



INTERNATIONAL SUNDAY BRUNCH BUFFET

Sunday, 12.00 p.m. to 3.00 p.m.

98* per adult, 49* per child (six to 11 years old),
inclusive of free-flow select non-alcoholic beverages

188* per adult, inclusive of free-flow select alcoholic beverages

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

TO START

SEAFOOD ON ICE

Boston Lobster • Snow Crab Leg • Alaskan King Crab

Poached Sea Prawn • Green Mussel • Babylon Snail

Hard-Shell Clam • Purple Half-Shell Scallop

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

SASHIMI

Salmon • Tuna • Octopus

SUSHI

California Maki • Spicy Tuna Maki • Furikake Maki

JAPANESE HOT SELECTION

Karē Chicken on Japanese Rice

Crispy Seaweed, Spring Onion

Squid Takoyaki, Mentaiko Mayonnaise

Bonito Flakes, Spring Onion

Prawn Tempura, Wasabi Mayonnaise

Kakiage Vegetable Tempura, Teriyaki Sauce

D-I-Y SOBA STATION

Wakame, Inari, Scallion, Fragrant Soy Sauce

HOUSE-CURED FISH

Salmon Gravlox • Cured Tuna with Yuzu Soy Sauce, Bonito

CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Parma Ham • Pork Salami • Spicy Chorizo

Cornichons, Green Olives, Kalamata Olives, Wholegrain Mustard, Silver Onion

ASSORTMENT OF EUROPEAN CHEESES

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

ANTIPASTI

Marinated Tarragon Mushrooms

Grilled Zucchini in Basil Olive Oil

Spiced Hummus with Paprika Dust

Marinated Eggplant Verde

Garlic & Chilli Baba Ganoush

Tomato Garlic Confit

Charred Marinated Asparagus

Pita Bread • Extra Virgin Olive Oil

SOUP

Wild Mushroom Velouté • Black Chicken Herbal Soup

ARTISANAL BREAD

Walnut Cranberry • Green Olive Gruyere • Sourdough

Baguette • Focaccia • Dark Rye • Multigrain

Assorted Bread Rolls

ON FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flakes

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SALAD

COMPOUND SALADS

Mala Mixed Seafood Salad

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

Bulgogi Beef Salad

Pea Sprouts, Toasted Sesame Seeds, Togarashi,
Crispy Garlic Chilli Dressing

Five-Spice Smoked Duck Salad

Maple Bacon Glazed Pumpkin, Toasted Pumpkin Seeds

Charred Wild Mushroom Salad

Wild Rocket Leaves, Cottage Cheese Crumble, Toasted Walnuts

Tropical Fruit Salad

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

Whipped Goat Cheese & Roasted Citrus Beet Salad

Crispy Kale, Citrus Vinaigrette

SALAD BAR

BASE

Yellow Frisee, Arugula,
Oak Lettuce, Coral Lettuce, Red Chicory

SUPPLEMENTS

Persian Spiced Gambas, Mussel Escabeche, Smoked Chicken,
Quail Eggs, Bacon Bits, Anchovies, Roasted Maple Pumpkin,
Baby Potato, Edamame, Broccoli, Cherry Tomato,
Capsicum, Red Onion, Cucumber, Carrot,
Artichoke, Kimchi, Beetroot, Sweet Corn, Peas

HOUSE-MADE PICKLES

Pineapple, Cherry, Rose Apple, Celery, Shallots,
Cucumber, Radish, Quail Egg, Mushroom

GRAINS

Wild Rice with Pomegranate and Roasted Maple Pumpkin
Orzo with Black Olives and Citrus Chimichurri
Marinated Barley with Citrus Chickpeas and Marinated Peppers
Quinoa with Pimentos, Caper Berries, Mint Vinaigrette

DRESSINGS

House-Made Anchovy Caper Dressing, House-Made Mango Ranch,
House-Made Plum Vinaigrette, House-Made Sweet Chilli Vinaigrette,
Classic Caesar, Passion Fruit Citrus Mayonannise, Peri-Peri Dressing,
Roasted Sesame, Honey Mustard, Italian Herbs

