

MOTHER'S DAY MEGA ENGLISH AFTERNOON TEA BUFFET**6 – 7 & 13 – 14 MAY 2023****11am – 1pm | 1.30pm – 3.30pm | 4pm – 6pm****\$78 per adult****\$46.80 per child****Top-ups for free flow of sparkling tea,
soft drinks and juices****\$33 per person****Top-ups for free flow of sparkling wine,
wine, beer, soft drinks and juices****\$55 per adult****Top-ups for free flow of champagne,
wine, beer, soft drinks and juices****\$66 per adult*****Citi, OCBC Cards & Hotel Gourmet Card: 10% off every adult diner*****Finger Sandwiches**

Ham & Emmental Cheese
 Cucumber & Cream Cheese
 Corned Beef & Sauerkraut
 Egg & Spam

Open Faced Sandwiches

Herb & Garlic Cheese Tartlet with Cranberry Compote
 Crabmeat Salad with Mango Lime Salsa & Avocado
 Chicken Reuben with Apricot & Swiss Cheese
 Smoked Salmon Mousse with Caviar & Chives

Petite Sandwiches

Gravlax Salmon & Cream Cheese Bagel
 Salchichón & Brie Ciabatta
 Roasted Portobello & Pesto Focaccia

Croissants

Spicy Tuna Salad
 Egg Salad & Crispy Swiss Bacon

Chilled Delicatessen

Heirloom Tomato & Lettuce Salad with Balsamic Dressing
 Selection of Charcuterie with Pickles & Mustard

Selection of Cheese

Bresse Bleu, Comte, Camembert & Sainte Maure
 (Dried Fruits, Quince Paste, Walnuts & Cracker)

Seafood On Ice

Chardonnay Poached Tiger Prawns, Freshly Shucked Oysters,
 Black Mussels, Snow Crab Legs & White Clams
 Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Hot Savouries

Classic Pork Stew with Cannellini & Chorizo served with Freshly Baked Bread
Spinach Tortellini with Shrimp & Bacon
Crispy Quinoa & Kale Cutlet with Tomato Aioli
Three-cheese Quiche
Chicken Bites with Honey Mustard
Prawn Fritters with Tartar Sauce
Fish Goujons with Louis Dressing
Mushroom Strudel with Truffle Oil

Local Hot Favourites

Mee Soto
Pan-fried Seafood Gyozas
Crispy Plant-based Wantons
Singapore Chilli Crab with Man Tou
Chicken Skewers with Peanut Sauce
Steamed Otak Otak & Quail Eggs in Banana Leaf
Selection of Steamed Dim Sum
(Crystal Prawn Dumplings & Chicken 'Siew Mai')
Crispy Yam Cake with Sweet Garlic Chili

Carving

Salmon Wellington
Served with Butter-glazed Seasonal Vegetables and Horseradish Cream

Hearty Soup

Cream of Asparagus

Scones

Plain Scones
Raisin Scones
Served with Strawberry Jam, Nutella, Devonshire Clotted Cream and Butter

Desserts

Bread & Butter Pudding with Vanilla Sauce
Vanilla Crème Brulee
Vanilla Cheesecake
Jasmine Peach Entremet
Assorted Macarons
Tea-infused Financiers
Tiramisu
Strawberry Eclair
Ondeh Ondeh Gateau
Green Tea Pistachio Opera Cake
Lemon Cassis Cake
Chocolate Praline
Chocolate Fountain
Selection of Whole Tropical Fruits