

FLAVOURS OF MALAYSIA

03 JUNE TO 12 JULY

Monday to Saturday
LUNCH

Adult: \$72⁺⁺

Child: \$36⁺⁺

Sunday to Thursday
DINNER

Adult: \$106⁺⁺

Child: \$53⁺⁺

Friday to Saturday
DINNER

Adult: \$116⁺⁺

Child: \$58⁺⁺

Kids 5 & under dine for free

This buffet is halal-verified by MUIS.

PENANG CUISINE

STARTERS

(2 Chef's Choices of the Day)

Acar Timun Nanas

(Pickled Cucumber & Pineapple)

Raita Timun Tomato

(Cucumber & Tomato Yogurt Salad)

Malaysian Kerabu Ayam

(Malaysian Chicken Salad)

Kerabu Tempeh

(Tempeh Salad)

Ayam Suwir Sambal Limau

(Shredded Chicken with Lime Sambal)

Kerabu Sotong

(Spicy Squid Salad with Lime & Chilli)

Kerabu Ikan Bilis

(Anchovy Salad)

SOUP

(1 Chef's Choice of the Day)

Sup Kambing Mamak

(Mamak-Style Mutton Soup)

Sup Sayuran Campur Tauhu Lembut

(Mixed Vegetable Soup with Soft Tofu)

Soto Ayam

(Chicken Soup with Herbs & Spices)

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

MAIN DISHES

(3 Chef's Choices of the Day)

Daging Lembu Masak Hitam

(Beef in Rich Dark Sauce)

Daging Lembu Masak Cabai

(Spicy Beef with Chilli)

Ayam Masak Ros

(Rose-Spiced Chicken)

Ayam Masak Madu

(Honey Glazed Chicken)

Ayam Goreng Berempah

(Spiced Fried Chicken)

Udang Goreng Kunyit Berlada Mamak

(Turmeric Fried Prawns with Chilli)

Udang Masak Berempah

(Spiced Prawns)

Kari Ikan

(Fish Curry)

Telur Sotong Goreng Kunyit

(Turmeric Fried Squid Roe)

Kambing Masala

(Braised Mutton)

Kacang Buncis Goreng

(Stir-Fried French Beans)

Kobis Goreng Kunyit

(Turmeric Stir-Fried Cabbage)

Sayur Dalia

(Broken Wheat with Mixed Vegetables)

Nasi Tomato

(Tomato Rice)

Nasi Minyak

(Fragrant Ghee Rice)

Penang Char Kway Teow

(Fish Cake, Bean Sprouts & Sambal)

CARVING STATION

(2 Chef's Choices of the Day)

Daging Lembu Bakar

(Roasted Beef Striploin with Local Herbs & Spices)

Daging Kambing Bakar

(Oven-Roasted Lamb Leg with Herbs & Spices)

Ayam Bakar

(Oven-Roasted Whole Chicken with Herbs & Spices)

LIVE STATION

Penang Asam Laksa

(Fish Cake, Bean Sprouts & Prawn)

SABAH CUISINE

STARTERS

(2 Chef's Choices of the Day)

Umbut Kerabu

(Heart of Palm Salad)

Udang Hinava with Sabah Avocado

Labu Bakar Kerisik

(Roasted Pumpkin with Jungle Herb Serunding)

Jicama & Pakis Kerabu

(Crunchy Yam Bean & Wild Fern Salad)

Siakap & Kedondong Hinava

(Cured Seabass with Ambarella Fruit)

SOUP

(1 Chef's Choice of the Day)

Seafood Teh Sup

(Seafood Herbal Teh Soup)

Ayam Teh Sup

(Chicken Herbal Teh Soup)

MAIN DISHES

(3 Chef's Choices of the Day)

Ayam Losun

(Wild Garlic & Ginger Flower Chicken)

Gulai Ikan Tempoyak

(Fish Curry with Fermented Durian)

Nangka Kari

(Jackfruit Curry)

Sayur Manis Sabah

(Sabah Sweet Leaf Greens)

Ayam Sambal Bunga Kantan

(Chicken with Torch Ginger Sambal)

Gulai Bambangan

(Prawn in Wild Mango Curry)

Pinasakan Ikan

(Turmeric Fish)

Sotong, Tauhu & Nenas Relish

(Squid with Tauhu & Pineapple Relish)

Kangkung Belacan

(Water Spinach & Belacan)

Gulai Bambangan

(Beef in Wild Mango Curry)

Ayam Bakar Bergaram

(Salted Baked Minced Chicken)

Ikan Kembung Sumbat

(Stuffed Fried Mackerel)

Kupang Hitam, Tauhu & Nenas Relish

(Black Mussels with Tauhu & Pineapple Relish)

Sambal Kacang Panjang

(Long Bean Sambal)

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Daging Kambing Rendang
(Mutton Rendang)

Ayam Berempah Tauhu
(Wild Ginger Fried Chicken)

Kupang Sambal
(Sambal Grilled Lala in Banana Leaf)

CARVING STATION

(1 Chef's Choice of the Day)

