



Easter Sunday Brunch

Sunday, 9 April 2023 | 12.00pm to 3.00pm

S\$98/adult, S\$38/child

S\$158/adult inclusive of free-flowing Laurent-Perrier Champagne
and house red & white wine

BOUTIQUE SALAD BAR

Romaine Lettuce, Mesclun Salad, Red Chicory

Condiments

Cherry Tomato, Young Corn, Black Raisin & Pumpkin Seed

Dressing

Caesar Dressing, Balsamic Vinaigrette, Thousand Island, French Dressing, Goma Dressing, Extra Virgin Oil, Citrus Oil, Balsamic Oil, Herb Oil, Pesto Oil

SEAFOOD ON ICE

Tiger Prawns, Whelks, White Clams

Condiments: Cocktail Sauce, House Dip, Tabasco, Lemon Wedges

APPETISER

Salmon Rilette, Shaved Fennel, Capers

Deviled Egg

Lady Finger, Chili Paste

JAPANESE

Assorted Maki

Sashimi Salmon, Tuna, Octopus

Kikkoman, Wasabi, Pickled Ginger

D.I.Y STATION

Singaporean Rojak, Shrimp Paste Dressing

Traditional Kueh Pie Tee & Condiments

YOGURT AND MUESLI

Strawberry, Blueberry, Mango & Plain Yoghurt

JUICE STATION

Orange, Cranberry, Pineapple

All prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.
Menu is subject to changes.

SPREADS

Hummus, Baba Ghanoush, Guacamole
Pita Breads

BREADS & PASTRIES

California Raisin Bread, Baguette, Multi-grain Bread, Brioche, Croissant,
Chocolate Muffin, Blue Muffin, Apple Danish, Sultana Danish

JAM & BUTTER

Unsalted Butter, Margarine, Orange Jam, Strawberry Jam, Kaya,
Apricot Jam, Blueberry Jam

CHEESE PLATTER

Cheddar Cheese, Brie, Emmental Cheese

CHEESE CONDIMENTS

Cracker, Walnuts, Fruit Chutney

DIM SUM

Siew Mai
Har Kaw
Char Siew Pau
Steamed Glutinous Rice Wrapped in Lotus Leaf

PORRIDGE

Plain and Pork
Traditional Condiments

ASIAN

Carrot Cake with Sweet Dark Sauce
Nasi Lemak with Condiments

EGGS

Scramble Egg
Hardboiled Egg
Poached Egg with Salmon and Hollandaise
Sous Vide Egg
Frittata with Burnt Onion

Breakfast Egg Condiments

Tomato Ketchup, Chili Sauce, L&P Sauce, HP Sauce, Light Soya Sauce

GRILLED

Thai-style Pork Collar & Pickle
Tiger Prawn
Scallop
Chicken Satay
Corn on the Cob

SOUP

Cream of Potato and Leek Soup
Hot and Sour Egg Drop Soup
Assortment of Breads & Butter

MAINS

Teriyaki Chicken
Roasted Garden Vegetable
Roasted Duck, Orange Jus
Truffle Mashed Potato
Creamy Seafood Stew
Tuscan Beef Stew
Golden Egg Fried Rice

HOT DISHES

Breakfast

Sautéed Tomatoes
Crispy Bacon & Soft Bacon
Chicken Sausage
Baked Beans
French Toast
Hashbrown
Sliced Ham

FRIED ITEMS

Fish Finger
Garlic Toast
Vietnamese Spring Roll
Assorted Crackers with Dips

PERANAKAN AND LOCAL

Blue Pea Coconut Rice
Ayam Buah Keluak
Babi Pongteh
Nyonya Chap Chye
Beef Rendang
Blue Pea Coconut Rice

WHOLE FISH

Sea Bream

Barramundi

Served with duo of homemade signature sauce

CARVING STATION

Slow-roasted Lamb Leg with Yoghurt Mint Sauce

Ayam Panggang with Achar

NOODLE AND PASTA

Singaporean Laksa

Zha Jiang Mian

Beef Bolognese Pasta

Parmesan Bacon Pasta

DESSERTS

Individual Dessert & Cakes

Mango Coconut Gâteau

Chocolate Egg Gâteau

Oreo Cheesecake

Apple Raisin Crumble Tart

Wild Frosted Carrot Cake

Blueberry Yogurt Shooter

Raspberry Chocolate Cake

Chocolate Walnut Brownies

White Rabbit Gâteau

Fruit Pavlova

Bread & Butter Pudding

Hot Cross Bun

Our Signature

Durian Pekat

Assorted Nyonya Kueh

Live Station

Chendol

Shaved Ice, Pandan Jelly, Coconut and Gula Melaka

Crispy Churros with Cinnamon Sugar and Chocolate

Local Desserts

Nyonya Bubur Cha Cha

Orh Nee

White Fungus Longan Papaya

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Ice Cream & Chocolate Fountain

4 Types of Ice Cream

(Including Durian Ice Cream)

Chocolate Fountain

Chocolate Sauce, Strawberry Syrup & 4 Types of Toppings

Ice Cream Cone

SEASONAL FRESH FRUITS


Watermelon, Honeydew, Pineapple, Dragon Fruit

WHOLE FRUITS

Pear, Red Apple, Mini Mandarin Orange

① vegetarian

 contains beef

 contains seafood