

**MEGA BRUNCH BUFFET
WITH LIVE STATIONS, SEAFOOD ON ICE, TAIWAN PORRIDGE SPECIALS,
WESTERN/LOCAL/JAPANESE DELIGHTS & DESSERT ROOMS**

25 DECEMBER 2022 & 1 JANUARY 2023

10.30am – 1pm | 2pm – 4.30pm

With free flow of Soft Drinks & Juices* *\$168 per adult; \$100.80 per child

***With free flow of Champagne, Wine,
Beer, Soft Drinks & Juices* *\$188 per adult***

***Early Bird Offer: 30% off every 2nd adult diner with full pre-payment made till 30 Nov
Citi, DBS/POSB, HSBC, OCBC, UOB Cards & Hotel Gourmet Card: 20% off every 2nd adult diner***

Sunshine Station

Organic Egg @ 64 Degrees, with Mushroom Fricassée Consommé
Beef Sausages
Chicken Chipolata
Crispy Pork Bacon
Oven-roasted Roma Tomato with Herb Crust
Selection of Freshly-baked Bread, Danish Pastries, Croissant, Muffins
(Selection of Jam, Marmalade & Butter)
Selection of Assorted Yoghurt
Home-made Bircher Muesli
Selection of Fresh Tropical Fruits & Berries

Farm Cheese & Charcuterie Station

French & Australian Cheeses
Dried Fruits, Grapes, Quince Paste, Assorted Nuts & Crackers
Jamon Ibérico, Parma Ham, Beef Salami, Chicken Ham & Turkey Pastrami
Homemade Duck Rillettes
Pickles, Mustard & Melba Toast

Salmon Selection

Sichuan-style Smoked Salmon, Mini Smoked Salmon & Apricot Roulade, Gravlax Salmon
Condiments: Dill Mustard, Horseradish, Capers, Sliced Onions, Lemon Wedges

Chilled Seafood Bar

Freshly Shucked Seasonal Oysters
Chardonnay Poached Tiger Prawns
Mussels
Snow Crab Legs
White Clams
Conch
Spanner Crabs
Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Healthy Salad Selection

Young Green Asparagus with Semi-dried Tomato Tapenade & Olive Soil
 Celeriac Slaw with Cranberry & Walnut
 Pepper Roasted Sweet Corn & Green Bean with Honey Dressing
 Lemon Herb-Infused Couscous with Diced Root Vegetables
 Heirloom Vine-ripened Tomato Salad with Fresh Basil & Balsamic Dressing
 Caesar Salad with Condiments

Hearty Soup

Butternut Squash Velouté with Maple Butter Croutons
 Double-boiled Chicken & Cordyceps Flower Soup

'Live' Carving Station

Roasted Traditional Turkey with Chestnut Stuffing, Cranberry Jam & Giblet Gravy
 Slow-roasted U.S Prime Beef Rib Eye with Natural Jus
 Manuka Honey Glazed Gammon Ham with Vanilla Pineapple Jam

Italian

Pasta alla Ruota (*Pasta in Cheese Wheel*)

Chilled Asian Appetisers

Smoked Sichuan-style Salmon with Condiments
 Turkey Salad with Fruits in Goma Dressing
 Thai Papaya Salad with Roasted Peanuts & Shrimp
 Chinese Marinated Top Shell with Thai Chilli Dressing & Roasted Sesame Seeds

Japanese Station

Assorted Sushi & Maki with Condiments

Salad

Mesclun Greens

Salad Dressings: French, Italian, Thousand Island, Aioli Sauce & Lemon Olive
 Condiments: Cherry Tomatoes, Gherkins, Silver Skin Onions, Black Olives, Green Olives, Capsicum Strips,
 Croutons, Parmesan Cheese, Bacon, Dried Fruits & Nuts

Bread

Assorted Mini Hard Rolls, Soft Rolls & Focaccia Bread served with Butter, Margarine & Nutella

Turkey Popiah with Homemade Sambal Chilli

Turkey Breast, Turnip, Carrots, Chinese Mushrooms,
 Dried Shrimps, Bean Sprouts, Chopped Eggs, Peanuts & Lettuce

Feast on Local Fare

DIY Singapore Rojak

Satay

Chicken Skewers

served with Peanut Sauce, Cucumbers, Onions & Ketupat

Braised Duck

Braised Whole Duck in Chinese Spices & Herbs served with Braised Eggs & Yam Rice

"Chop Chop" Meats Station

Hainanese Boneless Chicken Rice Ball

Roasted Pork Belly

Condiments: Chicken Rice Chilli, Dark Soy Sauce, Grated Ginger & Mustard Sauce

Taiwan Porridge Specials

Century Eggs with Preserved Ginger
 Taiwanese Sausages
 Salted Fish with Salted Egg
 Fried Omelette with 'Chye Poh'
 Fried Chicken with Prawn Paste
 Wok-fried Sesame Chicken with Ginger & Dark Soya Sauce
 Braised Duck Leg with Chinese Spice, Egg & 'Tau Pok' in Dark Soya Sauce
 Stir-fried Turkey with Black Bean Sauce
 Sautéed Turkey with Dried Chilli
 Braised Pork with 'Mui Choy'
 Steamed Minced Pork with Salted Egg Yolk
 Wok-fried Beef with Spring Onions & Ginger
 Wok-fried Prawns with Salted Egg Yolk
 Stir-fried Eggplant with Sliced Pork in Chilli Bean Paste
 Stir-fried 'Nai Bai' with Garlic
 Wok-fried Yam Rice with Crispy Shallots
 Rice Porridge

Sliced Fish Noodles with Salted Fish Turkey Balls

Rice Noodles, Sliced Fish, Baby Chye Sim, Crispy Shallots, Spring Onions & Chilli Padi in Broth

Assorted Nyonya Kueh

Kueh Dadar
 Kueh Kosui
 Kueh Salat
 Rainbow Kueh Lapis
 Kueh Bingka Ubi
 Kueh Lopes
 Ondeh Ondeh

Dessert Rooms

Guanaja Chocolate Tart
 Chestnut Profiteroles
 Lemon Meringue Tart
 Raspberry Gem
 Pear Caramel Cake
 Red Berry Tart
 Strawberry Kiwi in Cup
 Noir Forest Verrine
 Rainbow Swiss Roll
 Fruits Jelly
 Christmas Chocolate Log Cake
 Christmas Stollen
 Christmas Cookies
 Christmas Minced Pie
 Traditional English Fruit Cake
 Assorted Christmas Praline
 Assorted Festive Macarons
 Sliced & Whole Fresh Fruits

Freshly-made Cinnamon Waffles

Toppings: Caramel Banana, Caramel Apple, Berries Compote, Maple Syrup, Chocolate Sauce

Ice Cream

Soft Serve Ice Cream: Gingerbread / Chocolate