

Father's Day Brunch

15 June 2025 | 12.30 p.m. - 3.30 p.m.

108⁺⁺ per adult; 54⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

146⁺⁺ per adult, inclusive of two hours of free-flow beer

188⁺⁺ per adult, inclusive of free-flow Veuve Clicquot champagne,
house wine, beer, and Gin & Tonic

TO START

SEAFOOD ON ICE

Alaskan King Crab • Boston Lobster • Lobster Claw

Purple Half-shell Scallop • Poached Sea Prawn

Hard-shell Clam • Baby Crawfish

*Pickled Aioli, Garlic Aioli, Sweet & Sour Mango,
Thousand Island, Horseradish Sour Cream, Smoky Chilli,
Lemon and Lime Wedges*

SASHIMI

Yellowtail • Salmon • Tuna • Seabream • Octopus

Pickled Ginger, Wasabi, Soy Sauce

ASSORTMENT OF NIGIRI AND SUSHI

COLD SOBA STATION

*Chuka Hotate, Tofu, Takuan, Edamame,
Spring Onion, Soy Sauce*

SMOKED FISH

Soy and Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna



SOUP

Seafood Chowder with Saffron

Crab Meat and Fish Maw Thick Soup

ARTISANAL BREAD

Green Olive Gruyere • Walnut Cranberry Focaccia

Dark Rye • Sourdough • Ciabatta • Multigrain • Baguette

Prosciutto on Focaccia

Onion Marmalade, Olives, Artichokes

SALAD

COMPOUND SALADS

Thai-style Seafood, Fresh Pomelo, Coriander

Chilli Dressing

Asian Beef Slices, Cucumber, Scallions

Garlic Soy Dressing

Smoked Duck Breast, Poached Leek, Pearl Onion

Orange Dressing

Sea Prawn, Glass Noodle, Shredded Carrot, Cilantro

Creamy Crab Meat, Macaroni, Mixed Vegetables, Quail Egg

HEALTHY SALAD BAR

BASE

Locally Farmed Lettuce, Yellow Frisee, Arugula, Red Chicory

SUPPLEMENTS

Smoked Chicken, Peri-peri Charred Octopus,
Persian-spiced Gambas, Mussel Escabeche, Anchovy,
Vegan Soy Salmon, Roasted Sweet Potato, Roasted Pumpkin,
Baby Potato, Steamed Broccoli, Fava Bean, Beetroot,
Capsicum, Red Onion, Piquillo Pepper, Cherry Tomato,
Julienne Carrot, Cucumber, Corn Kernel,
Cornichons, Olive, Artichoke, Pearl Onion,
Grated Parmesan, Croutons, Bacon Bits

DRESSING

Roasted Sesame, Wasabi Citrus, Honey Mustard,
Italian Herb, Classic Caesar, Assorted Vinegars and Oils



MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



BUTCHER'S BLOCK

CHARCUTERIE

Prosciutto • Pork Salami • Spicy Chorizo

Mortadella • Beef Pastrami • Duck Rillettes

*Apple Jalapeño Mustard, Kaffir Lime & Mango Sauce,
Creamy Horseradish, Sliced Baguette*

CHEESEBOARD

*Fresh Honeycomb, Fresh Grape, Fresh Strawberry,
Dried Apricot, Dried Prune, Dried Kiwi, Almond, Walnut, Cashew,
Cracker Assortment, Crudit  Assortment, Marmalade, Berry Jam,
Quince Paste, Smashed Avocado, Baba Ganoush, Beetroot Tzatziki*

FATHER'S DAY SPECIALS

LIVE STATIONS

Soft-shell Crab on Charcoal Waffle

Pickled Green Mango, Orange Miso, Togarashi, Sour Plum, Cilantro

Cured Salmon on Mediterranean Flat Bread

Spicy Guacamole, Heirloom Tomato Salsa, Feta Crumble

Nyonya Rojak

*Green Mango, Green Apple, Rose Apple, Pineapple, Guava,
Cucumber, Calamansi, Rojak Sauce, Grated Peanuts*