Manuk Tinapah
(BBQ Chicken with Turmeric Coconut Sauce)

Seafood Sambal
(Sambal Grilled Seafood in Banana Leaf)

SARAWAK CUISINE

STARTERS

(1 Chef's Choice of the Day)

Umai Obor-Obor
(Jellyfish Umai Salad)

Kacang Botol
(Winged Beans)

SOUP

(1 Chef's Choice of the Day)

Bubur Pedas
(Spiced Herb Rice Porridge)

Sup Sayuran
(Vegetable Soup)

MAIN DISHES

(3 Chef's Choices of the Day)

Daging Lembu Rendang Tok Othman
(Beef in Dry Coconut Curry)

Ayam Pansuh
(Lemongrass & Ginger Chicken Cooked in Bamboo)

Udang Masak Nenas
(Prawns Cooked with Pineapple)

Ikan Pari Asam Pedas
(Sour & Spicy Stingray)

Sotong Pansuh
(Lemongrass & Ginger Squid Cooked in Bamboo)

Tiram Omelette
(Crispy Oyster Omelette)

Masak Pindang Ikan Terubok Masin
(Salted Terubok Fish in Pindang Style)

Nasi Goreng Pucuk Ubi

(Cassava Leaf Fried Rice)

Gulai Kambing

(Mutton Curry)

Ayam Masak Lemak

(Chicken in Coconut Gravy)

Udang Pansuh

(Lemongrass & Ginger Prawns Cooked in Bamboo)

Daging Lembu Masak Lemak

(Spiced Beef in Coconut Gravy)

LIVE STATION

Sarawak Kolo Mee

Terubok Bakar

(Grilled Terubok Fish)

KUALA LUMPUR

STARTERS

(1 Chef's Choice of the Day)

Ulam Raja

(King's Salad Herb)

Pucuk Ubi

(Cassava Leaves)

Ulam Pegaga

(Centella Leaves Salad)

MAIN DISHES

(3 Chef's Choices of the Day)

Itek Kalio

(Braised Duck in Spicy Coconut Milk)

Daging Kambing Mata Ayer

(Fried Marinated Mutton with Pounded Chilli Paste & Sweet Sauce)

Ikan Siakap Singgang

(Seabass in Sour Turmeric Broth)

Udang Sambal Petai

(Prawns with Sambal & Stink Beans)

Terung Bakar Sambal

(Grilled Eggplant with Sambal)

Ayam Masak Merah

(Braised Sweet & Spicy Red Chicken)

Gulai Ikan Bendi

(Fish Curry with Okra)

Pajeri Nenas

(Pineapple Curry with Coconut & Toasted Coconut Paste)

Buncis Goreng

(Stir-Fried French Beans with Dried Shrimp & Egg)

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Itek Masak Merah

(Braised Sweet & Spicy Duck)

Keledek Lemak

(Sweet Potato in Coconut Gravy)

Peria Goreng Belacan

(Stir-Fried Bitter Gourd with Dried Shrimp & Chilli Paste)

Tempeh Goreng Masak Kicap

(Fried Tempeh with Sweet Soy Sauce)

Terung Bakar Sambal

(Grilled Eggplant with Sambal)

JOHOR CUISINE

STARTERS

(2 Chef's Choices of the Day)

Malaysian Mee Siam Ulam

(Malaysian Tangy Noodle Salad)

Kerabu Mangga

(Mango Salad)

Daging Lembu Ulam

(Spicy Beef Salad)

Ulam & Sambal

Ikan Tongkol Suwir Pedas

(Spicy Flaked Tuna Salad)

Telur Rebus Sambal

(Boiled Eggs with Sambal)

MAIN DISHES

(3 Chef's Choices of the Day)

Daging Kambing Kari

(Lamb Curry)

Kupang Hitam Masak Sambal

(Mussels in Sambal Sauce)

Bihun Goreng Kampung

(Village-Style Fried Vermicelli)

Johor Otak-Otak

(Spiced Grilled Fish Paste in Banana Leaf)

Sayur Lemak Labu

(Pumpkin in Coconut Milk)

Daging Lembu Masak Kicap

(Braised Beef in Sweet Soy Sauce)

Ayam Percik

(Grilled Chicken with Spiced Coconut Glaze)

Kupang Masak Sambal

(Clams in Sambal Sauce)

Terung Balado

(Eggplant with Chilli Paste)

Daging Lembu Rendang Tok

(Rich & Aromatic Beef Rendang)

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Ayam Masak Halia
(Chicken with Ginger Sauce)

Ikan Asam Sayur
(Asam Fish with Vegetables)

Seafood Masak Lemak
(Seafood in Coconut Gravy)

Tauhu & Tempeh Masak Kicap
(Tauhu & Tempeh in Sweet Soy Sauce)

Sayur Lemak Labu
(Pumpkin in Coconut Milk)

Ayam Masak Lemak Cili Api
(Chicken in Spicy Turmeric Coconut Sauce)

LIVE STATION

(1 Chef's Choice of the Day)

Mini Ramly Burger

Roti John
(Bread with Minced Meat Served with Chilli and Black Pepper)

