

# MOTHER'S DAY BRUNCH & BLOOMS

10 May 2026, 12.30 p.m. to 3.30 p.m.

**With a Flower Arrangement Workshop for Mothers**

**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

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



## 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*

## JAPANESE COUNTER

### SASHIMI

Salmon • Tuna • Octopus

### CHIRASHI

Diced Salmon, Diced Tuna, Ikura, Cucumber, Salmon Mayonnaise, Toasted Sesame

### SUSHI SELECTION

### COLD SOBA

*Soba Dipping Sauce, Dried Wakame, Spring Onion, Inari Slices*

### WARM JAPANESE SNACKS

Prawn Tempura, Wasabi Mayonnaise  
Takoyaki Ball, Okonomiyaki Sauce, Bonito Flakes

## HOUSE-CURED FISH

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

Cured Tuna, Bonito Yuzu Soy Elements

Salmon Gravlax

## 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*

## SOUP

Seaside Creamy Clam & Potato Chowder

Herbal Chicken Soup with Bamboo Shoots & Mushrooms

## 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

### Smoked Duck, Feta & Ember-Roasted Pumpkin Salad

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

### Potato & Crab Salad

Crab Lump, Potato, Paprika Dust, Cucumber Shavings, Marie Rose Dressing

### Charred Octopus & Kimchi Salad

Shredded Carrot, Shoyu Vinaigrette, Furikake, Toasted Sesame

### Sweet Pear & Gorgonzola Salad

Aged Balsamic, Toasted Pine Nuts, Mint Chiffonade

### Roast Beef Salad

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

## SALAD BAR

### Salad Tossed in Parmesan Wheel

#### BASE

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

#### SUPPLEMENTS

Persian Spice 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 Kalamata Olives, Citrus Herbe Verde  
Marinated Barley with Charred Garbanzo, Tarragon, Capers, Chimichurri  
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

### Saffron Risotto with Pan-Seared Foie Gras

Shaved Parmesan, Crispy Fried Bread, Artichoke, Green Herb Oil

### Mini Crab 'Popcorn'

Crispy Nori, Toasted Sesame, Hot Honey Drizzle

## CARVING STATION

### Slow-Roasted Prime Rib

Yorkshire Pudding, House-Made Spice Blend, Natural Jus

### Crispy Crackling Porchetta

Caper Pimento Salsa Verde, Sticky Honey & Coriander Glaze

#### SIDES

Cauliflower Florets with Mornay Sauce, Paprika Dust

Roasted Red Potato with Truffle

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

### Crispy Fried Sea Bass

Thai-Style Spicy Sweet Chilli Dip, Kaffir Lime, Coriander

### Fisherman's Mussels

Fresh Mussels, Fennel, Garlic, White Wine Broth

### Argentinian Spiced Spring Chicken

Tarragon Spinach Crème, Sundried Tomato Tapenade

## CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew  
Roast Duck • Roast Chicken • Poached Chicken

### SIDES & CONDIMENTS

Fragrant Chicken Rice

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

## ASIAN FLAVOURS

Black Pepper Slipper Lobster  
Spicy Chilli Crab, Crispy Mantou  
Salted Egg Chicken, Bird's Eye Chilli, Curry Leaves  
Wok-Fried Sambal Squid, Petai  
Wok-Fried Thai Basil Pork  
Pineapple Crab Fried Rice, Chicken Floss  
Broccoli in Egg White Drop Sauce, Crispy Shallots

## 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

Chicken Biryani  
Fish Tikka Masala  
Dal Makhani  
Paneer Masala

### SIDES & CONDIMENTS

Naan • Papadum Basket • Mint Yoghurt

# Sweet INDULGENCES

## À LA MINUTE

### Berry Garden

Lavender Sponge, Vanilla Rice Pudding, Strawberry Compôte,  
Berry Violet Espuma Foam

## SERVED WARM

Strawberry, Rhubarb & Vanilla Crumble

Portuguese Bandung Egg Tart

## TARTS

Chocolate Pecan Tart • Citrus Meringue Tart

## MINI CAKES & ENTREMETS

Morello Cherry-Chocolate

Lavender-Blueberry-Green Tea

Honey-Chamomile-Peach-Vanilla

Raspberry-Lychee-Bandung

Wild Berries-Araguani 72% Dark Chocolate

Coconut-Mango-Passion Fruit-Milk Chocolate

Earl Grey-Raspberry

Strawberry Shortcake

Hazelnut Praline Crunch

## VERRINES

Citrus Panna Cotta • Orange Pot de Crème • 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

Lavender Violet • Raspberry • Strawberry • Chocolate • Vanilla

## CHOCOLATE FOUNTAIN

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