

PHUKET FLAVOURScape BUFFET

15 February to 15 April 2025

LUNCH

Monday - Saturday

Adult: \$72++ Child: \$36++

DINNER

Sunday - Thursday

Adult: \$102++ Child: \$51++

Friday - Saturday

Adult: \$112++ Child: \$56++

Appetisers

(2 Chef's Choices of the Day)

Sakoo Sai Moo

Tapioca Ball with Pork Filling

Tod Mun Goong

Deep-fried Shrimp Cake

Peek Gai Tod Takrai

Deep-fried Chicken Wing with Lemongrass

Guay Tiew Gai Yang Samoonpri

Thai Rice Noodle Salad Roll

Neua Dad Deow

Sun-dried Beef

Krathong Tong

Minced Chicken and Sweet Corn in Crispy Golden Cup

Tod Mun Pla

Deep-fried Fish Cake

Koong Sarong

Deep-fried Prawn Wrapped with Vermicelli Noodle

Ma Hor

Fresh Pineapple Morsel Topped with
Minced Chicken and Peanut

Laab Moo Tod

Fried Spicy Pork Ball

Chicken Satay

Mee Krob

Sweet and Sour Crispy Noodle

Moon Roll

Deep-fried Spring Roll with Pork

Miang Kham

Savoury Leaf Wraps

Fried Stuffed Taro

Salads

(2 Chef's Choices of the Day)

Nam Prik Goong and Mixed Vegetables

Shrimp Paste Dip with Prawn

Yam Neua Yang

Grilled Beef Salad with Cucumber

Pla Goong

Thai Spicy Prawn Salad with Lemongrass

Nam Prik Pla Too

Fish Paste Dip with Fresh Vegetable Condiments

Yum Som O Goong

Spicy Pomelo Salad with Prawns

Laab Gai

Spicy Minced Chicken Salad with Thai Herbs

Nam Prik Long Rau and Mixed Vegetables

Yam Makeua Yao Goong

Spicy Aubergine Salad with Prawn

Pla Tod Lui Suan

Fried Fish in Spicy Herb Salad

Nam Prik Ong and Mixed Vegetables

Spicy Northern Thai Pork and Tomato

Yum Woon Sen Moo Sab

Spicy Glass Noodle Salad with Minced Pork and Prawn

Saeng Wa Goong

Grilled Prawn Salad with Spicy Thai Herb

Pla Moo Yang

Spicy Grilled Pork Neck Salad

Crab Meat Soybean Paste and Mixed Vegetables

Wing Bean Salad with Prawn and Pork

Soups
(1 Chef's Choice of the Day)

Tom Yum Goong

Spicy Prawn Soup with Thai Herbs and Lime Juice

Tom Jiew Neua

Stewed Shank Beef with Mango and Potato in Sour Soup

Tom Kha Goong

Prawn in Coconut Milk

Tom Saap Kraduk Moo

Spicy Pork Ribs Soup

Tom Yum Po-Taek

Spicy and Sour Seafood Soup

Tom Jued Mara Yud Sai

Stuffed Bitter Gourd with Seasoned Minced Pork

Tom Klong Pla Klong

Sour and Spicy Smoked Dry Fish Soup

Tom Kha Gai

Chicken in Coconut Milk

Tom Yum Talay Nam Kon

Spicy Soup with Seafood, Thai Herbs, and Lime Juice

Tom Yum Kha Moo

Spicy Soup with Thai Herbs and Lime Juice

Mains
(4 Chef's Choices of the Day)

