

FREE FLOW DRINKS

Mocktails, Soft Drinks & Juices

Adult: \$128⁺⁺ | Child: \$64⁺⁺
Kids 5 & under dine for **FREE**

Cheers to the extraordinary with
Champagne, Wine, Beer, Soft Drinks &
Chilled Juices at \$188⁺⁺

STATION 1

Live Station

Pan-Fried Foie Gras

Peach Salsa | Raspberry Sorbet

Carving Station

Herb Marinated Prime Rib

Barbecue Veal Rib

Pork Rib

Selection of Condiments: Prestige Red Wine Jus / Dijon Mustard

Pommery Mustard / Honey Mustard / Tarragon Mustard / Horseradish

STATION 2

European Delight

Pan-Seared Beef Mignon with Baby Vegetable

Morel Cream Sauce | Glazed Carrot | Zucchini | Butter

Baked Scallop Thermidor with Brandy-Flavored Butter

Pan-Seared Seabass Fillet

Pineapple Salsa | Herb Tomato Coulis

New England Clam Chowder Soup

STATION 3

Hot Selection (Asian Food)

Singapore Chilli Crab with Crispy Szechuan Bun

Black Pepper Slipper Lobster

Stir-Fried Sliced Fish with Scallion and Onion in Black Hot Bean Sauce

Nai Bai with Assorted Mushrooms in Superior Abalone Sauce

Steamed Fragrant White Rice

Live Noodle Station

Singapore Laksa

Fish Cake | Deep-Fried Bean Curd | Cockle | Boiled Egg | Laksa Leaves

Prawn Noodle

Barbecue Rib | Flower Prawn | Kang Kong Vegetable

Healthy Soup

Chicken Herbal Soup

Wintermelon Pork Rib Soup

Double-Boiled Vegetarian Soup

Daikon | Mushroom

Chinese Delights

Steamed Fragrant Chicken

Roasted Succulent Char Siew

Crispy Pork Belly

Chinese Sausage

Selection of Condiments: Chilli Sauce / Grated Ginger / Dark Soy Sauce

EPICURE BRUNCH BUFFET

EVERY SUNDAY

12PM to 3PM

*the last order and last pour
of beverage is at 2.30PM*

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.

STATION 4

Healthy Salad

Smoked Duck Salad

Shredded French Bean | Beansprout | Soy Sesame Dressing

Mixed Seafood Salad with Seasonal Fruit

Yuzu Mayonnaise

Heirloom Tomato Salad with Trio Bean Salad on Balsamic Reduction

Idaho Potato and Mushroom

Swiss Bacon with Caramelized Walnut | Sweet Mustard Cream

Mediterranean Quinoa Salad with Roasted Vegetables

Caesar Salad on Parmesan Wheel

Leaf Selection

Radicchio / Lollo Rosso / Green Lollo Rosso / Butter Lettuce

Yellow Frisée / Belgian Endive

Selection Of Homemade Dressing

French / Italian / Thousand Island / Tartar / Ranch / Balsamico

Selection of Oil and Vinegar

Olive Oil / Pumpkin Seed Oil / Chilli Oil / Balsamic / White Balsamic / Xérès Vinegar

Selection of Nuts and Seeds

Pumpkin Seed / Sunflower Seed / Pistachio / Walnut / Pine Nut

Selection of Condiments

Olives / Baby Tomatoes / Red Tomberry / Yellow Tomberry

Onion / Sweet Corn / Croutons

STATION 5

Hot Beverages

Hot Chocolate / Milo / Hot Milk / Soya Milk / Coffee / Cappuccino

Latte / Tea Selections

STATION 6

Dessert Action Station

Soft Baked Rum Chocolate Cake

Mixed Berries Compote

Kahlua Crème Brûlée

Maple Pecan Torte

Chocolate Entremet

V.S.O.P Choux Puff

Champagne Raindrop

Yuzu Basque Cheese

Red Velvet Cake

Yuzu Mousse Cake

Mixed Berries Tart

Frangelico Pannacotta

Assorted Cookies

Cold Dessert

Lemongrass Jelly with Pomelo Mango

Hot Dessert

Pistachio Churros with Chocolate Sauce

Croissant Bread Butter Pudding with Brandy Sauce

STATION 7

Seafood Colosseum

Freshly Shucked Irish and Canadian Oyster / Tiger Prawn / N.Z. Mussel
Snow Crab Leg / Scallop with Roe

Selection of Condiments:

Shallot Vinaigrette / Tomato Salsa / Ponzu Dressing / Cocktail Sauce / Tartar Sauce / Ranch Dressing
Lemon Wedges / Tabasco

STATION 8

Selection of Fresh Sashimi

Tuna / Salmon / Hamachi / Ebi / Tai / Octopus

Assorted Maki

Sushi Roll / California Roll / Aburi Sushi

Cha Soba with Kani Crab and Seaweed

Chuka Hotate / Chuka Wakame

Tempura Station

Prawn / Shishamo / Kani Crabstick / Pumpkin / Sweet Potato / Enoki Mushroom

Selection of Condiments:

