

Sunday Brunch

TO START

SEAFOOD ON ICE

Poached Boston Lobster • Alaskan King Crab
Lobster Claw • Fresh Sea Prawn
Purple Half Shell Scallop • Hard Shell Clam

CONDIMENTS

*Spicy Sweet & Sour Mango, Smoky Chilli, Horseradish Sour Cream,
Thousand Island, Pickled Aioli, Garlic Aioli,
Lemon Wedge, Lime Wedge*

SASHIMI

Salmon - *Whole, on display* • Tuna
Yellowtail • Sea Bream • Octopus • Clam

ASSORTMENT OF SUSHI

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

SOBA STATION

*Takuan, Crabmeat, Tofu, Chuka Hotate,
Edamame, Spring Onion, Fragrant Soy Sauce*

UNDER THE HEATING LAMP

Crispy Tempura Prawn

Mango Dip

Saba Butter Yaki

Scallions, Bonito Flakes

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna
Organic Osmanthus Flower Cured Tuna

ONE-BOARD GRAZING TABLE

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb on Stand, Fresh Grapes, Strawberries, Cherries,
Dried Apricots, Dried Prunes, Dried Figs,
Almonds, Walnuts, Pecans, Oat Crackers, Cheese Crackers,
Bitter Orange Marmalade, Berry Jam*

CHARCUTERIE

Prosciutto Ham on Stand • Pork Salami
Beef Pastrami • Mortadella Bologna • Spicy Chorizo

CONDIMENTS

*Apple Jalapeno Grain Mustard, Kaffir Lime & Sour Mango Sauce,
Creamy Horseradish*

MEAT SPREADS

ON BAGUETTE

Chicken Pâté, Duck Rillettes

CRUDITÉS

Carrot, Cucumber, Celery, Smashed Avocado,
Baba Ganoush, Beetroot Tzatziki

BREAD COUNTER

Sourdough • Ciabatta • Focaccia • Multigrain
Dark Rye • Baguette • Walnut Cranberry Bread
Green Olive Gruyere • Assorted Bread Rolls

SOUP OF THE DAY

Mushroom & Truffle Essence Velouté
Smoked Salmon & Saffron Seafood Chowder

SALAD

Town Beef Salad

PREPARED UPON REQUEST

Premium Quality Angus Beef Striploin,
pan-fried, cut and tossed à la minute

*Julienne Green Mango, Carrot, Cherry Tomato, Coriander,
Shallot, Chilli Padi, Dried Shrimp Floss, Khong Tng Dressing*

COMPOUND SALADS

Mediterranean Seafood & Shaved Fennel Salad

Organic Quinoa, Seared Tuna Tataki,
Cranberry Vinaigrette

Smoked Duck, Creamy Potato, Leek, Scallions

Pomelo, Cucumber, Coriander, Kaffir Lime, Dried Shrimp

Korean Kimchi, Organic Wild Rice, Chives

SALAD BAR

BASE

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

PROTEINS

Peri-Peri Charred Octopus, Gambas Persian Spices,
Escabeche Mussel, Smoked Chicken, Soy Vegan Salmon

SUPPLEMENTS

Roasted Sweet Potato, Roasted Maple Pumpkin,
Roasted Baby Potato, Steamed Broccoli, Quail Egg,
Cherry Tomato, Sweet Corn, Red Onion,
Cucumber, Capsicum, Olives,
Artichoke, Piquillo

TOPPINGS

Anchovies, Grated Parmesan, Croutons, Bacon Bits

DRESSINGS

Classic Caesar, Wasabi Citrus, Roasted Sesame,
Honey Mustard, Italian Herbs

BRUNCH SPECIAL

Roasted London Duck in Soft Taco

*Japanese Pickled Cucumber, Vanilla, Mangosteen,
Tangerine, Passion Fruit, Tamarind, Candied Peanut*

