

**MOTHER'S DAY MEGA AFTERNOON TEA WITH SEAFOOD ON ICE
AND CARVING STATION**

6 – 7 MAY 2023

12pm – 2.30pm | 3pm – 5.30pm

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, HSBC, 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