

Mother's Day

BRUNCH & TREATS

11 May 2025 | 12.30 p.m. - 3.30 p.m.

Brunch Buffet with Exclusive Treats for Mothers:
Express Gel Manicure* and **Afternoon Tea on Us[^]**.

128⁺⁺ per adult; 64⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

188⁺⁺ per adult, inclusive of free-flow Veuve Clicquot champagne,
house wine, beer, and Gin & Tonic

**Available on a first-come-first-served basis from 1.30 p.m. to 3.30 p.m.*

*[^]One complimentary afternoon tea set at The Courtyard / The Landing Point, with
a minimum of one accompanying paying adult, from 12 May to 12 June 2025.*

TO START

SEAFOOD ON ICE

Alaskan King Crab Leg • Snow Crab Leg
Boston Lobster • Lobster Claw
Hard-shell Clam • Poached Sea Prawn
Purple Half-shell Scallop
*Wasabi Togarashi Aioli, Kimchi Mint Aioli,
Smoky Barbecue Aioli, Chilli Garlic Coriander Soy,
Smoky Chilli, Sweet & Sour Mango,
Lemon and Lime Wedges*

SASHIMI

Yellowtail • Salmon • Tuna • Swordfish • Octopus
Pickled Pink Ginger, Wasabi, Soy Sauce

ASSORTMENT OF NIGIRI AND SUSHI

JAPANESE APPETISERS

Chuka Hotate • Chuka Wakame
Chuka Idako • Chuka Kurage

UNDER THE HEATING LAMP

Crispy Soft-shell Crab

Kimchi Mint Aioli

Crispy Ebi Fri

Togarashi and Apple Dipping Sauce

SMOKED FISH

Smoked Tuna Loin

Sweet & Sour Glaze

Asian Chimichurri Smoked Salmon

Soy Glaze

BUTCHER'S BLOCK

CHARCUTERIE

Prosciutto Ham • Rosette de Lyon • Milano Salami

Mortadella • Beef Pastrami

Dijon Mustard, Horseradish, Cornichons, Caper Berries

CHEESEBOARD

Assortment of Cheeses

Fresh Honeycomb, Fresh Grape, Fresh Strawberry,

Dried Apricot, Dried Prune, Dried Kiwi,

Almond, Walnut, Cashew, Cracker Assortment,

Orange Marmalade, Berry Jam, Quince Paste

ARTISANAL BREAD

Green Olive Gruyere • Ciabatta

Walnut Cranberry • Focaccia • Sourdough

Multigrain • Dark Rye • Baguette

ON FOCACCIA

Prosciutto Ham

Caramelised Onion, Feta Crumble, Kalamata Olive, Herbs

Chorizo

Arugula, Semi-dried Tomato, Red Onion, Brie

SOUP

Creamy Lobster Bisque with Crispy Cheesy Crostini

Crab Meat and Fish Maw Thick Soup with Bamboo Pith

SALAD

COMPOUND SALADS

Poached Octopus

Fennel, Artichoke, Baby Potato, Cress, Italian Dressing

Seared Ahi Tuna

Green Mango, Cucumber, Tamarind Salsa, Cilantro

Sea Prawn

Fresh Pomelo, Coriander Chilli Dressing

Smoked Chicken

Wild Rice, Pecan, Cranberry, Avocado Oil

Heirloom Tomato

Feta, Olive, Caper Berries, Fresh Basil

Creamy Macaroni

Corn, Chicken Ham, Scallion

HEALTHY SALAD BAR

BASE

Locally Farmed Lettuce, Yellow Frisee,
Arugula, Kale

SUPPLEMENTS

Poached Chicken, Smoked Duck,
Lime & Coriander Sea Prawn, Marinated Mussel,
Roasted Pumpkin, Baby Potato, Steamed Broccoli,
Cherry Tomato, Julienne Carrot, Cucumber, Capsicum,
Sliced Onion, Pickled Papaya, Chickpea,
Olive, Corn Kernel, Artichoke,
Guacamole, Baba Ganoush, Hummus

DRESSING

Orange Miso, Roasted Sesame, Wasabi Yuzu,
Honey Mustard, Thousand Island,
Creamy Balsamic, Classic Caesar,
Assorted Vinegars and Oils

MOTHER'S DAY SPECIALS

LIVE STATIONS

Vichyssoise

*Green-lipped Mussel Escabeche, Piquillo, Cucumber, Ikura,
Lemongrass Oil, Chervil Leaf*