Soya Sauce / Wasabi / Pickled Ginger / Grated Daikon / Warm Tempura Sauce

STATION 9

Food in Open Kitchen

Mahi Lal Mirch Kebab

Mackerel | Masala | Red Chilli | Yoghurt | Spice

Hazari Murgh Kebab

Marinated Chicken | Curd | Cashew | Nawabi Spiced Paste | Sahi Golmirch Powder

Aloo Achari Kebab

Potato | Saffron | Spiced Cajun | Pickle | Indian Spice

STATION 10

Northern Indian Delight

Salad

Green Salad / Aloo Chaat / Raita / Papad / Achar

Main Course

Bhuna Gosht

Lamb Morsel | Masala

Dum Ka Murgh

Chicken | Curd | Cashew | Onion | Yellow Chilli

Jaituni Jheenga

Prawn | Turmeric | Coconut | Tomato | Onion | Flavoured Olive

Dum Aloo Banarasi

Baby Potato | Spice | Tomato | Cashew

Dal Panchmel Tadka

Mixed Lentil | Garlic | Cumin | Dried Chilli

Kashmiri Pulao

Flavored Basmati Rice | Nut | Fruit

Bread Choice

Naan / Roti / Laccha Paratha

STATION 11

Cold Cuts & Cheese Table

Salmon-mania

Applewood Smoked Salmon / Thai Cured Salmon
Salmon Pastrami / Salmon Gravlax

Charcuterie

Mortadella / Coppa / Salami Casalingo / Prosciutto Cotto
Salami al Tartufo / Berkline Sliced Prosciutto di Parma

Assorted Hard & Soft Cheeses

Selection of Condiments:

Bread: Cracker / Lavash / Grissini

Chutney: Mixed Fruit / Minted Apple / Hot Tomato / Spiced Mango / Plum / Chilli

Jelly: Red Pepper / Green Pepper / Redcurrant / Wine Jelly

Fruits and Nuts: Dried Mixed Fruits / Hazelnut / Pistachio / Macadamia / Walnut

Homemade Fruit Paste: William Pear Paste / Quince Paste / Fig Paste

STATION 12

Tapas

Grilled Asparagus

Shaved Parmigiano | Lemon Oil

Roasted Tomatoes

Mozzarella | Basil | Olive | Basil Oil

Roasted Pumpkin Wedge

Dried Raisin | Pecorino | Paprika | Parsley

Grilled Pear and Pancetta

Rosemary

Melon Wedges with Parma Ham

Assorted Homemade Bruschetta served with Dips and Crudité

Bread Station

Baguette / Pretzel / Kaiser Roll / Fruit Bread / Lavash / Grissini / Soft Bun

Walnut Bread / Plain Focaccia / Ciabatta Bread / Dark Rye Bread

Dressing, Pesto & Condiments

Lemon / Olive Oil & Parsley / Balsamic Vinegar / Basil Pesto

Taggiasca Olives Tapenade / Hot Calabrian Chilli Pesto / Cherry Tomatoes on Vine

Sun-Dried Tomato / Marinated Artichoke / Mixed Italian Olives

STATION 13

Jewellery Cake Box Show Case

Freshly Made Croffle

Caramelized Banana | Mango Passion Coulis | Summer Berries

Ice Cream Selection

Rum & Raisin Ice Cream / Dark Chocolate Gelato

Confectionery

Colourful Macaron / Assorted Chocolate Pralines

Japanese Mochi / Rum Namelaka

Sweet Delight

Hokkaido Madeleine / Raspberry Financier / Lemon Pound Cake

Hazelnut Chocolate Berliner

Strawberry Chocolate Fountain

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

STATION 14

À La Minute Pizza

Seafood Pesto

Mozzarella Cheese Parmigiana

Hawaiian Chicken Tikka

Tangy Marinated Chicken | Yoghurt | Honey Pineapple

The Queen

Mozzarella Cheese | Fresh Basil | Arugula | Tomato

À La Minute Pasta

Artisanal Linguine Pasta

Fresh Boston Lobster | Herb | Tomato Sauce | Sicilian Extra Virgin Olive Oil "Primo" D.O.P.

Crab Ravioli

Crabmeat | Mushroom Sauce | Shaved Truffle

STATION 15

JOSPER Grilled Meat

Baby Spring Chicken

Australian Half Rack of Lamb

Prime Wagyu Beef Ribeye

Veal Bratwurst Sausage

STATION 16

JOSPER Grilled Seafood

Mediterranean Octopus

King Prawns

Truffle Mash Potato | Crispy French Fries

STATION 17

Selection of Mocktails

STATION 18

Sparkling Wine

White & Red Wine

Beer

Juice and Soft Drink