

INTERNATIONAL BUFFET

2 January - 4 February 2024

Lunch

(Monday - Sunday)

Adult: \$68++, Child: \$34++

Dinner

(Sunday - Wednesday)

Adult: \$98++, Child: \$49++

Dinner

(Thursday - Saturday)

Adult: \$108++, Child: \$54++

SEAFOOD ISLAND

Chilean Scallop | Chilled Prawn
Black Mussel | Flower Clam | Green-Lipped Mussel

CONDIMENT AND SAUCE:

Lemon Wedge | Brandy Cocktail | Red Wine Vinaigrette | Shallot Balsamic | Wasabi Ponzu

HEALTHY CORNER

GREEN LEAVES LETTUCES

Mixed Mesclun Salad | Green Kale | Romaine | Baby Spinach | Arugula | Red Chicory | Frisée

SALAD SIDES:

Heirloom Tomato | Char-Grilled Vegetables | Preserved Beetroot | Preserved Artichoke
Pickled Mushroom | Pickled Onion | Marinated Citrus Olives | Sundried Tomatoes | Sweet Corn
Green Peas | Edamame | Haricot Beans | Japanese Cucumber | Pumpkin Seed | Sunflower Seed
Toasted Walnuts | Dried Cranberry | Crispy Bacon | Shaved Parmesan Cheese

CHOICE OF DRESSING:

Thousand Island | Aged Balsamic Vinaigrette | Caesar Dressing | Italian Dressing
Honey Mustard | Asian Dressing

GOURMET COLD CUTS SELECTIONS (2 CHEF'S CHOICES OF THE DAY)

Royale Salmon | Togarashi Salmon | Beetroot Salmon | Smoked Swordfish | Tuna Saku Tataki

AIR DRIED MEAT PLATTER

Coppa Ham | Truffle Pork Salami | Beef Salami | Mortadella | Honey Glazed Ham
Sun-Dried Tomatoes | Olives | Capers | Char-Grilled Peppers

ARTISAN SELECTION OF CHEESE

Brie | Camembert | Cheddar | Port Salut | Brussel Blue | Marinated Feta | Marinated Bocconcini
Sourdough | Bread Sticks | Crackers | Grapes

SUPERFOODS SELECTION (CHEF'S CHOICES OF THE DAY)

Roasted Beetroots, Caramelized Onion, Shaved Fennel, Crumbled Feta
Organic Quinoa Scented with Lemony Sea Salt, Vegetables
Roasted Pumpkin, Toasted Walnuts, Chickpeas, Greek Yoghurt
Pepper-Crusted Tuna Tataki Greek Style
Peaches, Avocado, Pesto, Potatoes, Arugula, Walnuts
Shaved Fennel, Butter Beans, Brown Lentils, Grain Honey Mustard
Moroccan Carrot, Quinoa, Almonds, Parsley

FoodCapital

Menu is on rotational basis and subject to change.

Prices are subject to service charge and prevailing government taxes.

Lunch is from 12.00pm to 2.30pm and Dinner is from 6:00pm to 10.00pm daily.

Grand Copthorne Waterfront Hotel and Food Capital reserve the right to amend or terminate the offer without prior notice.

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WESTERN CUISINE

SOUP OF THE DAY (1 CHEF'S CHOICE OF THE DAY)

Cataplana Seafood Bouillabaisse | Sweet Clams Chowder | Roasted Crab Bisque
Porcini Mushroom | Roasted Pumpkin Carrot | Minestrone | Beef Onion Soup

GASTRONOMIC CAVERY

ROAST SELECTION (2 CHEF'S CHOICES OF THE DAY)

Crispy Pork Knuckle | French Duck Confit | Rosemary Garlic Crusted Lamb | Crispy Pork Belly Roulade
Smoked Barbeque Pork Spare Ribs

BEEF (1 CHEF'S CHOICE OF THE DAY)

Australian Beef Rib Eye with Red Wine Jus
Grain Fed Prime Rib with Port Wine Jus | 3 Hours Braised Wagyu Beef Cheek
Spiced Braised Beef Brisket with Root Vegetables
Slow Cooked Australian Lamb Leg, Rosemary Garlic Sauce, Mint Sauce

CHICKEN (1 CHEF'S CHOICE OF THE DAY)

Cajun Spiced Chicken | Lemon Chicken | Truffle Butter Chicken Roulade
Rosemary Roasted Whole Chicken | Maple Glazed Chicken

SALMON AND SEA BASS (2 CHEF'S CHOICES OF THE DAY)

Pesto Crusted Salmon | Miso Baked Salmon | Barbeque Salmon
Teriyaki Salmon | Citrus Salmon | Laksa Sea Bass | Mediterranean Salsa Sea Bass
Miso Peppered Sea Bass | Dijon Miso Sea Bass

