

Easter Sunday Brunch

TO START

SEAFOOD ON ICE

Poached Lobster • Alaskan King Crab Leg

Poached Fresh Sea Prawn • Purple Half Shell Scallop

Baby Crawfish • Black Mussel • Hard Shell Clam

CONDIMENTS

*Smoky Chilli, Miso, Thousand Island, Pickled Aioli,
Lime, Calamansi, Lemon Wedge*

SASHIMI

Hamachi • Salmon • Tuna • Octopus

ASSORTMENT OF SUSHI

Salmon • Tuna • Hamachi • Tako • Ika

Lobster & Avocado • Crispy Prawn & Tobiko

Unagi & Mango

CONDIMENTS

Pickled Ginger, Wasabi, Shoyu

UNDER THE HEATING LAMP

Prawn Tempura • Fugu Tempura • Kakiage Tempura

ONE-BOARD GRAZING TABLE

ASSORTMENT OF FRENCH CHEESES

CONDIMENTS

*Honeycomb on Stand, Grapes,
Strawberries, Figs, Crackers,
Assorted Nuts, Dried Fruits, Jams*

CHARCUTERIE

Parma Ham on Stand • Air-dried Beef • Salami Milano
Beef Pastrami • Mortadella • Purr Porc Rosette
Smoked Salmon • Smoked Mackerel • Smoked Tuna

CONDIMENTS

*Sliced Baguette, Cornichons, Caper Berries, Capers,
Picked Onion, Dijon Mustard, Horseradish*

MEAT SPREADS

ON BAGUETTE

Chicken Pâté, Duck Rillettes

CRUDITÉS

Carrot, Cucumber, Celery, Asparagus.
Smashed Avocado, Baba Ganoush, Hummus

ARTISAN BREAD COUNTER

Sourdough • Black Olive • Green Olive Gruyere
Sunflower Pumpkin • Multigrain • Dark Rye
Baguette • Assorted Bread Rolls • Hot Cross Bun

ON FOCACCIA

Baby Spinach, Pork Salami & Egg

SOUP OF THE DAY

Smoky Spiced Vegetable Bisque
Provencal Seafood Bisque with Saffron

SALAD

COMPOUND SALADS

Classic German Potato Salad, Bacon

Chargrilled Octopus, Tomato

Roasted Pumpkin, Arugula, Pecan, Malt Vinegar Dressing

Prawn, Cucumber, Kale, Pomegranate, Orange Vinaigrette

Creamy Smoked Chicken, Green Apple

Easter Devilled Eggs

SALAD BAR

BASE

Kale, Romaine Lettuce, Lollo Rosso, Arugula, Frisée

PROTEINS

Furikake Soy Vegan Salmon;

Baby Octopus, Citrus Oil;

Glazed Smoked Eel;

Sea Prawn, Avocado Oil, Parsley;

Green Mussels, Chilli, Coriander;

Yakiniku Tare Baked Chicken Thigh

GRAINS

Quinoa, Fresh Parsley, Raisin;

Wild Rice, Apricot, Cranberry;

Barley, Sweet Corn, Herbs;

Couscous, Lime Zest, Avocado Oil;

SUPPLEMENTS

Fresh Thyme Roasted Mushroom;

Grilled Zucchini, Eggplant, Herbs Oil;