CARVING STATION

Beef Prime Ribs with Mustard Spice Rub

Green Peppercorn Sauce

Roasted Suckling Pig

Asian Barbecue Sauce

Whole Baked Salmon Fillet

Gochujang Glaze, Scallions, Toasted Sesame Seeds

SIDES

Lyonnaise Potato with Espelette Chilli

Truffle Mashed Potato • Cajun Grilled Broccolini

Vegetable Ratatouille • Mushroom Wild Rice Pilaf



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CHINESE ROAST CABINET

Pork Char Siew • Roast Pork Belly

Roast Chicken • Poached Soya Chicken

Mala Hoisin Sauce, Garlic Mustard, Barbecue Ketchup

ASIAN DELIGHTS

Wok-fried Kam Heong Lobster with Chilli Padi

Spicy Chilli Mud Crab with Crispy Mantou

Szechuan Mala Beef Slices with Celery and Black Fungus

Prawn in Spicy Coconut and Pineapple Gravy

Braised Pork Belly with Fermented Bean

Nyonya-style Black Nut Chicken Curry

Plant-based Impossible Meat Mapo Tofu

D-I-Y Kueh Pie Tee with Fresh Sea Prawn

MAKE-YOUR-OWN NOODLE BOWL

SOUP BASE

Laksa Gravy, Milky Fish Broth

NOODLES

Yellow Noodles, Thick Rice Noodles, Vermicelli, Kway Teow

TOPPINGS

Purple Half-shell Scallop, Clam, Black Mussel,
Sea Prawn, Fish Cake, Quail Egg, Beansprouts,
Bok Choy, Cabbage, Shanghai Green

Fresh Cut Red Chilli, Sambal Chilli, Crispy Pork Lard, Fried Shallots

INDIAN SPECIALS

Gosh Lamb Rojan Josh

Chicken Tikka Masala

Malai Kofta

Biryani Rice • Naan • Papadum

Mango Chutney, Mint Yoghurt, Garlic Yoghurt, Pachranga Pickles



SWEET INDULGENCES

LIVE STATION

Fluffy Pancakes

Maple Syrup, Whipped Cream, Fresh Fruits

WARM

Bread & Butter Pudding with Almond and Apricot

Portuguese Egg Tart

CAKES

Yuzu, Jasmine Tea Mousse and Grapefruit Jelly

Mango, Passion Fruit and Coconut Almond Dacquoise

Raspberry Inspiration Crème

Lemon Hazelnut Dacquoise

Mango Pistachio Shortcake

White Cherry Forest

Strawberry Yuzu

Jivara Pecan Crush

Chocolate Hazelnut Praline

Chocolate Macadamia Crunch

TARTS, PUDDINGS & FLANS

Cassis Vanilla Tart

French Vanilla Custard Tart

Calamansi Coconut Meringue Tart

Kopi Bavaois Hazelnut Praline Crème Tart

Chocolate Pudding with Raspberry

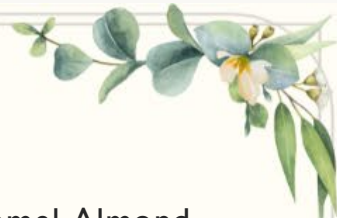
Orange Crème Caramel

DESSERT SHOOTERS

Pineapple Coconut • Framboesia Grapefruit

Jivara Coffee Noisette • Rose Vanilla Framboesia

Coconut with Tropical Fruits • Mixed Berry Trifle



CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond

Dark Chocolate Hazelnut • Ivory Chocolate Hazelnut

Pistachio Almond Rose Nougat • Tropical Pâte de Fruits

Assorted Macarons, Pralines and Cookies

YUZU CHOCOLATE FOUNTAIN

Vanilla Choux, Cookie, Marshmallow, Assorted Cut Fruits

ICE CREAM AND SORBET

Chocolate • Vanilla • Strawberry • Raspberry • Mango

