

LUNAR DELIGHTS SUNDAY BRUNCH

19 January to 9 February 2025

12.00 p.m. to 3.00 p.m.

128* per adult, **64*** per child (six to 11 years of age),
inclusive of free-flowing chilled juices, coffee, and tea

188* per adult, inclusive of free-flowing champagne, house wines,
Tiger draught, themed cocktails, Bloody Mary and Gin & Tonic

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

TO START

SEAFOOD ON ICE

Snow Crab Leg • Boston Lobster • Sea Prawn
Baby Crawfish • Purple Half-shell Scallop
Hard-shell Clam • Green-lipped Mussel

CONDIMENTS

*Pickled Aioli, Wasabi Aioli, Miso Aioli, Hot and Spicy Chilli Dip,
Dijonnaise Sauce, Lemon Wedge, Lime Wedge*

SASHIMI

Salmon • Tuna • Tako • Hamachi • Akigai

SUSHI AND JAPANESE APPETISERS

Assorted Nigiri • Chuka Kuraage • Chuka Hotate

SMOKED FISH

Asian Soy-glazed Smoked Tuna
Szechuan Pepper Smoked Salmon

COLD SOBA STATION

CONDIMENTS

*Tofu, Wakame, Takuan, Shibazuke Pickles, Scallions,
Fragrant Soy Sauce*

UNDER THE HEATING LAMP

Crispy Fried Soft-shell Crab with
Kimchi and Mint Aioli

CHARCUTERIE & CHEESE

CHARCUTERIE

Salami Milano • Beef Pastrami • Mortadella
Rosette • Chorizo • Prosciutto Ham

CONDIMENTS

Dijon Mustard, Cornichons, Capers, Creamy Horseradish

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Fresh Strawberries and Grapes, Dried Apricot, Fig, Prune,
Almond, Walnut, Pecan, Cashew, Oat Cracker, Ritz Cracker,
Honeycomb, Orange Marmalade, Berry Jam, Quince Paste*

SOUP

ON A ROTATING BASIS

Four Treasures Thick Soup

Fish Maw, Crab Meat, Baby Abalone, Bamboo Pith

Smoked Salmon Chowder

Fresh Parsley

BREAD COUNTER

Chicken Floss • Pandan Kaya • Peanut Butter

Green Olive Gruyere • Walnut Cranberry

Sourdough • Multigrain • Dark Rye

Baguette • Assorted Bread Rolls

SALAD

Chinese New Year Caesar Salad

*Grilled Chicken Bak Kwa, Barbecued Unagi, Poached Sea Prawn,
Baby Romaine Lettuce, Quail Egg, Brown Anchovy Fillet,
Grated Parmesan, Croutons, Asian-inspired Caesar Dressing*

SALAD BAR

BASE

*Locally Farmed Lettuce, Yellow Frisee, Arugula,
Oak Lettuce, Coral Lettuce, Crystal Lettuce*

SUPPLEMENTS

*Baby Potato, Pumpkin, Piquillo Pepper, Artichoke, Beetroot, Olive,
Gherkin, Sweet Corn, Broccoli, Cherry Tomato, Capsicum,
Red Onion, Cucumber, Carrot*

DRESSINGS

*Creamy Balsamic, Honey Mustard, Thousand Island,
Roasted Sesame, Mandarin Orange*

ASIAN FLAVOURS COMPOUND SALADS

*Heirloom Tomato, Buffalo Mozzarella, Locally Farmed Basil
with Avocado Oil*

Creamy Truffle Orecchiette Pasta, Chicken Ham and Chives

Hot and Numbing Beef with Bell Peppers

Poached Chicken Breast, Pomelo with Ginger Soy Dressing

*Asian Smoked Duck, Vegetable Slaw with
Spicy Chilli Lime Vinaigrette*

CARVING STATION

*Angus Beef Prime Op Ribs with Peri Peri Spices
and Mustard Rub*

*Whole Chicken with Soy Sauce and
Asian Herb Chimichurri*

SAUCES

*Espelette Chilli, Truffle Mushroom Sauce
Bourbon Whisky Green Pepper Corn Sauce*

SIDES

Vegetable Ratatouille

Truffle Potato Mousseline Gratin

Wild Rice Pilaf with Herbs and Orange Butter

BRUNCH SPECIALS

63°C Sous Vide Cage-free Egg

Ikura, Dashi Ponzu Broth

Scrambled Cage-free Egg

Black Truffle Shavings, Fresh Parsley

Pappardelle Pasta

XO Sauce, Fresh Sea Prawns, Scallions, Grated Grana Padano

Pan-fried 'Sheng Jian Bao' Shanghai Dumpling

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siu

Roasted Duck • Roasted Chicken

CONDIMENTS

*Fragrant Chicken Rice, Dark Soy Sauce, Chilli Sauce,
Fresh Cucumber, Fragrant Ginger*

ASIAN DELIGHTS

Spicy Chilli Mud Crab with Mantou

Fresh Sea Prawn in Chinese Herbal Broth

Steamed Local Barramundi Fillet in Fragrant Soy Sauce

MAKE-YOUR-OWN-NOODLE BOWL

LIVE STATION

CHOICE OF NOODLES

Spinach Noodles, Buckwheat Vermicelli, Yellow Noodles, Thick Rice Noodles

CHOICE OF TOPPINGS

*Sea Prawn, Purple Scallop, Hard-shell Clam, Fish Cake, Quail Egg,
Beansprouts, Cabbage, Local Xiao Bai Cai, Local Dou Miao*

CHOICE OF SOUP BASE

Laksa Broth, Prawn Broth

CONDIMENTS

Sambal Onion, Red Cut Chilli, Fried Shallots

INDIAN SPECIALS

Murgh Tikka Kadai • Lamb Rogan Josh

SIDES AND CONDIMENTS

*Biryani Rice • Naan • Papadum Basket
Cucumber Raita • Mango Chutney • Pachranga Pickles*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

SWEET INDULGENCES

CHINESE NEW YEAR TREATS

Eight Treasure Pineapple Entremet

Mango Passion Entremet

Signature House-made Kueh Lapis

Cold Honey Sea Coconut Jelly

Osmanthus Jelly

'Koi Fish' Jelly

WARM

Peanut and Sesame Glutinous Rice Ball in
Sweet Red Bean Soup

Portuguese Egg Tart

WHOLE CAKES

Orange Butter Cake

Strawberry Shortcake

Ondeh Ondeh Cake

Fullerton Chocolate Cake

Banana Walnut Nutella Pound Cake

Lemon Pound Cake

Red Velvet Swiss Roll

Pandan Chiffon Cake

CHINESE NEW YEAR GOODIES

Kueh Bangkit • Pineapple Tart • Love Letter

ICE CREAM

Orange Sorbet • Pineapple Sorbet

Chocolate • Vanilla

CHOCOLATE FOUNTAIN

Strawberry, Cookie, Marshmallow, Chocolate Wafer