

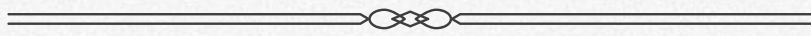
FATHER'S DAY BRUNCH

Casks & Caviar

21 June 2026, 12.30 p.m. to 3.30 p.m.

118⁺⁺ per adult, **59⁺⁺** per child (six to 11 years old),
inclusive of free-flow chilled juices, soft drinks, coffee and tea

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



With an exclusive experience for fathers:
Glenfiddich Whisky Vertical Tasting x Nomad Caviar Masterclass

GLENFIDDICH 21 YEAR OLD GRAN RESERVA

GLENFIDDICH 22 YEAR OLD GRAN CORTES

GLENFIDDICH 23 YEAR OLD GRAND CRU

Paired with premium caviar from Nomad Caviar Singapore



Menu

SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg • Snow Crab Leg

Sea Prawn • Half-Shell Scallop • Babylon Snail

*Smoky Chilli Dip, Horseradish Sour Cream, Spicy Sweet & Sour Mango, Grain Mustard,
Plum Mayonnaise, Garlic Dill Yoghurt, Thousand Island, Lemon Wedge, Lime Wedge*

CHARCUTERIE

Beef Bresaola • Parma Ham • Smoked Duck • Rosette

Beef Pastrami • Spicy Chorizo • Pork Salami • Mortadella Bologna

Paprika Lyoner • Smoked Turkey Roll • Chicken Ham

Cornichons, Kalamata Olives, Green Olives, Silver Onions, Grain Mustard

EUROPEAN CHEESE ASSORTMENT

*Fresh Honeycomb, Fresh Strawberries and Grapes, Dried Apricots, Figs and Prunes,
Plump Raisins, Almonds, Walnuts, Pecans, Cashews, Oat Crackers, Ritz Crackers,
Orange Marmalade, Berry Jam, Quince Paste*

JAPANESE COUNTER

SASHIMI

Salmon • Tuna • Octopus

SUSHI SELECTION

D-I-Y COLD SOBA

WARM SNACKS & DISHES

Prawn Tempura

Mentaiko Mayonnaise

Takoyaki Ball

Okonomiyaki Sauce, Bonito Flakes

Teriyaki Chicken Donburi

Steamed Japanese Rice, Teriyaki Chicken, Nori Crisps, Scallions

Crab Sushi Bake

Crabmeat, Crab Stick, Shredded Nori, Furikake, Okonomiyaki Glaze

HOUSE-CURED FISH

Whole Smoked Salmon, Ikura, Tobiko, Cucumber 'Scales'

Cured Tuna, Bonito Yuzu Soy Elements • Salmon Gravlax

SOUP

Roasted Pumpkin & Sage Velouté, Bacon Lardons

Golden Corn & Crabmeat Soup, Bamboo Shoots

BREAD COUNTER

Green Olive Gruyère • Walnut Cranberry • Sourdough

Multigrain • Dark Rye • Baguette • Assorted Bread Rolls

House-Made Focaccia

Semi-Dried Tomatoes, Black Olives, Garlic, Basil, Chilli Flakes

ANTIPASTI

Spiced Hummus with Paprika Dust • Charred Marinated Asparagus

Marinated Eggplant with Salsa Verde • Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil • Tomato Garlic Confit

Garlic Baba Ganoush • Warm Pita Bread • Extra Virgin Olive Oil

SALAD

COMPOUND SALADS

Roast Beef Salad

Pickled Onion Rings, Charred Broccoli Florets, Toasted Pine Nuts,
Honey Mustard Dressing

Smoked Duck & Ember-Roasted Pumpkin Salad

Five Spice-Dusted Duck, Maple Bacon, Glazed Pumpkin, Toasted Pumpkin Seeds

Glazed Unagi on Cabbage Kimchi, Furikake

Glazed Unagi, Fermented Korean Cabbage, Shredded Carrot, Toasted Sesame,
Shoyu Vinaigrette

Mala-Spiced Seafood Salad

Tangy Vermicelli, Shredded Carrot, Crispy Lotus Root, Toasted Peanuts,
Fried Anchovies

Tropical Fruit Salad

Pineapple, Green Mango, Chilli, Lemongrass, Tamarind,
Lemon & Grapefruit Vinegar

SALAD BAR

Salad Tossed in Parmesan Wheel

BASE

Yellow Frisée, Arugula, Kale,
Romaine Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Persian-Spiced Gambas, Mussel Escabeche, Smoked Chicken
Quail Egg, Roasted Maple Pumpkin, Baby Potato, Broccoli
Beetroot, Cherry Tomato, Cucumber, Carrot
Capsicum, Red Onion, Artichoke, Piquillo Pepper, Sweet Corn
Anchovy, Bacon Bits, Grated Parmesan, Croutons

