

Chinese New Year Buffet

28 to 30 January 2025

Adult \$78++ | Child \$39++

REUNION LUNCH

Appetisers

(3 Chef's Choices of the Day)

Japanese Abalone with Mango "Paw Paw", Coriander and Thai Chilli Dressing
Octopus Salad with "Yu Sheng" with Sour Peach Sauce
Smoked Chicken with New Year Candied Fruit in Yuzu Mayonnaise

Seafood Island

Chilean Scallops with Roe
Chilled Tiger Prawns
Flower Clams
Spanish Black Mussels

Garden Green Salad

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

Choice of Condiments

Heirloom Tomato, Citrus Olives, Sundried Tomatoes, Green Peas, Edamame
Haricot Beans, Japanese Cucumber, Corn Kernels

Choice of Dressings

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

Beef Salami
German Herring Salad

Selection of Hard and Soft Cheese

Brie Cheese
Cheddar
Port Salut
Marinated Feta
Goat Cheese

Pumpkin Seeds, Sunflower Seeds, Toasted Walnuts, Dried Cranberries
Bread Sticks, Crackers, Grapes, Dried Apricots

Flavours of Japan Sashimi

Tuna
Salmon
Octopus
Hamachi
Chuka Idako



Sushi

Assorted Maki Sushi Rolls
California Roll
Aburi Sushi

Tempura

Prawn
Sweet Potato
Pumpkin
Enoki Mushroom
Crispy Maki Roll

Hot Selection

Baked Salmon with Country Tomato Chutney
Yoghurt and Mixed Olives
Braised Five-spice Beef Short Ribs with Natural Sauce
German Pork Shanks
Butter Glazed Vegetables

Soup

Wild Mushroom Soup

Carving Station

Angus Whole Beef Prime Ribs
Roasted Lamb Leg
Chef's Signature Spicy Roasted Chicken
Home-style Roasted Vegetables

Made Fresh Station

Bak Kwa Pizza
Pan-fried Smoked Duck with Crêpe and Sweet Sauce

Singapore Local Delights

Crispy Charcoal Grouper
Wok-fried Fragrant Singapore Chilli Sri Lankan Crab with Deep-fried Flower Bun
Traditional Pen Cai
Eight Treasure Rice

Asian Barbecue Counter

Crispy Pork Belly
Chinese Sausage

Soup


Four Treasure Soup
Fish Maw Soup

Freshly Cooked Noodle Station

Food Capital Signature Laksa
Fish Cake, Tau Pok, Cockles, Boiled Eggs, Laksa Leaves, Sambal Chilli

Malay, Indian and Tandoori Flavours

Plain Naan
Garlic Naan
Ikan Tikka
Yellow Dal
Palak Paneer
Biryani Rice with Mixed Nuts
Chicken Satay with Condiments
Sambal Sotong
Papadum
Prawn Crackers
Emping





Sweet Delights Whole Cake

(4 Chef's Choices of the Day)

Golden Cashew Nut Tart
Red Velvet Cake
Orange Sugee Cake
Orange Chiffon Cake
Koi Fish Pudding
Pandan Layer Cake
Talam Jagung Cake
Chocolate Hazelnut Praline
Black Forest Cake
Kue Lapis
Lemon Cheesecake
Chocolate Brownies

Individual Desserts

(2 Chef's Choices of the Day)

Osmanthus Konnyaku
Kumquat Panna Cotta
Wild Berries Verrine
Blueberry Financier
Wolfberries Financier
Salted Peanut Madeleine
Rum Cannelle

Cold Desserts

(1 Chef's Choice of the Day)

Chilled Mango Sago Cream with Pomelo
Cold Cheng Teng
Longan Grass Jelly

Hot Pudding

(1 Chef's Choice of the Day)

Pistachio Bread and Butter Pudding
Almond "Onglai" Crumble
Mixed Nut Chocolate Fudge

Crème Brûlée

(1 Chef's Choice of the Day)

Mixed Berries
Mango Compote
Mandarin Orange

Seasonal High Celsius Desserts

(1 Chef's Choice of the Day)

Traditional Fried Nian Gao
Steamed Nian Gao
Portuguese Egg Tart

Live Station

(1 Chef's Choice of the Day)

Freshly Made Mochi with Salted Peanut and Azuki Red Bean
Freshly Made Croffle with Salted Banana and Mixed Berries Compote
Nitrogen Raspberry Meringue

Ice Cream / Sorbet

(2 Chef's Choices of the Day)

Chocolate Ice Cream
Vanilla Ice Cream
Strawberry Ice Cream
Raspberry Sorbet
Mango Sorbet

Chocolate Fountain

Assorted Rainbow Marshmallow, Fresh Fruits, Sweet Puffs

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

