

# Carnivore & Crustacean

International Buffet

16 September to 10 November 2024

## DINNER

<b>Sunday - Thursday</b> Adult: \$98++ Child: \$49++	<b>Friday - Saturday</b> Adult: \$108++ Child: \$54++
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### Cold Appetisers

(4 Chef's Choices of the Day)

Cucumber Salad with Dill and Vinegar

German Potato with Bacon Bits

Butternut and Smith Apple Salad

Cucumber Salad with Dill and Boiled Shrimp

Beetroot Salad with Shaved Red Onions

Vine-ripe Tomato Salad with Basil and Mixed Mushrooms

Boiled Beef Brisket Salad with Olive Oil Balsamic Dressing and Mustard Seed

Cantaloupe Melon Cocktail with Fresh Mint

Octopus Salad with Mixed Bell Peppers, Fennel and Citrus Herbs Dressing

### Seafood Island

Snow Crab Legs

Freshly Shucked Oysters

Chilean Scallops

Chilled Prawns

Flower Clams

Black Mussels

Green-lipped Mussels

*Choice of Condiments*

Lemon Wedge | Cocktail Sauce | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Mayo

### Healthy Corner

Mixed Mesclun Salad

Green Kale

Romaine

Baby Spinach

Arugula

Red Chicory

*Choice of Companions*

Heirloom Tomatoes | Char-grilled Vegetables | Preserved Beetroot | Preserved Artichoke

Pickled Mushrooms | Pickled Onions | Marinated Citrus Olives | Sundried Tomatoes

Sweetcorn | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seeds | Sunflower Seeds

Toasted Walnuts | Dried Cranberries | Crispy Bacon

*Choice of Dressings*

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing

Italian Dressing | Honey Mustard | Asian Dressing

### Gourmet Cold Cuts Selections

(2 Chef's Choice of the Day)

Beef Salami

Parma Ham

Salmon Gravlax

Beetroot Salmon

German Herring Salad

Bavarian Sausages

### Cheese Selections

(4 Chef's Choices of the Day)

Brie

Camembert

Cheddar

Port Salut

Danish Blue

Marinated Feta

Marinated Bocconcini

*Choice of Condiments*

Breadsticks | Crackers | Grapes

## Western Delights

Soup

(1 Chef's Choice of the Day)

German-style Leek

Classic Onion

German Lentil

Cabbage

Beef and Lamb

(1 Chef's Choice of the Day)

Pan-seared Beef Mignon in Creamy Morel Sauce *(Only Friday & Saturday)*

Guinness Beef Stew with Root Vegetables and Snail Sausage

German Meatballs with Mushroom Sauce

Slow-boiled Beef Brisket with Garden Vegetables and Horseradish Cream

Grilled Lamb Chop with Baby Root Vegetables in Lemon Thyme Jus

Pork

(1 Chef's Choice of the Day)

German Pork Shanks *(Only Friday & Saturday)*

German Pork Bratwurst with Onion Sauce

Pork Schnitzel with Apple Sauce

Snail Sausages

Chicken

(1 Chef's Choice of the Day)

Truffle Butter Chicken Roulade

Rosemary Roasted Whole Chicken

Glazed Chicken with Carrot and Orange

Oven-roasted Guggeli with Rosemary Herbs

Maple Glazed Chicken

Salmon and Sea Bass

(1 Chef's Choice of the Day)

Steamed Roulade of Lemon Sole and Salmon Trout

with Green Pea Mousse in Red Wine Jus *(Only Friday & Saturday)*

Seafood "Pot au Feu" in Basil Orange Broth *(Only Friday & Saturday)*

Pesto-cruste Salmon

Miso-baked Salmon

Barbecue Salmon

Citrus Salmon

Poached Sea Bass in Lime Sauce

Sea Bass with Mediterranean Salsa

Pan-seared Lightly Smoked Salmon on Creamy Sauerkraut

Rösti Potato with Salmon and Boiled Egg

Vegetables

(1 Chef's Choice of the Day)

Sautéed Truffle Butter Seasonal Vegetables

Gratin Cauliflower with Crusted Walnut and Almond Flakes

Sauerkraut with Chopped Chives

Roasted Herb Seasonal Vegetables

Grilled Seasonal Vegetables

Honey-glazed Pumpkin with Red Cabbage

Medley of Mushrooms with Portobello Confit

Macaroni in Cream Sauce with Roasted Onion

Live Station

(1 Chef's Choice of the Day)

Tri-pepper Roasted Beef with Garlic *(Only Friday & Saturday)*

Australian Beef Striploin with Red Wine Jus

Grain-fed Beef Ribeye with Port Wine Jus

Bavarian Roasted Whole Chicken

## Flavours of Japan

Sashimi

Hamachi

Salmon

Tuna

Octopus

Tempura

Sweet Potato

Enoki Mushroom

Crispy Maki

Shishamo

Nobashi Prawn

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.

