

FoodCapital

ITALIAN Corner

LUNCH

Monday - Saturday

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

1 May - 31 May 2024

(Excludes 12 May 2024)

Salad

Serrano Ham and Arugula Salad with Pomegranate Salsa
Lemony Chickpea Salad
Fennel and Citrus Dressing

Garden Green Salad

Radicchio | Lollo Rosso | Green Lollo Rosso | Butter Lettuce | Yellow Frisée | Mesclun Mix

Condiments

Heirloom Tomato | Citrus Olives | Sundried Tomato | Green Peas | Edamame | Haricot Beans
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 Platter

Applewood Smoked Salmon
Honey Chicken Cold Cut | Smoked Turkey

Condiments

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

Cheese Selection

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

Condiments

Pumpkin Seed | Sunflower Seed | Toasted Walnut | Dried Cranberry
Bread Stick | Cracker | Grape | Dried Apricot

Japanese Selection

Sashimi

Tuna | Salmon | Octopus

Sushi and Maki Rolls

Assorted Maki Sushi Roll | California Roll | Aburi Sushi

Condiments

Soya Sauce | Wasabi | Pickled Ginger

Tempura Station

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

Condiments

Grated Daikon | Warm Tempura Sauce

Seafood on Ice

Chilled Tiger Prawn | N.Z. Lips 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 Selection (4 Chef's Choices of the Day)

Italian Braised Beef with Yukon Gold Potato
Chicken Scallopini with Mushroom Cream Sauce
Risotto Cake with Tomato Concasse
Potato Gratin
Vegetable Lasagna
Roasted Potato

Soup of the day (1 Chef's Choice of the Day)

Italian White Bean Soup
Italian Minestrone Soup
Cream of Tomato Soup
Mushroom Soup

Carving Station

Roasted Herbs Marinated Chicken
Oven-Roasted Beef Striploin
Home-Style Roasted Vegetable

Condiments

Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish

Pasta Station

Freshly Cooked Tortellini with Morel Mushroom Cream
Mozzarella and Basil Pesto Pizza

Singapore Local Delight (5 Chef's Choice of the Day)

Crispy Whole Seabass with Assam Sauce
Stir-Fried Pork with Black Pepper Sauce
Ginseng Herbal Chicken
Teochew Style Poached Fish
Crispy Boneless Chicken, Lemon Sauce
Crispy Yam Ring, Sautéed Prawn, Cashew Nut
Braised Tofu and Seasonal Vegetable
Steamed Jasmine Rice

Asian Barbecue Counter

Crispy Pork Belly
Barbecue Pork Char Siew
Chinese Sausage

Healthy Soup (1 Chef's Choice of the Day)

Double Boiled Chicken Herbal Soup
Winter Melon Soup
Bak Kut Teh

Noodle Station

Signature Laksa

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

Indian Spice and Tandoor

Plain and Garlic Naan
Kebab (Chicken / Fish)
Biryani Rice
Dal Makhani
Aloo Gobi
Tandoori Fish Tikka
Rendang (Chicken / Beef)
Assorted Indian Chips

Sweet Delights

Tiramisu
Cannoli
Linzer Torte
Espresso Crème Brûlée
Cappuccino Mousse Cake
Marble Pound Cake
Pandan Chiffon Cake
Mango Sago Pomelo
Jackfruit Crumble Tart
Fresh Fruit Platter

Hot Dessert

Pineapple and Banana Crumble
Red Bean and Sago Soup

Chocolate Fountain

Assorted Rainbow Marshmallow
Dried Mango | Dried Kiwi | Melon

Live Station

Lemon Pancake served with compote and gelato

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.