BUTCHER'S BLOCK

Mustard Spices Rub OP Beef Prime Rib

Green Peppercorn Sauce

Oven-roasted Whole Barramundi

Tamarind Mint Yoghurt

Organic Wild Rice Pilaf

Spicy Chorizo, Seafood, Fresh Parsley

SIDES

Truffle Mashed Potato • Rustic Potato Gratin
Mac & Cheese • Ratatouille Vegetables

PASTA STATION

CHOICE OF PASTA

Spaghetti, Linguine, Penne

Anchovies Aglio Olio • Basil Pomodoro
Beef Bolognese • Mushroom Cream

TOPPINGS

Grated Parmesan, Chilli Flakes

CHINESE BARBECUE ROASTS

Roasted Pork Belly • Pork Char Siew
Roasted Chicken • Poached Chicken
Lap Cheong

CONDIMENTS

Mala Hoisin Sauce, Garlic Mustard, Barbeque Ketchup

ASIAN DELIGHTS

Sarawak White Pepper Mud Crab

Scallop & Asparagus

XO Sauce

Deep-fried Barramundi Fillet

Spicy Sweet Soy Sauce

Kam Heong Hard Shell Clam & Leeks

Wok-fried Yakimiku Beef Cube & Celery

Wok-tossed Crispy Chicken

Spicy Asian Sweet Chilli

MAKE-YOUR-OWN NOODLE BOWL

NOODLES

Yellow Noodles, Thick Rice Noodles, Kway Teow, Bee Hoon

SOUP BASE

Prawn Broth, Laksa Gravy, Milky Fish Broth

TOPPINGS

Sea Prawn, Purple Scallop, Half Shell Clam, Black Mussel,
Fish Cake, Quail Egg, Poku Mushroom,
Shanghai Greens, Kangkong, Broccoli,
Cabbage, Spinach,

LOCALLY GROWN VEGETABLES

Chinese Broccoli, Chinese Cabbage, Milk Cabbage, Beansprouts

CONDIMENTS

Sambal Chilli, Laksa Leaf, Chilli Powder, Crispy Pork Lard

INDIAN SPECIALS

Lamb Rogan Josh

Chicken Tikka Masala

Malai Kofta

ACCOMPANIMENTS

Naan Bread, Biryani Rice,
Cucumber Raita, Mint Yogurt, Garlic Yogurt,
Mango Chutney, Pachranga Pickles

SWEET INDULGENCES

LIVE STATION

Fluffy Pancakes

*Caramelised Banana, Azuki Bean, Fresh Berries,
Peanut Butter, Nutella, Chocolate Sauce, Chantilly,
Berries Compote, Raspberry Sauce, Mango Sauce*

CAKES

Pandan, Gula Melaka, Mango Passion Pineapple,
Smoked Toffee, Coconut Lime

Citrus Sponge, Yuzu Cremeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,
Almond Pressed Sable

Lemon Financier, Rose Crème Brûlée, Flamingo Tea Cremeux,
Blood Orange Mousse

Chocolate Mousse, Chocolate Chiffon,
Hazelnut Praline Feuilletine, Toasted Macadamia

TARTS & FLAN

Kopi Bavaroise Hazelnut Praline Crème Tart

Calamansi Coconut Meringue Tart

Clotted Crème Caramel

Orange Crème Caramel

French Vanilla Custard Tart

WARM

Portuguese Egg Tart

Almond Apricot Bread & Butter Pudding

Chocolate Raspberry Pudding

SHOOTERS

Pineapple Coconut • Framboesia Grapefruit

Jivara Coffee Noisette • Rose Vanilla Framboesia

Coconut with Tropical Fruits

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond
Dark Chocolate Hazelnut • Ivory Chocolate Hazelnut
Pistachio Almond Rose Nougat • Tropical Pâte De Fruit
Macarons • Colourful Pralines • Assorted Cookies

ICE CREAMS & SORBETS

Vanilla • Chocolate • Strawberry •
Raspberry Sorbet • Mango Sorbet

YUZU CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Vanilla Puffs

ASSORTMENT OF FRESH FRUITS