Locally Farmed Frog in Kung Pao Sauce

Organic Wild Rice & Pearl Barley Congee, Lotus Seed, Red Date

Paprika Ground Beef Gyro

Pickled Purple Cabbage, Green Mango, Cilantro, Grated Aged Cheddar

CARVING STATION

Beef Prime Ribs with Mauritian Spices

*Truffle Mushroom Sauce, Green Peppercorn Jus,
Horseradish, Dijon Mustard, Béarnaise Sauce*

Roasted Suckling Pig

Asian Barbecue Sauce

Whole Baked Salmon

Creamy Honey Mustard Sauce

Gochujang-marinated Spring Chicken

Rock Sugar Honey Sauce, Toasted White Sesame Seeds

SIDES

Yorkshire Pudding

Creamy Mac & Cheese Gratin

Lyonnais Potato with Espelette Chilli

Four Cheese Cauliflower

Wild Rice Pilaf

CHINESE ROAST CABINET

Pork Char Siew • Roast Pork Belly

Roast Duck • Poached Soya Chicken

*Fragrant Chicken Rice, Dark Soy Sauce, Plum Sauce,
Fragrant Ginger Paste, Chilli Sauce, Cucumbe*

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MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ASIAN DELIGHTS

Fresh Sea Prawn in Herbal Broth

Spicy Chilli Mud Crab with Crispy Mantou

Locally Farmed Steamed Barramundi Fillet in
Teochew-style Broth

Wok-tossed Beef Cubes with Garlic, Bird's Eye Chilli,
and Fresh Thai Basil

Wok-fried Big Clams in Kam Heong Coconut Sauce

Thai Pork Skewer with Asian Chimichurri Glaze

Grilled Mala Giant Squid Skewer

Chicken Rendang Stew

Steamed Broccoli with Roasted Chestnut in
Chinese Mushroom Gravy

Egg Fried Rice with Chicken

MAKE-YOUR-OWN NOODLE BOWL

SOUP BASE

Laksa Gravy, Prawn Broth, Fish Broth

NOODLES

Yellow Noodles, Thick Rice Noodles, Vermicelli
Kway Teow, Spinach Egg Noodles

TOPPINGS

Boston Lobster, Lobster Ball, Purple Half-shell Scallop,
Clam, Sea Prawn, Fish Cake, Quail Egg, Beansprout,
Lettuce, Cabbage, Shanghai Green, Pea Sprout

*Fresh Cut Red Chilli, Pickled Green Chilli, Sambal Chilli,
Crispy Garlic, Crispy Pork Lard, Fried Shallots*

INDIAN SPECIALS

Spicy Malabar Snapper Masala with Lime

Aromatic Butter Chicken

Lamb Rib Kadai Tikka

Saffron Pulao Rice • Naan • Papadum

Mango Chutney, Cucumber Raita, Pachranga Pickles

SWEET INDULGENCES

LIVE STATION

Chocolate Lava Cake

Peach Compôte, Raspberry Ice Cream

WARM CLASSIC

Bread & Butter Pudding with Almond and Apricot

CAKES

Rose Crème Brûlée Lemon Financier

Flamingo Tea Crèmeux, Blood Orange Mousse

Pandan Gula Melaka

Mango Passion & Pineapple Jam, Smoked Toffee, Coconut Lime

Coconut Almond Dacquoise

Mango Passion Crèmeux, Milk Chocolate Mousse

Chocolate Chiffon

Chocolate Mousse, Hazelnut Praline Feuilletine, Toasted Macadamia

Raspberry Inspiration Crème

Vanilla Opalys, Almond Sablé

Mango Pistachio Shortcake

Mango Passion Coconut

Strawberry Yuzu

White Cherry Forest

Jivara Pecan Crunch

TARTS, PUDDINGS & FLAN

Cassis Vanilla Tart

French Vanilla Custard Tart

Calamansi Coconut Meringue Tart

Kopi Bavarois Hazelnut Praline Crème Tart

Chocolate Pudding with Raspberry

Clotted Crème Caramel

Orange Crème Caramel

DESSERT SHOOTERS

Pineapple Coconut • Framboesia Grapefruit
Jivara Coffee Noisette • Rose Vanilla Framboesia
Coconut with Tropical Fruits • Mixed Berry Trifle

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond
Dark Chocolate Hazelnut • Ivory Chocolate Hazelnut
Pistachio Almond Rose Nougat • Tropical Pâte de Fruits
Assorted Macarons, Pralines and Cookies

BANDUNG CHOCOLATE FOUNTAIN

*Vanilla Choux, Cookie, Churro, Marshmallow,
Grape, Strawberry, Pineapple, Melon, Watermelon*

ICE CREAM AND SORBET

Chocolate • Vanilla • Strawberry
Raspberry • Mango