



FUEL UP

SUNDAY BRUNCH

5 October 2025, 12.30 p.m. to 3.30 p.m.

198⁺⁺ per adult; 98⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee and tea

298⁺⁺ per adult, inclusive of free-flow champagne, house wine, beer,
themed cocktails, chilled juices, coffee and tea

TO START

SEAFOOD ON ICE

Alaskan King Crab Leg • Poached Boston Lobster

Snow Crab Leg • Baby Crawfish

Fresh Tiger Prawn • Half-shell Scallop

Hard-shell Clam

*Smoky Chilli Sauce, Horseradish Dip, Dijonnaise Sauce,
Lime Aioli, Garlic Aioli, Pickled Aioli, Lemon and Lime Wedges*

SASHIMI & NIGIRI

Salmon • Tuna • Octopus • Tai • Hamachi

Assortment of Nigiri Sushi

Crispy Soft-shell Crab Roll

Pickled Ginger, Wasabi, Shoyu

CHILLED JAPANESE APPETISERS

Chuka Hotate • Chuka Kuraage

SOBA NOODLES

Japanese Cold Noodles

*Mentsuyu Dipping Sauce, Wakame, Scallion,
Inari Slices, Sakura Ebi*

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE





HOUSE-CURED FISH

Smoked Salmon • Salmon Gravlax

UNDER THE HEATING LAMP

Ebi Tempura • Tori Karaage

Sriracha Furikake Mayonnaise Dip, Black Truffle Mayonnaise Dip

SOUP

Salmon & Crab Chowder

Chinese Herbal Broth with Black Chicken

ARTISANAL BREAD

Ciabatta • Walnut Cranberry • Sesame

Sourdough • Multigrain • Dark Rye

Baguette • Foccacia • Green Olive Gruyere

Assorted Bread Rolls

CHARCUTERIE & CHEESE

Whole Jamón Ibérico

Mortadella • Rosette Pur Porc • Bresaola

Chorizo • Beef Pepperoni • Pastrami

*Dijon Mustard, Horseradish, Marinated Taggiasche Olives,
Pickled Pearl Onions, Cornichons*

Assortment of Cheeses

*Fresh Grapes, Cantaloupe, Figs, Strawberries,
Assorted Dried Fruits and Nuts, Assorted Crackers,
Whole Honeycomb, Quince Paste, Jam*





SALADS

Town Caesar Salad in Parmesan Wheel

Baby Romaine Lettuce, Quail Egg, Crispy Bacon, Smoked Duck,
Smoked Chicken, Smoked Mackerel, Marinated Mussel,
Anchovy Fillet, Poached Sea Prawn, Croutons,
Grated Parmesan, Classic Caesar Dressing

COMPOUND SALADS

Charred Harissa Pumpkin with Pomegranate, Whipped Feta,
Honey Za'atar Crisps

Pineapple & Green Mango with Chilli, Lemongrass, Tamarind,
Lemon & Grapefruit Vinegar

Grilled Octopus with Baby Potatoes, Parsley,
Lemon Vinaigrette

Grilled Sambal Prawn with Pomelo Chunks,
Crushed Peanuts

Asian Beef Salad with Cucumber, Scallions

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

Smoked Duck Breast with King Oyster Mushroom,
Black Fungus, Spicy Chilli Crisps

HEALTHY SALAD BAR

Locally Farmed Lettuce, Yellow Frisee, Arugula, Kale

SUPPLEMENTS

Roasted Pumpkin, Baby Potato,
Steamed Broccoli, Cherry Tomato, Cucumber,
Capsicum, Julienne Carrot, Sliced Onions,
Kimchi, Beetroot, Chickpea, Olives, Corn Kernels,
Artichoke, Piquillo, Gherkins, Feta Cheese

*Wasabi Citrus, Lemon Vinaigrette, Italian Herbs Vinaigrette
Honey Mustard, Thousand Island, Roasted Sesame,
Assorted Oils and Vinegars*





