

LUNCH

Monday - Saturday Adult: \$68++ Child: \$34++

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun **Choice of Companions** Heirloom Tomato | Citrus Olive | Sundried Tomato | Green Peas | Edamame | Haricot Bean

HEALTHY CORNER

Green Leaves Lettuce

Japanese Cucumber | Corn Kernel **Choice of Dressing**

Thousand Island | Aged Balsamic Vinaigrette | Italian Dressing

Honey Mustard | Asian Dressing **Caesar Salad** Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

GOURMET MEAT SELECTIONS Applewood Smoked Salmon | Honey Chicken Cold Cut | Smoked Turkey

Condiments

Sun-Dried Tomato | Olive | Caper | Char-Grilled Pepper

CHEESE SELECTIONS (3 x Chef's Choices of the Day)

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese

Condiments

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry Breadstick | Cracker | Grape | Dried Apricot

FLAVOURS OF JAPAN

Sashimi

Tuna | Salmon | Octopus **Sushi and Maki Rolls**

Assorted Maki Sushi Rolls | California Roll | Aburi Sushi **Condiments** Soya Sauce | Wasabi | Pickled Ginger

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll **Condiments**

Tempura

SEAFOOD ISLAND

Grated Daikon | Warm Tempura Sauce

Tiger Prawn | New Zealand Green Lipped Mussel Spanish Black Mussel | Scallop with Roe

Condiments

Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing Thai Nam Jim Sauce | Mala Dip | Thai Green Chilli Dip | Wasabi Dip | Lemon Wedge | Tabasco **HOT SELECTIONS**

> (4 x Chef's Choices of the Day) **Chicken Scallopini with Spicy Tomato Sauce**

Braised Beef with Yukon Gold Potato

Chicken Roulade with Creamy Tomato Sauce Butter Glazed Vegetable

Vegetable Lasagne **Roasted Sweet Potato Mushroom Fricassee Lamb Stew with Root Vegetable**

> **Meatball with Napoletana Sauce Creamy Spinach Braised Chicken with Mushroom Plant-Based Lasagne WESTERN DELIGHTS**

SOUP OF THE DAY (1 x Chef's Choice of the Day)

Gratin Parmigiana Durian

Durian and Corn Pizza

Mushroom Soup | Carrot Soup | Pumpkin Soup | Clam Chowder **GOURMET CARVINGS**

(2 x Chef's Choices of the Day) **Roasted Herbs Marinated Chicken**

Oven-Roasted Beef Striploin

Slow-Roasted Lamb Leg Home-Style Roasted Vegetable **Condiments**

PASTA STATION (1 x Chef's Choice of the Day)

Freshly Cooked Tortellini with Morel Mushroom Cream

Pasta with Basil Pomodoro or Aglio Olio

Rosemary Jus | Red Wine Jus | Dijon Mustard | Horseradish

LOCAL DELIGHTS (5 x Chef's Choices of the Day)

Stir-Fried Chicken with Spring Onion, Ginger and Sesame Oil **Crispy Whole Seabass with Assam Sauce**

Wok-Fried Salted Egg Yolk Baby Squid and Crispy Curry Leaves **Crispy Boneless Chicken with Lemon Sauce**

Braised Long Cabbage with Mushroom Nyonya Chap Chye Deep-Fried Seabass with Spicy Kumquat Sauce Braised Tofu with Seasonal Vegetable Crispy Yam Ring with Sautéed Prawn and Cashew Nut

> **Seasonal Vegetable Steamed Jasmine Rice**

AUTHENTIC BARBEQUE CLASSICS

Crispy Pork Belly | Chinese Sausage

SOUP OF THE DAY

(1 x Chef's Choice of the Day)

Double-Boiled Chicken Herbal Soup | Winter Melon Soup | Fish Maw Soup

Red Snapper with Nyonya Sauce

Durian "Kampong Fried Rice"

NOODLE STATION Signature Laksa Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leaves

INDIAN SPICE AND TANDOOR (5 x Chef's Choices of the Day) **Plain and Garlic Naan**

Chicken Kebab

Ikan Tikka

Tandoori Chicken Palak Paneer

Beef Rendang Yellow Dal **Dal Makhani**

Aloo Gobi

Biryani Rice

Curry Chicken with Potato Sambal Prawn with Onion Karai Mutton

Spicy Fried Chicken Spicy Durian Sambal

Malay Style Roasted Durian Coconut Chicken **Assorted Indian Chips SWEET DELIGHTS**

> **Linzer Torte Durian Cream Pudding** Fresh Durian Crème Brûlée

(5 x Chef's Choices of the Day)