Ikan Bakar Portugis Petai
(Portuguese Grilled Fish with Stink Bean)

Ikan Siakap Bakar Cincalok & Sambal
(Baked Whole Seabass on Banana Leaf, Cincalok and Sambal)

MALAYSIAN CUISINE FROM DIFFERENT STATES

(4 Chef's Choices of the Day)

Nasi Kerabu

Nasi Ayam Bebola
(Chicken Rice Balls)

Ayam Masak Lemak Cili Api
(Chicken in Spicy Turmeric Coconut Sauce)

Ipoh Hor Fun
(Flat Rice Noodles Soup)

Harumanis Mangga & Ulam
(Sweet Mango & Herb Salad)

Satay Kajang & Kacang Sos
(Satay Kajang with Peanut Sauce)

Keropok Lekor
(Fish Sausage Crackers)

Laksa Johor

Gulai Tempoyak Patin
(Patin Fish Curry with Fermented Durian)

Penang Char Kway Teow

Hinava
(Sabah Raw Fish Salad)

Laksa Sarawak

TRADITIONAL MALAY KUIH MUIH SELECTION

(5 Chef's Choices of the Day)

Lapis

Seri Muka

Ondeh-Ondeh

Ketayap

Pulut Inti

Rempah Udang

Bingka Ubi

Sago Talam

Pulut Panggang

Talam Pandan

Seri Kaya

Kuih WajikKuih Lopes

Tau Fu Fah

(Soy Bean Pudding)

Kuih Ubi Kayu

(Cassava Cake)

Sago Gula Melaka

(Sago with Palm Sugar Syrup)

Kuih Bakar

(Traditional Baked Custard Cake)

Rempah Udang Lemper

(Glutinous Rice Roll with Spiced Shrimp)

Kuih Pisang Ubi

(Banana & Cassava Cake)

Puding Raja

(Royal Bread Pudding)

Kuih Koci

(Glutinous Rice Dumpling with Coconut Filling)

JAPANESE

FLAVOURS OF JAPAN

SASHIMI

Hamachi *(Only for Dinner)*

Salmon

Tuna

Octopus

Assorted Maki Sushi Rolls

California Roll

Selection of Condiments

Sauces: Soya Sauce, Wasabi, Pickled Ginger

TEMPURA STATION

(3 Chef's Choices of the Day)

Prawn

Pumpkin

Sweet Potato

Enoki Mushroom

Crispy Maki Roll

Selection of Condiments

Grated Daikon, Warm Tempura Sauce

SEAFOOD ON ICE

(4 Chef's Choices of the Day)

Freshly Shucked Irish Oysters *(Only for dinner)*

Snow Crab Legs *(Only for dinner)*

Chilled Tiger Prawns

N.Z. Lips Mussels Scallop with Roe

Flower Clam

Spanish Black Mussel

Selection of Condiments

Cocktail Sauce, Tomato Salsa, Tartar Sauce, Mignonette Dressing, Thai Nam Jim Sauce, Mala Dip, Thai Green Chilli Dip, Wasabi Dip, Lemon Wedges and Tabasco

HEALTHY CORNER GREEN LEAVES LETTUCE

(3 Chef's Choices of the Day)

Mesclun Salad

Romaine Lettuce

Kale

Baby Spinach

Arugula

Red Chicory

Choice of Companions

Heirloom Tomato | Sundried Tomato | Pumpkin Seeds | Dried Cranberries

Choice of Dressings

Thousand Island | Caesar | Honey Mustard | Aged Balsamic | Asian Dressing

CHEESE SELECTION

(3 Chef's Choices of the Day)

Brie

Camembert

Cheddar

Port Salut

Brussels Blue

Marinated Feta

Bocconcini

Choice of Condiments

Breadsticks | Crackers | Grapes

DESSERTS

WHOLE CAKE

(3 Chef's Choices of the Day)

Ondeh Swiss Roll
Pulut Hitam Cake
Teh-Tarik Mousse Cake
Talam Jagung Cake
Gula Melaka Cake
Pandan Layer Cake
Chendol Cake
Cempedak Cake

INDIVIDUAL DESSERTS

(2 Chef's Choices of the Day)

Chendol Panna Cotta
Sago Gula Melaka
Jackfruit Crumble
UFO Tart
Agar-Agar
Cheng Tng Jelly

KING OF FRUITS COLLECTION

(1 Chef's Choices of the Day)

D24 Durian Cake
D24 Choux
D24 Durian Penganan

COLD DESSERTS

(1 Chef's Choice of the Day)

Bandung Ice Jelly
Ice Chendol
Limau Ice Jelly
Soya Milk with Grass Jelly

HOT DESSERT

(1 Chef's Choice of the Day)

Bubur Cha Cha Keledek
Pulut Hitam with Coconut Milk
Sweet Mung Bean Soup

CRÈME BRÛLÉE

(1 Chef's Choice of the Day)

Pandan Coconut Crème Brûlée
Hor Ka Sai Crème Brûlée
Mixed Berries Crème Brûlée