Garlic Roasted Broccoli, Almond Flakes

TOPPINGS

Piquillo Pepper, Artichoke, Olive, Fava Bean, Squash, Beetroot,

Parmesan Cheese, Sweet Potato, Baby Potato, Sweet Corn,

Cherry Tomato, Quail Egg, Anchovy, Bacon Bits

DRESSINGS

Manuka Honey & Yuzu, Passionfruit & Mango,

Asian Soy Ginger Sesame, Miso,

Italian Herb, Caesar, Honey Mustard

EASTER LIVE STATIONS

Egg Tartine

Sunny Side-up, Tomato Marmalade, Avocado, Blue Pea Powder

Poached Farm Egg with Heirloom Tomatoes

Avocado, Cacao Foam, Maldon Sea Salt, Cracked Pepper

Hot Cross Bun Sliders

*Aged Orange Cheddar Fondue, Prosciutto Ham,
House-made Earl Grey & Fig Chutney*

MEAT CARVERY

Texas Rub Roasted Beef Prime Ribs

Yorkshire Pudding, Horseradish, Mustard, Béarnaise Sauce

Barbeque Glazed Boneless Beef Short Rib

Cilantro & Mint Salsa

Masala Mint Yoghurt Whole Baby Lamb

Tortilla Wrap, Lettuce, Tomato, Garlic Sauce

Korean Gochujang Baked Salmon Fillet

Scallions, Toasted Sesame Seed

SIDES

Wild Rice Pilaf, Cranberry, Fresh Parsley

Rustic Potato Gratin, Smoked Paprika

Roasted Vine Tomato, Garlic Salt

HOT DISHES

Easter Impossible Meat Pie

Spinach, Goat Cheese, Impossible Meat, Egg

Oven-baked Egg Casserole

Smoked Duck, Herbs Sausage, Bacon Bits, Bread

Sweet Potato Casserole

Sweet & Savoury Pecan Streusel

Oven-baked Egg with Sausage & Beans

Avocado Oil, Mixed Herbs

UNDER THE HEATING LAMP

Eggs En Cocotte

*Boursin Garlic Cheese, Herbs Cream,
Pancetta Crisp, Focaccia Crisp*

OUTDOOR CHARCOAL BARBECUE

Creole Butter Green Bamboo Lobster

Grilled Octopus with Hawaiian Spices

Peri-Peri Angus Ribeye

Grilled Smoked Duck Breast

Spicy Pork Sausage

CHINESE BARBECUE ROASTS

Crispy Pork Belly • Pork Char Siew

Roasted Duck • Roasted Chicken

Poached Soya Chicken

CONDIMENTS

Mala Hoisin Sauce, Garlic Mustard, Barbecue Ketchup

ASIAN DELIGHTS

XO Fried Rice, Crabmeat, Sakura Ebi

Black Pepper Udon, Chicken

Spicy Ginger Scallion Crab

Poached Chicken, Fragrant Ginger

Wok-tossed Sweet & Sour Beef, Quail Egg

MAKE-YOUR-OWN NOODLE BOWL

Boston Lobster Laksa

Boston Lobster & Big Clam Noodles

CHOICE OF NOODLES

Yellow Noodles, Kway Teow, Vermicelli,
Thick Rice Noodles

CONDIMENTS

Sambal Chili, Red Cut Chili, Scallion,
Crispy Fried Shallot & Garlic,
Crispy Pork Lard in Oil

INDIAN SPECIALS

Murgh Tikka Masala

Lamb Rogan Josh

ACCOMPANIMENTS

Briyani Rice, Naan Bread, Papadum Basket,
Mango Chutney, Pachranga Pickles

SWEET INDULGENCES

LIVE STATION

Liquid Nitrogen Raspberry & Ivory Crumble Sorbet

Mango Passion 'Yolk', Coconut Lime Mousse

SERVED WARM

Cherry Clafoutis • Chocolate Pudding

CAKES AND TARTS

Royal Charlotte Cake • Coconut Lime Cake

Mango Jivara Cake • Crunchy Peanut Chocolate Cake

Flowerpot • Hazelnut Egg • Honeycomb Ball

TARTS, FLAN & SHOOTERS

Chocolate Praline Tart • Calamansi Tart

Carrot Walnut Tart • Lemon Posset

Fig Cinnamon • Belgium Chocolate Marquise

Almond Milk Apricot • Oolong Tea & Mango Rice Vinegar

White Chocolate & Lime Crème Brûlée

CONFECTIONERY

Chocolate Pralines • Milk Chocolate Almonds

Sea Salt Caramel Almonds • Dark Chocolate Almonds

Mini Colourful Chocolate Eggs • Assorted Macarons

ICE CREAMS & SORBET

Vanilla • Chocolate • Strawberry

Raspberry Sorbet

CHOCOLATE FOUNTAIN

*Vanilla Puffs, Strawberries, Financier,
Chocolate Chip Cookies, Marshmallows*

ASSORTMENT OF FRESH FRUITS