HOUSE-MADE PICKLES

Rose Apple, Plum, Chilli Pineapple, White Turnip, Radish, Jalapeño, Quail Egg

GRAINS

Orzo with Black Olives, Citrus Chimichurri
Marinated Barley with Citrus Garbanzo, Marinated Peppers
Wild Rice with Pomegranate, Roasted Pumpkin, Rocket Leaves
Quinoa with Pimentos, Caper Berries, Mint Vinaigrette

DRESSINGS

Classic Caesar, Passion Fruit Citrus Mayonnaise,
Honey Mustard, Roasted Sesame,
Italian Herbs, Peri-Peri, Mango Ranch,
Sweet Chilli Vinaigrette

LIVE STATIONS

Soft-Shell Crab Croffle

Crispy Soft-Shell Crab, Ikura, Mentaiko Mayonnaise, Crispy Nori, Shredded Tamago

CARVING STATION

Slow-Roasted Prime Rib

Yorkshire Pudding, House-Made Spice Blend, Natural Jus

Salmon en Croûte

Salmon Fillet, Buttery Puff Pastry, Spinach, Charred Leek, Salmon Farce,
Orange Beurre Blanc

Crispy Crackling Porchetta

Caper Pimento Salsa Verde, Sticky Honey & Coriander Glaze

SIDES

Roasted Heirloom Carrots with Honey-Glazed Paprika

Truffle Potato Dauphinoise

Roasted Corn Ribs with Chilli Butter

Charred Broccolini with White Anchovy Dressing,
Toasted Sunflower Seeds

CONDIMENTS

Pommery Mustard, Dijon Mustard, Horseradish, Maldon Salt

WESTERN DELIGHTS

Slow-Cooked Lamb Foreshank

Sweet Ginger Soy, Bird's Eye Chilli, Toasted Fennel & Cumin

Braised Beef Cheek

Burnt Onion, Charred Leeks, Aged Balsamic Jus

Oven-Baked Sea Bass

Asian-Inspired Pesto Cream, Crushed Peanuts, Dried Shrimp,
Kaffir Lime & Thai Basil Element

Argentinian Spiced Spring Chicken

Tarragon Spinach Crème, Sun-Dried Tomato Tapenade

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew

Roast Duck • Roast Chicken • Poached Chicken

Accompanied with Fragrant Chicken Rice

Dark Soy Sauce, Chilli Sauce, Ginger Paste, Fresh Cucumber

ASIAN FLAVOURS

Ginger & Scallion Slipper Lobster, Egg Drop Gravy

Spicy Chilli Crab, Crispy Mantou

Cereal Chicken, Bird's Eye Chilli, Curry Leaves

Wok-Fried X.O. Scallop, Broccoli

Wok-Fried French Bean, Dried Shrimp

Steamed Baby Kailan, Garlic Sauce

Yang Zhou Fried Rice

Kueh Pie Tee, House-Made Chilli Sauce

NOODLE COUNTER

Town's Slipper Lobster Laksa

Slipper Lobster, Sea Prawn, Clam, Lobster Ball, Fish Cake,
Bean Curd Puff, Quail Egg, Beansprouts, Locally Farmed Vegetables,
Rich Coconut Gravy

CONDIMENTS

*Sambal Chilli, Cut Red Chilli, Crispy Fried Shallot and Garlic,
Crispy Pork Lard, Scallions, Dehydrated Laksa Leaf*

INDIAN CLASSICS

Lamb Rogan Josh

Chicken Biryani

Fish Tikka Masala

Aloo Matar

SIDES & CONDIMENTS

Naan • Papadum Basket • Mint Yoghurt

Sweet INDULGENCES

À LA MINUTE

Sticky Date Pudding

Whisky Caramel, Vanilla Bean Ice Cream

SERVED WARM

Raisin Bread & Butter Pudding

Portuguese Egg Tart

TARTS & FLAN

Chocolate Pecan Tart • Citrus Meringue Tart • Orange Pot de Crème

MINI CAKES & ENTREMETS

Morello Cherry-Chocolate

Lavender-Blueberry-Green Tea

Honey-Chamomile-Peach-Vanilla

Raspberry-Lychee-Bandung

Coconut-Mango-Passion Fruit-Milk Chocolate

Matcha & Azuki Tiramisu

Earl Grey-Raspberry

Strawberry Shortcake

Hazelnut Praline Crunch

Ondeh Ondeh Cake

VERRINES

Citrus Panna Cotta • Chocolate Mousse

Raspberry Fudge • Apple & Aloe Vera Jelly

PERANAKAN SWEETS

Durian Pengat • Assorted Nyonya Kueh

CONFECTIONERY

Milk Chocolate Almonds • Pralines • Macarons • Cookies

ICE CREAM & SORBET

Matcha • Raspberry • Strawberry • Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Assorted Cut Fruits