SAUSAGE (2 CHEF'S CHOICES OF THE DAY)

Honey Pork Sausage | Italian Sausage | Black Pepper Pork Sausage | Chorizo Sausage | Spiral Sausage

VEGETABLE (4 CHEF'S CHOICES OF THE DAY)

Sautéed Truffle Butter Seasonal Vegetable
Gratin Cauliflower with Crusted Walnuts and Almonds Flakes
Ratatouille Vegetables | Roasted Herbs Seasonal Vegetable | Grilled Seasonal Vegetable
Honey Glazed Pumpkin | Boiled Truffle Corn on Cob | Medley Mushroom Confit
Portobello Confit, Feta Sweet Pea, Toasted Almonds

POTATO (1 CHEF'S CHOICE OF THE DAY)

Baked Potato with Sour Cream and Chives | Baby Potato Fondant | Potato Wedge with Cheese Sauce
Potato Gnocchi with Rustic Pesto | Gratin Truffle Potato | Boiled Potato with Chopped Herbs

SIGNATURE SEAFOOD (2 CHEF'S CHOICES OF THE DAY)

Mediterranean Seafood Rice | Black Mussel Green Pea Rice | Spanish Seafood and Poultry Rice
Baked Cheese Scallop | Spanish Garlic Prawn | Calamari Fritters with Remoulade Sauce
Breaded Mussel with Curry Aioli | Medley Seafood Casserole | Sweet Clams with Potato Stew

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FRESHLY COOK PASTA STATION

PARMIGIANA WHEEL RISOTTO

Wheel Parmigiana | Pasta of the Day

SELECTION OF PASTA (3 CHEF'S CHOICES OF THE DAY)

Spaghetti | Rigatoni | Penne | Conchiglie | Squid Ink Spaghetti | Tagliatelle | Spinach Pasta

SELECTION OF SAUCE

Pomodoro | Cream | Aglio Olio

SELECTION OF INGREDIENTS:

Cherry Tomato | Mushroom | Zucchini | Olive | Green Pea | Asparagus
Garlic | Smoked Chicken | Beef | Turkey Ham | Prawn | Bacon Bits

FLAVOURS OF JAPAN

SELECTION OF SASHIMI

Salmon | Maguro

SELECTION OF TEMPURA

Ebi | Sweet Potato | Enoki Mushroom | Shitake Mushroom | Lady Fingers

DAILY SELECTION OF CRISPY MAKI

(2 CHEF'S CHOICES OF THE DAY)

Breaded Prawn | Wasabi Prawn | Teriyaki Chicken | Unagi Cheese | Turkey Ham and Cheese

DAILY SELECTION OF COLD NOODLE

(4 CHEF'S CHOICES OF THE DAY)

Soba Noodle, Kani Salad, Spring Onion
Cold Udon, Seaweed, Quail Egg
Soba Noodle, Goma Dressing
Cold Udon, Quail Egg, Truffle Soya

JAPANESE SALAD (CHEF'S CHOICE OF THE DAY)

Kani Salad | Marinated Japanese Baby Octopus | Japanese Cucumber Salad
Japanese Potato Salad | Scallop Wing Salad
Chuka Wakame Salad | Sesame Prawn Salad | Kimchi

ASIAN SPECIALITIES

DAILY SOUP SELECTION (1 CHEF'S CHOICE OF THE DAY)

Double-Boiled Chicken Herbal Soup | Angelica Sinensis Black Chicken Soup
Cordyceps Flower Chicken Soup | Szechuan Hot and Sour Seafood Soup | Chinese Style Seafood Chowder
Chinese-Style Mushroom Chowder | Double-Boiled Herbal Pork Rib | Old Melon Chicken Soup

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ASIAN SPECIALITIES (CONT'D)

SELECTION OF NOODLE (2 CHEF'S CHOICES OF THE DAY)

Food Capital King Prawn Signature Laksa | Penang Prawn Mee | Penang Assam Laksa
Bak Chor Mee | Lor Mee

SELECTION OF NOODLE:

Thick Bee Hoon | Thin Bee Hoon | Yellow Noodle | Ipoh Hor Fun
Mee Tai Mak | Egg Noodle | Wonton Noodle

SELECTION OF INGREDIENTS:

Prawn | Fish Cake | Quail Egg
Bak Choy | Mushroom | Black Fungus | Bean Sprout | Tau Pok | Prawn Wonton

LOCAL DISHES

BEEF SELECTION (1 CHEF'S CHOICE OF THE DAY)

Stewed Beef Brisket with White Radish | Wok-Fried Black Pepper Beef | Szechuan Style Beef
Tender Beef Ginger and Scallion | Spicy Satay Beef | Beef with Bell Pepper | Hakka Barbeque Beef Steak
Beef with Kai Lan | Mongolian Beef | Crispy Garlic Beef | Beef Asparagus in Truffle Oil