BUTCHER'S BLOCK

Roasted Whole Lamb Leg

Masala Spices, Yoghurt & Coriander Marinade

Angus Beef Prime Rib

*Black Pepper, Rosemary & Dijon Mustard Rub,
Truffle Jus, Béarnaise Sauce*

Ginger & Miso-glazed Salmon

Toasted Sesame Seeds, Pickled Ginger

BRUNCH SPECIALS

LIVE STATION

Town's Signature Laksa with Bamboo Lobster

Thick Rice Vermicelli, Lobster Ball, Fishcake, Quail Egg,
Beansprouts, Bean Curd Puff, Laksa Leaf,
Aromatic Coconut Broth

Sous Vide Cage-free Egg

Osetra Caviar, Uni
Black Garlic & Soy Sauce Broth

Classic Scrambled Cage-free Eggs

Alaskan King Crab Meat, Mushroom Duxelles,
Shaved Black Truffle

Soft-shell Crab on Brioche Toast

Salmon Roe, Lime Caviar,
Locally Farmed Organic Crispy Kale,
Pickled Banana Shallot, Spicy Hoisin Sauce

FRESH FROM THE GRILL

Grilled Szechuan Squid Skewer

Asian Chimichurri Angus Beef Striploin

Grilled Lemongrass & Turmeric Chicken Leg

Argentinean Spiced Lamb Cutlet

Cajun Lemon Barramundi Fillet





WESTERN DELIGHTS

Jamaican Jerk Chicken

All-spice & Scotch Bonnet Pepper Glaze

Sriracha & Hoisin-glazed Sea Bass

Dried Chilli, Cumin, Scallions, Toasted Sesame Seeds

Mediterranean-style Braised Beef

Chipotle Peppers, Tomatoes

Roasted Potatoes

Bacon Fat, Cajun Spices

Roasted Mixed Vegetables

Harissa, Caraway Seeds

Truffle Potato Mousseline

CHINESE ROAST CABINET

Whole Suckling Pig • Roast Pork Belly

Roast Chicken • Pork Char Siew

*Hoisin Sauce, Soy Sauce, Fragrant Ginger Paste,
Chilli Sauce, Dijon Mustard, Cucumber*

ASIAN FAVOURITES

Deep-fried Chilli Crab Buns

Aromatic Nyonya Beef Rendang

Stir-fried Kam Heong Seafood

Szechuan Stir-fried Plant-based Tindle Chicken

Dried Chilli, Szechuan Peppercorn, Roasted Peanut

Spicy Stir-fried Haricots Verts

X.O. Sauce, Sakura Ebi

Ayam Kuah Lada

Nyonya-style Black Peppercorn Chicken

Babi Pongteh

Nyonya-style Braised Pork Belly with Fermented Beans





INDIAN DELIGHTS

Lamb Rogan Josh

Chicken Tikka Masala

Fresh Sea Prawn Curry

SIDES AND CONDIMENTS

Biryani Rice • Naan • Papadum

Mango Chutney • Pachranga Pickles

Sweet Indulgences

LIVE STATION

Fluffy Vanilla Pancakes

Mixed Berry Compôte, Salted Cornflakes, Sweet Cornflakes,
Maple Syrup, Dark Chocolate Sauce

WARM TREATS

Bread & Butter Pudding with Sliced Peaches

Spiced Churros

CAKES

Strawberry Basil Confit, Strawberry Yoghurt Mousse,
Pistachio Joconde

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

Chocolate Chiffon, Hazelnut Praline Feuilletine,
Toasted Macadamia

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Almond Sablé, Raspberry Inspiration Crème, Vanilla Opalys

Blueberry Cheesecake

TARTS & FLAN

Cinnamon Crème Brûlée

Pumpkin Spice Tart

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DESSERT SHOOTERS

Coconut Lime with Saffron Crème

Chocolate Mint

Orange & Clove Panna Cotta

CONFECTIONERY

Milk Chocolate Almonds • Dark Chocolate Hazelnuts

Assorted Macarons, Pralines and Cookies

CHOCOLATE FOUNTAIN

Vanilla Choux, Cookies, Marshmallow, Assorted Cut Fruits

ICE CREAM AND SORBET

Chocolate • Vanilla • Pistachio • Raspberry

