



Our *Home, Truly:* A SINGAPOREAN FEAST



This National Day season, gather with family and friends for a celebratory brunch showcasing Singapore's beloved heritage flavours that honour the rich culinary traditions that define the Lion City.

9 & 10 August 2026

12.30 p.m. to 3.30 p.m.

S\$98⁺⁺ per adult, **S\$49⁺⁺** per child (six to 11 years old)

Menu

FRESH SEAFOOD ON ICE

Boston Lobster | Slipper Lobster | Sea Prawn

Half-Shell Scallop | Hard-Shell Clam

Green-Lipped Mussel | 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

SUSHI SELECTION

Pickled Ginger, Wasabi, Shoyu

SOBA NOODLES

Soba Sauce, Wakame, Spring Onion, Inari Slices

WARM JAPANESE SNACKS

Crispy Battered Tempura Prawn

Wasabi Mayonnaise

Takoyaki Ball

Okonomiyaki Sauce, Bonito Flakes

DIY TENDON STATION

Prawn Kakiage | Ebi Tempura | Fried Baby Corn |

Enoki Mushroom | Asparagus | Sweet Potato

HOUSE-CURED FISH

Cured Tuna with Bonito Yuzu Soy Elements

Oakwood-Smoked Salmon | Salmon Gravlax

Whole Baked Salmon with Cucumber and Salmon Roe

CHARCUTERIE

Whole Prosciutto Ham Beef | Pastrami | Spicy Chorizo

Pork Salami | Mortadella di Bologna

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

Creamy Potato and Leek Soup

Bacon Lardons

Crab and Fish Maw Soup

BREAD COUNTER

Pork Floss Bun | Whipped Kaya Bun | Otah-Otah Bun

Green Olive Gruyère | Walnut Cranberry | Sourdough

Multigrain | Dark Rye | Baguette | Assorted Bread Rolls

House-Made Focaccia

Pulled Rendang Chicken, Desiccated Coconut, Crispy Shallots

LIVE STATIONS

Local Nostalgic Breakfast Bagel

Scrambled Eggs, Foie Gras Maple Bacon Jam, Crispy Garlic Chilli

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

SALADS

Mala Beef Salad

Asian Herbs, Haricots Verts, Lotus Root, Black Fungus, Tang Hoon, Crushed Peanuts

Roasted Beets, Citrus & Whipped Goat Cheese

Roasted Beets, Citrus Vinaigrette, Goats Cheese, Crispy Kale

Baby Potato & Egg Salad

Whipped Avocado, Smoked Black Forest Ham, Crispy Shallots, Mustard Mayonnaise

Asian Smoked Duck

Vegetable Slaw, King Oyster Mushroom, Lao Gan Ma Chilli

Grilled Octopus Papaya Salad

Fresh Pomelo, Shredded Papaya, Spicy Chilli Lime Vinaigrette, Crispy Garlic Crisps

Crab and Prawn Cocktail Salad

Celery, Baby Gem Lettuce, Dill, Cherry Tomato, Marie Rose Dressing

SALAD BAR

Salad Tossed in Parmesan Wheel

BASE

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

SUPPLEMENTS

Menu is subject to change without prior notice.

Smoked Chicken, Quail Egg, Roasted Maple Pumpkin, Poached Baby Potato,
Broccoli, Beetroot, Cherry Tomato, Cucumber, Carrot, Capsicum, Red Onion,
Daikon, Sweet Corn, Peas, Artichoke, Piquillo Pepper, Kimchi, Anchovies,
Bacon Bits, Grated Parmesan, Croutons

GRAINS

Orzo with Kalamata Olives, Citrus Herb Verde
Marinated Barley with Charred Garbanzo, Tarragon Caper Chimichurri
Wild Rice with Pomegranate, Roasted Pumpkin, Rocket Leaves

DRESSINGS

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

SNACK COUNTER

Assorted Crispy Fish Crackers & Emping Crackers
Sambal Belachan

CARVING STATION

Nusantara Beef Ribeye Roll
Toasted cumin and coriander, lemongrass and kaffir lime dry rub

‘Bumbu’ Baked Salmon Fillet
Ginger and coriander, crispy shallots and garlic, sweet chilli glaze

SIDES

Roasted Brussels Sprouts
Cajun Spice

Roasted Red Skin Potato
Confit Garlic, Rosemary

Charred Broccolini
Anchovy Dressing, Toasted Pine Nuts

Roasted Pumpkin
Toasted Cumin and Pepperoncini Flakes

CONDIMENTS

Menu is subject to change without prior notice.

Pommery Mustard, Dijon Mustard, Fleur de Sel

CHINESE ROAST CABINET

Pork Char Siew | Roast Duck

Roast Chicken | Poached Chicken

SERVED WITH FRAGRANT CHICKEN RICE

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

ASIAN

Fragrant Steamed Rice

Braised Ee-Fu Noodles with Local Mushrooms

Chef's Special Chilli Crab

Prawns in Shaoxing Wine

XO Scallops with Broccoli

Aromatic Teochew-Style Braised Duck

Ayam Lemak Chilli Api

LOCAL DELICACIES

Roti John

Malay-Style Grilled Sea Bass

Ayam Bakar Sambal Kecap Asli

Indian Rojak

NOODLE LIVE STATION

CHOICE OF SOUP BASE

Laksa Gravy, Prawn Broth

CHOICE OF NOODLES

Vermicelli, Thick Rice Noodles, Yellow Noodles, Kway Teow

TOPPINGS & CONDIMENTS

Menu is subject to change without prior notice.

Slipper Lobster, Sea Prawn, Lobster Ball, Fish Ball, Hard-Shell Clam,
Fish Cake, Quail Egg, Beansprouts, Cabbage, Locally Farmed Vegetables,
Sambal, Red Cut Chilli, Scallions, Crispy Fried Shallots and Garlic,
Crispy Pork Lard, Dehydrated Laksa Leaf

DIM SUM

Chicken and Prawn Siew Mai

Pan-Fried Seafood Bean Curd

Prawn Har Gao

INDIAN

Butter Chicken Masala

Mutton Keema

Aloo Matar

Tandoor Marinated Lamb Cutlets

SIDES & CONDIMENTS

Saffron Rice Pilaf | Naan | Chapati

Papadum Basket | Mango Chutney

Sweets

À LA MINUTE

‘Bubur Cha Cha’

Coconut Espuma, Candied Purple and Orange Sweet Potato,
Gula Melaka Marshmallows

SERVED WARM

Kueh Lapis Pudding with Chocolate Sauce

Pulut Hitam with Coconut Milk

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WHOLE CAKES

Ondeh-Ondeh Cake

Lychee, Raspberry & Bandung Cake

Mango, Coconut, Passion Fruit & Chocolate Cake

Hazelnut Praline Crunch Cake

Earl Grey & Raspberry Cake

Strawberry Shortcake

MINI ENTREMETS & VERRINES

Morello Cherry & Chocolate

Lavender, Blueberry & Green Tea

Chocolate Mousse with Raspberry Fudge

Citrus Panna Cotta

LOCAL FAVOURITES

Durian Pengat | Assorted Nyonya Kueh

CONFECTIONERY

Pralines | Macarons | Cocoa Dragees | Cookies

ICE CREAM & SORBET

Strawberry | Chocolate | Vanilla | Raspberry

CHOCOLATE FOUNTAIN

Cookies, Marshmallows, Choux Puffs, Brownies, Waffle Biscuits