Durian Bubur Cha Cha with Coconut Milk Durian Puff

> **Pandan Chiffon Cake** Mango Sago Pomelo **Jackfruit Crumble Tart**

> > Fresh Fruit Platter

Durian Crepe

HOT DESSERTS (1 x Chef's Choices of the Day)

> **Red Bean and Sago Soup Chocolate Fountain**

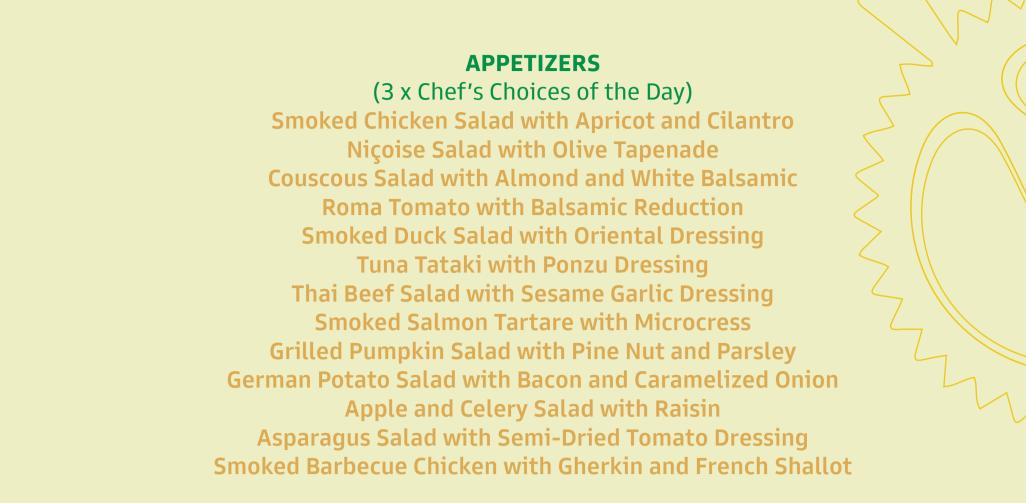
Banana Compote | Berries Compote

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

Pineapple and Banana Crumble

LIVE STATION Freshly-Made Lemon Pancake

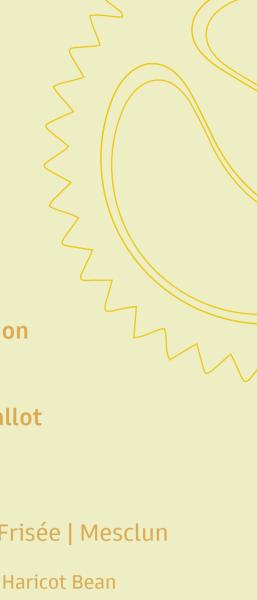
Assorted Rainbow Marshmallow | Dried Mango | Dried Kiwi | Melon



















G of FRUITS 11 August to 15 September 2024

Sunday - Thursday

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

Friday - Saturday

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

(4 x Chef's Choices of the Day)

APPETIZERS

Smoked Chicken Salad with Apricot and Cilantro Niçoise Salad with Olive Tapenade **Couscous Salad with Almond and White Balsamic Roma Tomato with Balsamic Reduction Smoked Duck Salad with Oriental Dressing Tuna Tataki with Ponzu Dressing** Thai Beef Salad with Sesame Garlic Dressing **Smoked Salmon Tartare with Microcress Grilled Pumpkin Salad with Pine Nut and Parsley** German Potato Salad with Bacon and Caramelized Onion Apple and Celery Salad with Raisin **Asparagus Salad with Semi-Dried Tomato Dressing** Smoked Barbecue Chicken with Gherkin and French Shallot

HEALTHY CORNER

Green Leaves Lettuce

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun **Choice of Companions** Heirloom Tomato | Citrus Olive | Sundried Tomato | Green Peas | Edamame | Haricot Bean

Japanese Cucumber | Corn Kernel **Choice of Dressing** Thousand Island | Aged Balsamic Vinaigrette | Italian Dressing

Caesar Salad

Romaine Lettuce | Caesar Dressing | Crispy Bacon | Shaved Parmesan Cheese

Honey Mustard | Asian Dressing

GOURMET MEAT SELECTIONS

Condiments

Sun-Dried Tomato | Olive | Caper | Char-Grilled Pepper

Applewood Smoked Salmon | Honey Chicken Cold Cut | Smoked Turkey

CHEESE SELECTIONS (3 x Chef's Choices of the Day)

Brie | Cheddar | Port Salut | Marinated Feta | Goat Cheese **Condiments**

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry Breadstick | Cracker | Grape | Dried Apricot

