

Seafood

Literature III

25 FEBRUARY - 31 MARCH 2024

*Excludes lunch on 8 March 2024

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

BUFFET HIGHLIGHTS

(ON ROTATION BASIS)

SEAFOOD ON ICE

Tiger Prawn | New Zealand Lip Mussel
Scallop with Roe | Flower Clam | Spanish Black Mussel

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

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

CARVING STATION

Roasted Herb-Marinaded Chicken | Oven-Roasted Beef Striploin
Mushroom Spinach Quiche | Home-Style Roasted Vegetable

SELECTION OF CONDIMENTS:

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

FoodCapital

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.

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SASHIMI STATION

Tuna | Salmon | Octopus
Assorted Maki Sushi | California Roll | Aburi Sushi

TEMPURA STATION

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

ASIAN BARBEQUE COUNTER

Crispy Pork Belly | Barbeque Pork Char Siew | Poached Pandan Chicken

SOUP

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

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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
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