### Cold Noodles

(1 Chef's Choice of the Day)

Soba Noodles, Kani Salad, Spring Onion

Soba Noodles, Goma Dressing

Cold Udon, Quail Eggs, Truffle Soy

Cold Udon, Seaweed, Quail Eggs

### Asian Specialities

#### Soup

(1 Chef's Choice of the Day)

Double-boiled Chicken Herbal

Angelica Sinensis Black Chicken

Cordyceps Flower Chicken

Szechuan Hot and Sour Seafood

Chinese-style Seafood Chowder

Chinese-style Mushroom Chowder

Double-boiled Herbal Pork Ribs

Winter Melon Chicken

#### Noodles

(1 Chef's Choice of the Day)

Signature Laksa

Penang Prawn Mee

Bak Chor Mee

Lor Mee

#### Prawn

(1 Chef's Choice of the Day)

Kam Heong Prawn

Sweet and Sour Prawn

Chinese Herbal Prawn

Black Pepper Prawn

Nyonya Tamarind Prawn

Sambal Petai Prawn

Kung Pao Prawn

Szechuan Pepper Prawn

Butter Curry Prawn

Salted Egg Prawn

Wasabi Tobiko Prawn

Truffle Oyster Prawn

#### Fish and Shellfish

(1 Chef's Choice of the Day)

Teochew-style Poached Fish

Nyonya-style Steamed Fish

Asam Pedas Fish

Sweet and Sour Fish

Fried Fish with Fermented Black Bean

Thai-style Fish with Ginger Scallion

Fish with Shredded Fruit and Pomelo

Home-style Poached Fish

Steamed Fish with Ginger and Coriander

Teriyaki Fish with Crispy Ginger

Kam Heong Clams

Clams in Chinese Wine Broth

Sweet Basil Clams

#### Poultry

(1 Chef's Choice of the Day)

Braised Spiced Soy Chicken

Boneless Lemon Chicken

Crispy Chicken with Orange Sesame

Sesame Oil Chicken with Black Fungus

Szechuan Fried Chicken

Prawn Paste Chicken

#### Vegetable

(1 Chef's Choice of the Day)

Braised Tofu and Seasonal Vegetables

Braised Mushroom and Spinach

Lo Han Vegetables

Nyonya-style Chap Chye

Kai Lan with Salted Fish

Wok-fried Broccoli with Crispy Garlic

Spinach with Trio Egg Gravy

Crispy Yam Ring with Gluten Meat and Vegetables Bean Curd

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Four Treasure Vegetables  
Fried Sweet Pea and Mushroom  
Wok-fried Seasonal Vegetables with Nuts  
Braised Chinese Cabbage with Julienne Ham  
Stir-fried Cabbage with Dried Red Chilli

**Pork**

(1 Chef's Choice of the Day)  
Braised Sweet Soy Pork Belly  
Stir-fried Pork Belly with Leek  
Braised Pork Trotter in Black Vinegar  
Signature Pork Knuckle with Peanuts  
Braised Pork with Yam  
Honey Soy Pork Ribs  
Prawn Paste Pork Ribs  
Sweet and Sour Pork  
Braised Spicy Pork Intestine

**Barbecue**

(2 Chef's Choices of the Day)  
Roasted Chicken  
Crispy Pork Belly  
Roasted Duck  
Spicy Braised Chicken  
Braised Duck  
Pork Sausages

**Indian Spice and Tandoor**

Tandoori  
(1 Chef's Choice of the Day)  
Prawn  
Fish  
Lamb Kofta

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

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

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

Vegetables  
(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

Savoury  
(1 Chef's Choice of the Day)  
Soto Ayam  
Chicken Kicap Manis  
Wagyu Beef Cheek Rendang  
Mutton Kurma  
Prawn Curry

Curry Squid  
Sambal Eggs  
Steamed Lady Finger  
Chicken Kapitan  
Beef Kicap Manis Berempah  
Mutton Rendang  
Prawn Lemak  
Sambal Sotong  
Egg Kurma  
Stir-fried Cabbage

(1 Chef's Choice of the Day)

Chicken Curry with Potato  
Beef Goulash  
Lamb Shank Kurma  
Sweet and Sour Prawn  
Squid Kicap Manis  
Egg Curry  
Brinjal Gulai

### Sweet Delights

Whole Cake

(5 Chef's Choices of the Day)

64% Chocolate Ganache Devil Cake  
Yuzu Black Sesame  
Sweet Crumble Green Tea with Vanilla Sponge  
Chocolate Brownie and Walnut  
Pandan Kaya Cake  
Cookies and Cream Cheesecake  
Cappuccino Walnut Cake  
Geneva Apple Flan

Ice Jelly and Mousse Dessert

(2 Chef's Choices of the Day)

Raspberry Panna Cotta  
Mango Panna Cotta  
Jivara 40% Panna Cotta  
Iced Aloe Vera  
Osmanthus Jelly with Pomelo Mango  
Bandung Rose with Grass Jelly

Hot Dessert

(1 Chef's Choice of the Day)

Green Bean with Sea Coconut Soup  
Cheng Teng with White Fungus  
Red Date Soup with Peach Gum  
Glutinous Rice Balls with Brown Sugar Soup

Butter Pudding

(1 Chef's Choice of the Day)

Bread and Butter Pudding  
Croissant and Butter Pudding  
Whole Wheat Bread and Butter Pudding

Crème Brûlée

(1 Chef's Choice of the Day)

Chestnut  
Mango Compote  
Orange  
Pineapple

Live Station

Nitrogen Ice Cream *(Only Friday & Saturday)*

Chocolate Fountain

Assorted Rainbow Marshmallows  
Fresh Strawberries  
Grapes  
Melon  
Dried Fruits

Tropical Fresh Cut Fruits

Bakery Station

French Baguette  
Tomato Focaccia  
Soft Rolls