CARVING STATION

Premium Beef Ribeye Roll

Pimento & Caper Chimichurri, House-Made Spice Blend

Baked Whole Salmon

Stuffed with Mandarin Oranges, Fennel, Dill

Pommery Mustard, Dijon Mustard, Horseradish, Fleur de Sel

BRUNCH LIVE STATIONS

Foie Gras Breakfast Burrito

Foie Gras, Chilli Chorizo Beef, Scrambled Eggs, Crispy Hash Brown, Shredded Lettuce, Mozzarella Cheese, Warm Tortilla

Green Pea Risotto

Marinated Masala Prawn, Masala-Spiced Paneer Crumble, Parmesan Shavings

Squid Ink Risotto

Braised Squid in Dark Soy Sauce Glaze, Garlic X.O. Crisps, Parmesan Shavings

WESTERN DELIGHTS

Oven-Baked Sea Bass

Braised Leek Crème

Slow-Braised Beef Cheek

Green Peppercorn Sauce

Spicy Chorizo Orzo Casserole

Charred Broccoli Florets

Lemongrass & Chilli Mussels

White Wine Broth

Argentinean Spiced Spring Chicken

Tarragon Spinach Crème

SIDES

Roasted Pumpkin with Fennel Seeds

Cauliflower with Mornay Sauce and Paprika Dust

Roasted Red Skin Potatoes with Rosemary and Garlic Confit

Charred Baby Romaine with Toasted Pine Nuts
and Anchovy Vinaigrette

ASIAN DELIGHTS

Crispy Fried Cereal Prawn

Chilli, Curry Leaves

Spicy Chilli Mud Crab with Fried Mantou

Salted Egg Prawn with Curry Leaves

Wok-Fried Sambal Squid with Petai

Wok-Seared Black Pepper Beef Udon

Nyonya-Style Soy-Braised Pork Belly

Chinese-Style Sesame Chicken

Spicy Prawn Kueh Pie Tee

House-Made Chilli Sauce

Braised Tofu with Seasonal Mixed Vegetables

Nasi Goreng Pattaya

MAKE-YOUR-OWN NOODLE BOWL

NOODLES

Thick Rice Vermicelli, Thin Rice Vermicelli,
Yellow Noodles, Kway Teow

SOUP BASE

Laksa Gravy, Prawn Broth

TOPPINGS

Sea Prawn, Lobster Ball, Hard-Shell Clam, Purple Half-shell Scallop,
Fish Ball, Fish Cake, Quail Egg, Beansprouts, Cabbage

CHOICE OF LOCALLY FARMED VEGETABLES

Xiao Bai Cai, Dou Miao, Nai Bai

CONDIMENTS

Sambal Chilli, Crispy Shallots

INDIAN SPECIALS

Kerala Prawn Curry

Lamb Rogan Josh

Aloo Matar

Saffron Pilaf Rice

Papadum, Mint Yoghurt

Sweet Indulgences

À LA MINUTE

Nyonya Durian Chendol

Sweet Corn, Red Beans, Gula Melaka, Attap Seeds

WARM CLASSICS

Raisin Bread & Butter Pudding • Portuguese Egg Tart

CAKES, TARTS & FLANS

Hazelnut Praline Feuilletine Cake

White Chocolate Pandan Coconut Cake

Earl Grey Raspberry Cake • Classic Cheesecake

White Chocolate Peanut Truffle Cake

Matcha Tiramisu with Azuki Red Bean Cake

Dark Chocolate Morello Cherry Cake

Strawberry Lavender Cake • Apple Tatin

Chocolate Pecan Tart • Orange Crème Brûlée

DESSERT SHOOTERS

Chocolate Raspberry Trifle

Gula Melaka Crème with Coconut Jelly

Vanilla Panna Cotta with Mixed Berries Compôte

CONFECTIONARY

Milk Chocolate Almonds • Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts • Assorted Macarons

Assorted Pralines and Cookies

ICE CREAM & SORBET

Chocolate • Vanilla • Strawberry • Matcha • Raspberry

CHOCOLATE FOUNTAIN

Strawberries, Vanilla Choux, Brownies, Cookies, Marshmallows

ASSORTMENT OF FRESH FRUITS

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