Tuna | Salmon | Octopus | Hamachi

FLAVOURS OF JAPAN Sashimi

Sushi and Maki Rolls Assorted Maki Sushi Rolls | California Roll | Aburi Sushi **Condiments**

Tempura

Prawn | Pumpkin | Sweet Potato | Enoki Mushroom | Crispy Maki Roll **Condiments**

Soya Sauce | Wasabi | Pickled Ginger

Grated Daikon | Warm Tempura Sauce

SEAFOOD ISLAND

Snow Crab Leg | Oyster | Tiger Prawn | New Zealand Green Lipped Mussel Spanish Black Mussel | Scallop with Roe

Condiments Cocktail Sauce | Tomato Salsa | Tartar Sauce | Mignonette Dressing Thai Nam Jim Sauce | Mala Dip | Thai Green Chili Dip | Wasabi Dip | Lemon Wedge | Tabasco

HOT SELECTIONS

(4 x Chef's Choices of the Day) **Chicken Scallopini with Spicy Tomato Sauce**

Braised Beef with Yukon Gold Potato Chicken Roulade with Creamy Tomato Sauce

> Vegetable Lasagne **Roasted Sweet Potato**

Mushroom Fricassee Lamb Stew with Root Vegetable

Butter Glazed Vegetable

Meatball with Napoletana Sauce Creamy Spinach Braised Chicken with Mushroom

Gratin Parmigiana Durian Durian and Corn Pizza

Plant-Based Lasagne

WESTERN DELIGHTS

SOUP OF THE DAY (1 x Chef's Choice of the Day)

Mushroom Soup | Carrot Soup | Pumpkin Soup | Clam Chowder

GOURMET CARVINGS (2 x Chef's Choices of the Day) **Roasted Herbs Marinated Chicken**

Oven-Roasted Beef Striploin Slow-Roasted Lamb Leg Home-Style Roasted Vegetable

Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish **PASTA STATION**

(1 x Chef's Choice of the Day)

Freshly Cooked Tortellini with Morel Mushroom Cream

Pasta with Basil Pomodoro or Aglio Olio

Condiments

LOCAL DELIGHTS (5 x Chef's Choices of the Day)

Singapore Chilli Crab with Mantou (Available only for dinner on Friday and Saturday) Stir-Fried Chicken with Spring Onion, Ginger and Sesame Oil

Crispy Whole Seabass with Assam Sauce Wok-Fried Salted Egg Yolk Baby Squid and Crispy Curry Leaves **Crispy Boneless Chicken with Lemon Sauce**

Braised Long Cabbage with Mushroom Nyonya Chap Chye Deep-Fried Seabass with Spicy Kumquat Sauce

Red Snapper with Nyonya Sauce Durian "Kampong Fried Rice"

AUTHENTIC BARBEQUE CLASSICS

Double-Boiled Chicken Herbal Soup | Winter Melon Soup | Fish Maw Soup

NOODLE STATION

Signature Laksa Prawn | Cockle | Fish Cake | Quail Egg | Bean Sprout | Tau Pok | Sambal Chilli | Laksa Leaves

Braised Tofu with Seasonal Vegetable

Crispy Yam Ring with Sautéed Prawn and Cashew Nut

Seasonal Vegetable Steamed Jasmine Rice

Crispy Pork Belly | Chinese Sausage SOUP OF THE DAY (1 x Chef's Choice of the Day)

INDIAN SPICE AND TANDOOR (5 x Chef's Choices of the Day) **Spicy Fried Chicken | Spicy Durian Sambal**

Chicken Kebab Ikan Tikka

> **Beef Rendang** Yellow Dal **Dal Makhani**

> > Aloo Gobi

Biryani Rice Curry Chicken with Potato Sambal Prawn with Onion

Malay Style Roasted Durian Coconut Chicken **Assorted Indian Chips**

SWEET DELIGHTS (5 x Chef's Choices of the Day)

Durian Puff

Jackfruit Crumble Tart Fresh Fruit Platter

(1 x Chef's Choices of the Day) **Pineapple and Banana Crumble** Red Bean and Sago Soup

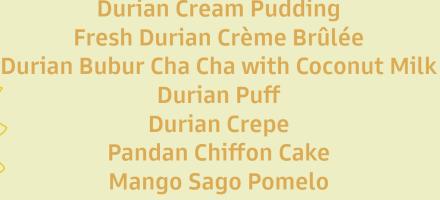
LIVE STATION

Freshly-Made Lemon Pancake Banana Compote | Berries Compote



Karai Mutton

Linzer Torte Durian Cream Pudding



HOT DESSERTS

Chocolate Fountain Assorted Rainbow Marshmallow | Dried Mango | Dried Kiwi | Melon

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