PRAWNS SELECTION (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 Po Prawn | Szechuan Peppercorn Prawn
Butter Curry Prawn | Salted Egg Prawn | Wasabi Tobiko Prawn | Truffle Oyster Prawn

FISH AND SHELLFISH SELECTION (1 CHEF'S CHOICE OF THE DAY)

Teochew Style Poached Fish | Nyonya Steamed Fish | Assam Pedas Fish | Sweet and Sour Fish
Fried Fish with Fermented Black Beans | Ginger Scallion Fish
Thai Style Fish with Shredded Fruit and Pomelo
Teriyaki Fish with Crispy Ginger | Home-Style Poached Fish | Steamed Fish with Ginger Coriander
Kam Heong Sweet Clams | Clams in Chinese Wine Broth | Sweet Basil Clams | Garlic Chili Clams

POULTRY SELECTION (1 CHEF'S CHOICE OF THE DAY)

Braised Chicken in Spiced Soy | Boneless Lemon Chicken
Crispy Chicken with Orange Sesame | Sesame Oil Black Fungus Chicken
Szechuan Fried Chicken | Prawn Paste Chicken | Butter Curry Chicken | Salted Egg Chicken
Braised Bamboo Shoot Chicken | Fried Honey Chicken

VEGETABLES SELECTION (1 CHEF'S CHOICE OF THE DAY)

Braised Tofu and Seasonal Vegetable | Braised Mushroom and Spinach | Lor Hon Vegetable
Nyonya 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 with Crabmeat Seafood Sauce | Szechuan Bean Curd | 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 Chili

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PORK SELECTION (1 CHEF'S CHOICE OF THE DAY)

Braised Sweet Soy Pork Belly | Stir-Fried Pork Belly with Leek
Braised Spiced Sweet Black Vinegar Pork Trotter | Signature Pork Knuckle with Groundnuts
Braised Pork with Yam | Honey Soy Pork Ribs
Crispy Prawn Paste Pork Ribs | Sweet and Sour Pork | Braised Spiced Pork Intestine

PENANG LOBAK (DAILY ROTATION)

Crispy Prawn Crackers | Nghoh Hiang | Prawn Rolls | Chinese Chicken Sausages

ASIAN BBQ COUNTER (3 CHEF'S CHOICES OF THE DAY)

Hainanese Chicken Rice | Roasted Chicken | Crispy Pork Belly | Roasted Duck
Spicy Braised Chicken | Braised Duck

INDIAN SPICE AND TANDOOR

TANDOORI (2 CHEF'S CHOICES OF THE DAY)

Tandoori Prawn | Tandoori Fish | Lamb Kofta

FRESHLY MADE NAAN (2 CHEF'S CHOICES OF THE DAY)

Plain Naan | Garlic Naan | Butter Naan

RICE (1 CHEF'S CHOICE OF THE DAY)

Biryani Rice | Cumin Rice | Paulo Rice | Yellow Rice

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 Curry

ASIAN STREET BARBEQUE

Sustainable Seafood | Chicken Satay

DAZZLING DESSERTS

(LIVE STATION)

Coconut Bingsu with Marshmallow and Condiment

INDIVIDUAL DESSERT (3 CHEF'S CHOICES OF THE DAY)

Hokkaido Milk Panna Cotta
Red Berries Cream
Strawberry Fruit Mousse
Mango Passion Compote
Osmanthus Jelly
Rose Konnyaku Jelly
Mango Pudding
Coconut Almond Tart

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INDIVIDUAL DESSERT (3 CHEF'S CHOICES OF THE DAY) CONT'D

Butter Cup Cake with Vanilla Chantilly
Banana Cup Cake
Dark and White Chocolate Mousse Cake
Red Velvet Cup Cake
Double Chocolate Chip Cup Cake

WHOLE CAKE (2 CHEF'S CHOICES OF THE DAY)

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

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 Ball with Brown Sugar Soup

BUTTER PUDDING (1 CHEF'S CHOICE OF THE DAY)

Bread and Butter Pudding
Croissant and Butter Pudding
Wholewheat Bread and Butter Pudding
Danish and Butter Pudding

CRÈME BRÛLÉE (1 CHEF'S CHOICE OF THE DAY)

Mixed Berries Crème Brûlée
Mango Compote Crème Brûlée
Orange Crème Brûlée
Pineapple Crème Brûlée

CHOCOLATE FOUNTAIN

Assorted Rainbow Marshmallow
Fresh Strawberry
Grape
Melon
Dried Fruit

BAKERY STATION

French Baguette
Tomato Focaccia
Soft Roll
Chocolate Croissant
Classic Croissant