Massaman Gai

Chicken Massaman Curry

Neua Pad Nam Mun Hoy

Stir-fried Beef with Oyster Sauce

Goong Tod Sauce Kratiem Prik Thai

Deep-fried Shrimp with Garlic and Pepper

Krapow Moo Sub

Stir-fried Pork with Chilli, Garlic, and Hot Basil

Pla Neung Manow

Steamed Seabass with Lime and Chilli

Pad Poy Sien

Stir-fried 8 Veggies with Glass Noodle and Shrimp

Kao Pad Gaeng Kiew Waan

Fried Rice with Green Curry Chicken

Gaeng Kiew Waan Gai

Green Curry with Chicken

Moo Hong

Southern-style Pork Stew

Talay Pad Cha

Stir-fried Spicy Seafood with Thai Herb

Pla Tod Sam Rod

Fried Seabass with Three Flavours

Pad Kana Moo Grob

Stir-fried Kale with Crispy Pork

Pad Mee Kati Trong Krueg

Stir-fried Noodles with Coconut Milk

Khao Pad Tom Yum Goong

Fried Rice with Tom Yum Paste

Gaeng Phed Ped Yang

Roasted Duck Curry

Kua Kling Kra Duek Moon Orn

Stir-fried Pork Ribs with Yellow Curry Paste

Pad Buab Goong

Stir-fried Thai Zucchini with Egg and Shrimp

Pla Kapong Tod Kratiem

Fried Seabass with Garlic and Black Pepper

Nuae Pad Prik Bai Magrood

Stir-fried Beef with Chilli and Kaffir Lime Leaves

Pad Thai Woon Sen Goong

Fried Glass Noodle with Prawn and Tamarind Sauce

Khao Pad Mun Moo

Fried Rice with Fat Pork

Gang Gati Bai Chapoo

Curry Crab with Betel Leaf

Gai Tai Nam

Steamed Thai Herbs

Moo Pad Kapi

Stir-fried Pork with Shrimp Paste

Goong Tod Pad Pri Grue

Stir-fried Prawn with Chilli and Garlic

Nuea Sub Baiyira

Stir-fried Beef with Tree Basil

Kalamplee Tod Nampla

Cabbage Fried with Fish Sauce

Khao Pad Boran

Thai Fried Rice

Panang Moo

Pork Panang Curry

Gai Pad Med Mamuang

Stir-fried Chicken with Cashew Nuts

Goong Pad Sataw

Stir-fried Stink Bean and Prawn

Karm Poo Pad Pong Kari

Stir-fried Crab Claws with Curry Powder

Pla Praew Waan

Fried Fish with Sweet and Sour Sauce

Pad Pak Nam Mun Hoy

Stir-fried Mixed Vegetables with Oyster Sauce

Khao Pad Sapparod

Pineapple Fried Rice

IN PARTNERSHIP:



BEVERAGE PARTNERS:



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Live Action
(1 Chef's Choice of the Day)

Som Tam
Papaya, Corn, or Mango Salad

Kanom Pang Na Moo
Deep-fried Minced Pork Toast

Yum Yum
Thai Salad

Grilled Mixed Satay

Pad Thai Goong
Stir-fried Rice Noodles with Chive, Tofu
Bean Sprouts, and Tamarind Sauce

Tom Yum Noodle Soup

Khao Soi Gai
Egg Noodles with Chicken Yellow Curry

Hoy Tod
Crispy Pan-fried Mussels with Egg

Khanom Jeen 4 Regions
Thai Rice Flour Noodles with 4 Thai Curries:

Nam Ngiao
Northern Thai Pork Rib Curry Sauce

Nam Ya Pa – E-San-style
Thai Fish and Anchovy Curry Sauce

Nam Ya Kra Ti
Thai Fish Curry Sauce

Kaeng Tai Pla
Southern Thai Tai Pla Curry

Seafood Island
(4 Chef's Choices of the Day)
Freshly Shucked Oysters (Only for dinner)

Snow Crab Legs (Only for dinner)

Chilean Scallop

Chilled Prawn

Flower Clam

Black Mussel

Green Lips Mussel

Selection of Condiments
Lemon Wedge, Cocktail Sauce, Red Wine Vinaigrette
Shallot Balsamic, Wasabi Mayo

Healthy Corner
Green Leaves Lettuce
(3 Chef's Choices of the Day)

Mixed Mesclun Salad

Green Kale

Romaine

Baby Spinach

Arugula

Red Chicory

Choice of Companions
Heirloom Tomato | Chargrilled Vegetable | Preserved Beetroot
Preserved Artichoke | Pickled Mushroom | Pickled Onion
Marinated Citrus Olive | Sundried Tomato | Sweet Corn
Edamame | Haricot Bean | Japanese Cucumber | Pumpkin Seed
Sunflower Seed | Toasted Walnut | Dried Cranberry | Crispy Bacon

Choice of Dressings:
Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing
Italian Dressing | Honey Mustard | Asian Dressing

Cheese Selections
(3 Chef's Choices of the Day)

Brie

Camembert

Cheddar

Port Salut

Danish Blue

Marinated Feta

Marinated Bocconcini

Choice of Condiments
Breadsticks | Crackers | Grapes

Live Station
(2 Chef's Choice of the Day)

Herb Crusted Roasted Beef

Australian Beef Striploin with Red Wine Jus

Grain-fed Beef Ribeye with Port Wine Jus

Bavarian Roasted Whole Chicken

Slow Roasted Lamb Leg with Rosemary Jus

Flavours of Japan
Sashimi

Hamachi (Only for dinner)

Salmon

Tuna

Octopus

Tempura
(3 Chef's Choice of the Day)

Young Corn

Eggplant

Sweet Potato

Enoki Mushroom

Crispy Maki

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Indian Spice and Tandoor
Tandoori
(1 Chef's Choice of the Day)
Prawn
Fish
Lamb Kofta

Naan
(1 Chef's Choice of the Day)
Plain
Garlic
Butter

Rice
(1 Chef's Choice of the Day)
Biryani
Cumin
Pulao
Yellow

Dal
(1 Chef's Choice of the Day)
Dal Pachranga
Palak Dal
Dal Tadka
Dal Makhani

Vegetable
(1 Chef's Choice of the Day)
Aloo Gobi
Vegetable Korma
Aloo Capsicum
Palak Kadai

Chicken and Lamb
(1 Chef's Choice of the Day)
Butter Chicken
Kadai Chicken
Chicken Tikka
Lamb Rogan Josh
Mutton Rendang

Desserts
(2 Chef's Choices of the Day)
Tab Tim Krob
Water Chestnuts in Coconut Milk
Kao Niew Ma Muang
Mango Sticky Rice
Banana in Coconut Milk
Pandanuss Pudding in Coconut Cream
Sangkhaaya Fak Thong
Thai Pumpkin Custard
Kanom Ko
Coconut Dumplings in Coconut Milk
Bua Loi Kai Wan
Glutinous Dumplings in Coconut Milk
Khanom Buang
Thai Crispy Pancake
Khanom Tom
Rice Dumpling with Caramelised Coconut Filling
Khao Niew Peak Lumyai
Sweet Sticky Rice with Longan
Pol La Mai Ruam
Seasonal Fruits