

Happy Easter

Food Capital

31 March 2024

12-3PM

ENJOY

20%
OFF

*Pre-pay by
10 March 2024

BRUNCH MENU

Adult: \$188⁺⁺

Cheers to the extraordinary with Veuve Clicquot Champagne

Adult: \$158⁺⁺

With free flow of Prosecco, House Pour M-Wines,
Tiger Draught Beer, Soft Drinks and Chilled Juices.

Adult: \$128⁺⁺ • child: \$64⁺⁺

With free flow of Mocktails, Soft Drinks and Chilled Juices.

Appetiser & Salad

Smoked Pepper Crusted Tuna Tataki with Salmon Egg Roe in Wasabi Sauce
Classic Creamy Deviled Eggs with Fresh Chopped Chive
Home-Smoked Chicken Salad with Lemon Couscous
Idaho Potato Salad with Quail Egg
Beetroot Salad with Citrus Dressing
Easter Coloured Eggs Basket

Salad Green

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Belgium Endive

Selection Of Dressing

French | Italian | Thousand Island | Tartar | Ranch | Balsamico

Selection of Oil and Vinegar

Olive Oil | Pumpkin Seeds Oil | Chilli Oil | Balsamic | White Balsamic | Xeres Vinegar

Selection of Nuts and Seeds

Pumpkin Seed | Sunflower Seed | Pistachio | Walnut | Pine nut

Selection of Condiments

Olives | Baby Tomatoes | Red Tomberry | Yellow Tomberry | Onions | Sweet Corn | Croutons

Platters

Smoked Forest Ham
Chicken Galantine, Spicy Mango Sauce
Applewood Smoked Salmon
Salmon Gravlax

Selection of Condiments

Lemon Wedge | Caper Berry | Sliced Onions | Dijon Mustard | Dill Mustard
Swedish Mustard | Pommery Mustard

Cheese Selection

International Hard & Soft Cheeses
Cracker | Lavash | Grissini Stick

Selection of Condiments

Dried Mixed Fruits | Hazelnut | Pistachio
Macadamia | Quince Paste | Fig Paste

Bread Corner

Fruit Bread | Lavash | Grissini Stick | Soft Bun | Walnut Bread
Focaccia | Ciabatta Bread | Dark Rye Bread

Japanese Selection

Fresh Sashimi

Tuna | Salmon | Ebi | Tai | Octopus

Assorted Maki Sushi Rolls | California Roll | Aburi Sushi

Chilled Cha Soba with Kani Crabmeat and Seaweed
Chuka Hotate

Selection of Condiments

Soya Sauce | Wasabi | Pickled Ginger | Grated Daikon | Soba Sauce

Tempura

Prawn | Shisamo | Crabstick | Pumpkin | Sweet Potato | Enoki Mushroom

Selection of Condiments

Grated Daikon | Warm Tempura Sauce

***Full prepayment is required. Last drink pour at 2:30pm.**

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 and Food Capital reserve the right to amend or terminate the offer without prior notice.

Seafood On Ice

Irish Oyster | Canadian Oyster
Tiger Prawn | New Zealand Mussel | Snow Crab Leg | Scallop with Roe

Selection of Condiments

Shallot Vinegar | Tomato Salsa | Ponzu Dressing | Cocktail Sauce | Tartar Sauce
Ranch Dressing | Lemon Wedges | Tabasco

Western Cuisine

Braised Beef Short Ribs with Asparagus, Daikon, Natural Jus
Truffle Mash Potato
Seafood Bouillabaisse
Butter-Glazed Garden Root Vegetable

Soup

London Clam Chowder

Carving Station

Herbs Marinated Prime Rib | Barbeque Veal Rib | Pork Rib
Rotisserie Farm Fed Chicken | Slow-Poached Scottish Salmon

Selection of Condiments

Red Wine Jus | Dijon Mustard | Pommery Mustard | Honey Mustard
Tarragon Mustard | Horseradish

Pasta

Penne | Spaghetti | Gnocchi
Herbs Tomato Sauce | Cream Sauce | Aglio Olio | Bolognese
Shrimp | Mushroom | Chicken | Parmesan Cheese

Local Delight

Wok-Fried Slipper Lobster with Black Pepper Sauce
Braised Broccoli and Mushroom in Vegetarian Oyster Sauce
Braised Pork Trotter with Braised Quail Egg and Mini Yam
Steamed Fragrant White Rice

Noodle Station

Signature Laksa
Served with Fish Cake | Tau Pok | Cockles | Boiled Eggs
Laksa Leaves | Sambal Chilli

Prawn & Pork Rib Noodle

Soup

Black Chicken Herbal Soup

Roasted Delights

Steamed Fragrant Chicken | Roasted Succulent Pork Char Siew
Crispy Pork Belly | Chinese Sausage

Selection of Condiments

Chilli Sauce | Grated Ginger | Dark Soy Sauce

Indian & Malay Delights

Tandoori Chicken
Fish Tikka Ajwaini
Sup Tulang Merah
Yellow Dal
Palak Paneer

Satay

Mutton | Chicken

Selection of Condiments

Mixed Raita | Mixed Pickle | Mango Chilli Chutney
Country Style Tomato Chutney

Assorted Indian Crackers

Dessert

Chocolate Tiffin Easter Nest
Carrot Cake with Cheese Frosting
Rocky Road Baked Cheese
Easter Egg Blondie
Raspberry Flower Pot
Very Berry Clafoutis
Ivory Mango Yolk
Easter Egg Colourful Cupcake
Rainbow Easter Layer Cake
Banana Pudding
Assorted Easter Chocolate Praline

Hot Dessert

Baked Cheese Tart
Hot Cross Bun Pudding

Bread Basket

Hot Cross Bun

Strawberry Chocolate Fountain

Assorted Rainbow Marshmallow
Fresh Strawberry | Grape | Melon | Dried Fruit

LIVE STATION

À La Minute Freshly Made Croffle
Chocolate Gelato | Nutty Crumble | Colourful Marshmallow

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