

Dinner: Sunday - Thursday Adult: \$98⁺⁺ Child: \$49⁺⁺ Dinner: Friday - Saturday Adult: \$108⁺⁺ Child: \$54⁺⁺

BUFFET HIGHLIGHTS

(ON ROTATION BASIS)

SEAFOOD ON ICE

Irish Oyster | Tiger Prawn | New Zealand Lip Mussel Scallop with Roe | Snow Crab Leg | Flower Clam | Spanish Black Mussel Baby Lobster | Japanese Oyster (Weekend Dinner Only)

GOURMET MEAT PLATTER

Octopus Salad with Pickled Papaya, Oriental Chilli Dressing Japanese Cuttlefish, Papaya Salad with Oriental Chilli Sauce Applewood-Smoked Salmon, Salmon Pastrami, Heirloom Tomato Relish, Micro Cress Smoked Salmon Tartare, Quail Egg, Micro Cress Poached Whole Salmon (Weekend Dinner Only)

HOT SELECTION

Braised Beef Short Rib, Root Vegetable, Natural Jus Braised Lamb stewed with Char-Grilled Asparagus, Celeriac, Prestige Red Wine Jus Pan-Seared Tiger Prawn with Pineapple Salsa, Shellfish Bisque Pan-Seared Seabass Fillet, Pineapple Salsa, Herbs Tomato Coulis Baked Scallop with Gratinated Hollandaise, Bacon Bits Fresh Chive Pan-Seared Chilean Seabass with Mango, Pomelo Salsa, Shellfish Bisque (weekend Dinner Only)

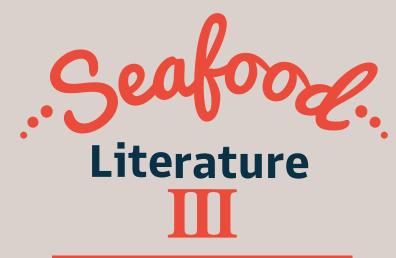
CARVING STATION

Roasted Herb-Marinated Chicken | Oven-Roasted Beef Striploin Mushroom Spinach Quiche | Home-Style Roasted Vegetable Oven-roasted Grain Beef Ribeye (Weekend Dinner Only)

SELECTION OF CONDIMENTS: Rosemary Jus | Red Wine Jus | Pommery Mustard | Dijon Mustard | Horseradish Sauce

Food Capital

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes. Grand Copthorne Waterfront Hotel and Food Capital reserve the right to amend or terminate the offer without prior notice.



25 FEBRUARY - 30 APRIL 2024

SASHIMI STATION

Tuna | Salmon | Octopus Hamachi | Ebi (Weekend Dinner Only) Assorted Maki Sushi | California Roll | Aburi Sushi

TEMPURA STATION

Shishamo | Prawn | Crispy Maki Roll Pumpkin | Sweet Potato | Enoki Mushroom SELECTION OF CONDIMENTS: Grated Daikon, Warm Tempura Sauce

Chuka Hotate, Chuka Idako Soba Noodle with Kani Crab, Green Onion, Grated Daikon, Soba Sauce

LOCAL DELIGHTS

Crispy Boneless Chicken, Lemon Sauce Crispy Yam Ring, Sautéed Baby Vegetable, Cashew Nut Braised Teochew Boneless Pork Knuckle Wok-Fried Baby Lobster, Mala Sauce Steamed Red Snapper, Nyonya Sauce Fried Wasabi Prawn, Curry Leaves Wok-Fried Salted Egg Yolk Prawn, Crispy Curry Leaves Deep-Fried Whole Seabass, Spicy Kumquat Sauce Wok-Fried Kai Lan, Crabmeat Wolfberry Sauce Chilli Crab, Crispy Flower Bun (Weekend Dinner Only)

ASIAN BARBEQUE COUNTER

Crispy Pork Belly | Barbeque Pork Char Siew | Poached Pandan Chicken Chinese Sausage | Chinese Roasted Duck (Weekend Dinner Only)

SOUP

Clam Chowder Roasted Butternut Pumpkin Soup Double-Boiled Chicken Herbal Soup Winter Melon Soup with Pork Rib

Prestige Crabmeat and Fish Maw Soup with Superior Black Vinegar (Weekend Dinner Only)

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NOODLE STATION

Food Capital Signature Laksa Sliced Fish Noodle, Ginger, Tomato, Vegetable Prawn and Pork Noodle

INDIAN DELIGHTS

North Indian Tandoori King Prawn Black Grouper in Yellow Curry, Baby Eggplant, Tomato Sambal Prawn Kashmiri Tandoori Fish

SWEET DELIGHTS

64% Chocolate Cake Golden Cashew Nut Tart Red Velvet Cake Jackfruit Crème Brûlée Osmanthus Konnyaku Pandan Layer Cake Orange Panna Cotta

HOT DESSERT

Pineapple and Banana Crumble Bread and Butter Pudding, Vanilla Sauce Chocolate Chip Banana Pudding, Custard Sauce

CHOCOLATE FOUNTAIN

Assorted Rainbow Marshmallow Dried Mango | Dried Kiwi | Melon

LIVE STATION

Freshly Made Waffle, Banana Compote, Berries Compote Freshly Made Crêpe Freshly Made Lemon Pancake Nitrogen Yogurt Rosettes Pavlova (Weekend Dinner Only)



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