



SUNDAY BRUNCH BUFFET

Sunday

12.00 p.m. to 3.00 p.m.

98* per adult, **49*** per child (six to 11 years of age),
inclusive of access to the DIY mocktail station

188* per adult, inclusive of free-flowing house wine,
Champagne, Tiger Beer, 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

Poached Boston Lobster • Lobster Claw

Snow Crab Leg • Poached Sea Prawn

Baby Crawfish • Hard Shell Clam

Purple Half Shell Scallop

CONDIMENTS

*Smoky Barbecue Sauce, Sweet & Sour Mango Sauce,
Garlic Chilli & Coriander Sauce, Kimchi Gochujang Sauce,
Wasabi Togarashi Sauce, Calamansi, Lime Wedge, Lemon Wedge*

SASHIMI

Salmon • Tuna • Swordfish • Tako
Vegetarian Salmon • Vegetarian Tuna

SOBA STATION

*Chuka Hotate, Chuka Wakame, Takuan, Tofu, Daikon, Scallions,
Sweet Corn, Fragrant Soy Sauce Broth*

UNDER THE HEATING LAMP

Ebi Tempura

Kimchi Aioli

Pork Tonkatsu

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb, Fresh Grapes, Fresh Strawberries, Dried Fruits,
Assorted Crackers and Nuts, Orange Marmalade, Berry Jam, Quince Paste*

CHARCUTERIE

Prosciutto Ham • Rosette Pur Porc

Beef Pastrami • Mortadella

Salami Milano • Chicken Ham

BREAD COUNTER

Baguette • Focaccia • Dark Rye

Multigrain • Walnut Cranberry • Sourdough

Chicken Floss Bun • Azuki Red Bean Bun

Pandan Kaya Bun • Peanut Butter Bun

SALAD

LIVE STATION

Town Caesar Salad in Parmesan Wheel

Smoked Chicken, Smoked Duck Breast,
Quail Egg, Anchovy, Romaine Lettuce, Croutons,
Grated Parmesan, Bacon Bits, Classic Caesar Dressing

COMPOUND SALADS

Creamy Macaroni and Potato, Chicken Ham, Scallions

Korean Cabbage Kimchi, Cucumber

Szechuan Beef Fillet, Capsicum, King Oyster Mushroom

Poached Octopus, Potatoes, Lemon Vinaigrette,
Fresh Parsley

Thai Pomelo, Poached Sea Prawn, Coriander
Chilli Dressing, Mint Leaf

Vietnamese Lemongrass Shredded Pork,
Vermicelli, Chilli Lime

SALAD BAR

BASE

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

SUPPLEMENTS

Sliced Onion, Cucumber, Capsicum, Cherry Tomato, Capers,
Shredded Carrot, Broccoli, Takuan, Kimchi, Chickpea, Cornichons,
Sweet Corn, Roasted Pumpkin, Green Olive, Artichoke, Beetroot,
Feta Cheese, Piquillo Pepper, Pickled Papaya, Guacamole,
Quail Egg, Marinated Mussel, Coriander-Lime Sea Prawn, Poached
Chicken, Smoked Duck

DRESSING

Peanut Butter Sesame, Thousand Island, Creamy Balsamic,
Classic Caesar, Wasabi Yuzu, Honey Mustard

SOUP OF THE DAY

Smoked Salmon Chowder, Charred Corn, Potato

Szechuan Hot & Sour Soup, Fish Maw

BRUNCH SPECIALS

Asian Chimichurri Soy-glazed Lamb Shank

Espelette Chilli

Premium Roasted Beef with Asian Herb Marinade

Kefir Lime, Coriander, Chilli, Lemongrass, Palm Sugar

Mediterranean Herb & Lime Stuffed
Whole Seabass

Korean Gochujang Sauce, Toasted Sesame Seeds

CHINESE ROAST CABINET

Crackling Pork Belly • Pork Belly Char Siew • Roasted
Duck

CONDIMENTS

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

ASIAN DELIGHTS

X.O. Fried Rice

Shrimp, Asparagus

Braised Ee-fu Noodles

Vegetables

Locally Farmed Steamed Barramundi Fillet

Teochew-style Broth

Spicy Chilli Hard Shell Clam

Crispy Mantou

Aromatic Slow-braised Pork Trotter

House-ground Black Pepper

Stir-fried Beef Fillet

Dried Chilli, Onion, Black Vinegar Sauce

Poached Prawns

Herbal Broth

Stir-fried Broccoli

Roasted Chestnut, Chinese Mushroom Gravy

FROM THE STEAMER BASKET

Laksa Chicken Pau

Charcoal 'Liu Sha' Egg Custard Pau

MAKE-YOUR-OWN-NOODLE BOWL

NOODLES

Thick Rice Noodles, Yellow Noodles, Thin Rice Vermicelli

SOUP BASE

Laksa Gravy, Chicken Broth, Vegetable Broth

TOPPINGS

Sea Prawn, Hard Shell Clam, Purple Scallop,
Fish Cake, Quail Egg, Beansprouts, Choy Sum, Pea Shoots

CONDIMENTS

Fried Shallots, Sambal Chilli, Fresh-cut Red Chilli, Crispy Pork Lard

INDIAN SPECIALS

Murgh Tikka Masala

Locally Farmed Barramundi Fish Curry

ACCOMPANIMENTS

Naan Bread, Biryani Rice, Papadum Basket,
Mango Chutney, Cucumber Raita

SWEET INDULGENCES

LIVE STATION

Nyonya Durian Chendol

CONDIMENTS

*Aromatic Coconut Milk, Gula Melaka Syrup,
Sweet Corn, Attap Seed, Red Bean*

WARM LOCAL CLASSICS

Tau Suan with Dough Fritters

Bubur Cha Cha

CAKES

Pandan, Gula Melaka, Mango Passion Pineapple

Smoked Toffee, Coconut Lime, Citrus Sponge

Yuzu Cremeux, Jasmine Tea Mousse, Grapefruit Jelly

Mango Passion Cremeux, Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka

Ganache Coconut Almond Dacquoise, Chiffon

Hazelnut Praline Feuilletine, Toasted Macadamia Nut

Pressed Almond Sable, Chocolate Mousse

TARTS AND FLAN

Calamansi Coconut Meringue Tart

French Vanilla Custard Tart

Hazelnut Praline Crème Tart

Orange Crème Caramel

Cherry Chocolate Petit

Pistachio Mascarpone Ivory

SHOOTERS

Raspberry Pannacotta • Rose Vanilla Framboesia

Jivara Coffee Noisette • Local Kopi Tiramisu

YUZU CHOCOLATE FOUNTAIN

*Vanilla Choux, Marshmallow, Cookies, Churros, Macarons,
Assorted Fresh Fruit*

ICE CREAM

Chocolate • Vanilla • Matcha Green Tea • Red Bean

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.