

# Sunday Brunch

## TO START

### SEAFOOD ON ICE

Boston Lobster • Alaskan King Crab Leg  
Lobster Claw • Snow Crab • Tiger Prawn  
Green Mussel • Slipper Lobster • Clam  
Purple Half Shell Scallop

#### CONDIMENTS

*Sweet & Sour Mango, Hot & Spicy Chilli, Dijonnaise,  
Thousand Island, Pickled Aioli, Garlic Aioli, Lemon Wedge, Lime Wedge*

## SASHIMI

Salmon • Tuna • Hotate  
Shima Aji • Tako • Hamachi

## ASSORTMENT OF SUSHI

Creamy Boston Lobster Sushi Roll  
*Boston Lobster Chunks, Japanese Mayonnaise, Togarashi Spices*

## JAPANESE APPETISERS

*Chuka Hotate, Chuka Idako*

## SOBA STATION

*Sakura Zuke, Wakame, Takuan, Tofu,  
Scallions, Abura Age, Fragrant Soy Sauce*

## UNDER THE HEATING LAMP

### Ebi Tempura

*Lime & Wasabi Mayonnaise*

## HOUSE-CURED FISH

Citrus Cured Hamachi

Asian Chimichurri Cured Tuna

## CHARCUTERIE & CHEESE

### ASSORTMENT OF EUROPEAN CHEESES

#### CONDIMENTS

*Honeycomb, Fresh Grapes, Strawberries,  
Dried Apricots, Dried Prunes, Dried Figs, Dried Kiwi, Dried Apple,  
Almonds, Walnuts, Pecans, Pistachios, Oat Crackers, Cheese Crackers,  
Orange Marmalade, Berry Jam, Quince Paste*

### CHARCUTERIE

Prosciutto Ham on Stand • Rosette Pur Porc

Beef Pepperoni • Pastrami • Mortadella

Salami • Pork Chorizo

## BREAD COUNTER

Sourdough • Ciabatta • Focaccia • Multigrain

Dark Rye • Baguette • Walnut Cranberry Bread

Green Olive Gruyere • Sesame

Assorted Bread Rolls

## SOUP OF THE DAY

ASC Smoked Salmon & Potato Chowder

Fish Maw, Abalone & Crabmeat

## SALAD

### Caesar Salad in Parmesan Wheel

#### BASE

Baby Romaine Lettuce

#### TOPPINGS

Smoked Chicken, Smoked Duck, Smoked Mackerel, Quail Egg,  
MSC Sea Prawn, Marinated Mussel, MSC Anchovy Fillet,  
Bacon Bits, Croutons, Grated Parmesan

#### CLASSIC CAESAR DRESSING

## COMPOUND SALADS

Seared Tuna Tataki, Greek-style Vegetable Chunks,  
Mustard Dressing

MSC Sea Prawn, Pomelo Chunks, Cucumber,  
Coriander, Tangy Dressing

Thai-style Spicy Mixed Seafood Salad

Grilled Octopus, Baby Potatoes, Parsley,  
Lemon Vinaigrette

Creamy Truffle Orecchiette Pasta,  
Chicken Ham, Chives

Heirloom Tomato, Buffalo Mozzarella,  
Locally Farmed Basil, Extra Virgin Olive Oil

## SALAD BAR

#### BASE

Locally Farmed Lettuce (Coral, Crystal, Oak), Kale, Arugula

#### SUPPLEMENTS

Roasted Pumpkin, Julienned Carrot, Pickled Radish,  
Baby Potato, Steamed Broccoli, Beetroot,  
Cherry Tomato, Sweet Corn Kernel, Sliced Onion, Chickpea,  
Cucumber, Capsicum, Olives, Gherkin, Kimchi,  
Feta Cheese, Artichoke, Piquillo Pepper

#### DRESSINGS

Creamy Balsamic, Wasabi Yuzu, Roasted Sesame,  
Honey Mustard, Italian Herb Vinaigrette, Thousand Island

# BRUNCH SPECIALS

LIVE STATIONS

## CAGE-FREE EGG STATION

### 63°C Sous Vide Egg

*Sea Urchin Salsa, Dashi Ponzu Broth*

### Scrambled Eggs

*Shaved Black Truffle*

### Sunny Side Up

*Salmon Ikura, French Toast,  
Dried Herbs*

## Boston Lobster Laksa

*Quail Egg, Fish Cake, Beancurd Puff, Lobster Ball, Beansprouts*

## Cucumber, Lime and Avocado Gazpacho

*Hokkaido Scallop Ceviche, Caviar, Edible Flowers, Avocado Oil*

## Braised Pork Belly 'Kong Bak' Burger

*Kurobuta Pork Belly, Compressed Cucumber, Peanut Butter Sauce,  
Sour Plum*

## MSC Soft Shell Crab

*Soft Flat Bread, Tomato Relish, Guacamole,  
Mango Hollandaise Sauce, Grated Grana Padano, Cilantro*

## Pan-fried Chilli Crab Gyoza

*Fragrant Soy Sauce, Sichuan Pepper Oil Vinaigrette*

# CHINESE ROAST CABINET

Crackling Pork Belly • Pork Char Siew • Roasted Duck

CONDIMENTS

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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

## BUTCHER'S BLOCK

Asian Chimichurri Soy-glazed Whole Lamb Shank  
*Espelette Chilli*

Mustard & Peri-Peri Spice Rub Angus Beef Prime Ribs  
*Bourbon Whiskey & Green Peppercorn Sauce, Truffle Mushroom Sauce*

Mediterranean Herb & Lime Stuffed  
Whole Red Snapper  
*Orange, Cinnamon, Shallot Cream*

### SIDES

Beef Parmentier • Orange, Herb & Butter Wild Rice Pilaf  
Truffled Potato Mousseline • Vegetable Ratatouille

## ASIAN DELIGHTS

Locally Farmed Barramundi Fillet  
*Szechuan Hot & Numbing Sauce*

Prawn & Asparagus  
*XO Sauce*

Wok-fried Mud Crab  
*Kam Heong Sauce*

Stir-fried Clams  
*Nyonya Fermented Bean Sauce*

Poached Prawns  
*Herbal Broth*

## INDIAN SPECIALS

Lamb Rogan Josh

Murgh Tikka Masala

Locally Farmed Barramundi Fish Curry

### ACCOMPANIMENTS

Naan Bread, Biryani Rice, Papadum,  
Tomato Chutney, Mint Yogurt,  
Mango Chutney, Pachranga Pickles

# SWEET INDULGENCES

## LIVE STATION

### Fluffy Pancakes

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

## CAKES

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

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

Coconut Almond Dacquoise, Mango Passion Crèmeux,  
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,  
Pressed Almond Sablé

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

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

## TARTS & FLAN

Kopi Bavaoise Hazelnut Praline Crème Tart

Calamansi Coconut Meringue Tart

Orange Crème Caramel

## WARM

Portuguese Egg Tart

Almond Apricot Bread & Butter Pudding

Chocolate Raspberry Pudding

## SHOOTERS

Pineapple Coconut • Framboesia Grapefruit

Jivara Coffee Noisette • Rose Vanilla Framboesia

## 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  
Mango Sorbet

## YUZU CHOCOLATE FOUNTAIN

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

## ASSORTMENT OF FRESH FRUITS