ribs with Natural Sauce  
Germain Pork Shanks  
Butter Glazed Vegetables

## Soup

Wild Mushroom Soup

## Carving Station

Angus Whole Beef Prime Ribs  
Roasted Lamb Leg  
Chef's Signature Spicy Roasted Chicken  
Home-style Roasted Vegetables

## Made Fresh Station

Bak Kwa Pizza  
Pan-fried Smoked Duck with Crêpe and Sweet Sauce

## Singapore Local Delights

Crispy Charcoal Grouper  
Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun  
Traditional Pen Cai  
Eight Treasure Rice

## Asian Barbecue Counter

Crispy Pork Belly  
Chinese Sausage

## Soup

Four Treasure Soup  
Fish Maw Soup


## Freshly Cooked Noodle Station

Food Capital Signature Laksa  
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli

## Malay, Indian and Tandoori Flavours

Plain Naan  
Garlic Naan  
Ikan Tikka  
Yellow Dal  
Palak Paneer  
Biryani Rice with Mixed Nuts  
Chicken Satay with Condiments  
Sambal Sotong  
Papadum  
Prawn Crackers  
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Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes.  
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Grand Copthorne Waterfront Hotel Singapore and Food Capital reserve the right to amend or terminate the offer without prior notice.





## 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

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