

Mother's Day Sunday Brunch

TO START

SEAFOOD ON ICE

Poached Lobster • Alaskan King Crab

Poached Fresh Sea Prawn • Purple Half Shell Scallop

Black Mussel • Baby Crawfish • Hard Shell Clam

CONDIMENTS

*Lime Dip, Smoked Chili Dip,
Thousand Island, Pickled Aioli, Garlic Aioli,
Lemon Wedge, Calamansi*

SASHIMI

Salmon (Whole) • Tako

Maguro • Tai • Hamachi

NIGIRI ASSORTMENT

CONDIMENTS

Pickled Pink Ginger, Wasabi, Shoyu

UNDER THE HEATING LAMP

Fugu • Ebi Tempura



ONE-BOARD GRAZING TABLE

ASSORTMENT OF EUROPEAN CHEESES

CONDIMENTS

*Honeycomb, Fresh Grapes, Strawberries, Cherries,
Dried Apricots, Dried Prunes, Dried Figs,
Almonds, Walnuts, Pecans, Oat Crackers, Cheese Crackers,
Bitter Orange Marmalade, Berry Jam*

CHARCUTERIE

Prosciutto Ham on Stand • Rosette Pur Porc

Chorizo • Pastrami • Mortadella • Beef Salami

Chicken Ham • Smoked Duck

CONDIMENTS

Cornichons, Caper Berries, Pickled Onion, Dijon Mustard

HOUSE-CURED SALMON FILLET

Kaffir Lime and Grapefruit

Mangosteen, Mint, Vanilla Bean Dressing

Soy and Tamarind

Pink Ginger and Plum Dressing

BREAD COUNTER

Sourdough • Ciabatta • Focaccia • Multigrain

Dark Rye • Baguette • Walnut Cranberry Bread

Green Olive Gruyere • Assorted Bread Rolls

ON FOCACCIA

Prosciutto Ham, Artichoke, Olive

Smoked Salmon, Capers, Silver Onion

MENU IS SUBJECT TO CHANGE
WITHOUT PRIOR NOTICE.



SOUP OF THE DAY

Asian Flavours Fish Maw and Crabmeat

Saffron Seafood Velouté

CEVICHE

Octopus and Scallop Ceviche

*Watermelon, Cucumber, Passion Fruit, Pomelo, Lime,
Lemongrass Dressing, Avocado Oil*

SALADS

COMPOUND SALADS

Sea Prawn Capellini with Carrot, Radish, Kimchi

Roasted Beef with Cucumber, Grilled Onion, Artichokes

Wild Rice with XO Sauce, Smoked Duck

Heirloom Tomatoes with Whipped Burrata, Olive Oil, Basil

Pan-seared Tuna with Kale, Cilantro, Lime Aioli

SALAD BAR

BASE

Kale, Arugula, Coral Lettuce, Romaine Lettuce, Red Chicory

PROTEINS

Sea Prawn, Grilled Chicken

SUPPLEMENTS

Grilled Zucchini, Grilled Eggplant, Gherkins, Feta Cheese,
Sweet Potato, Squash, Baby Potato, Steamed Broccoli, Beetroot,
Quail Egg, Cherry Tomato, Sweet Corn, Red Onion,
Cucumber, Capsicum, Olives, Carrot,
Edamame, Artichoke, Piquillo

TOPPINGS

Anchovies, Grated Parmesan, Croutons, Bacon Bits

DRESSINGS

Classic Caesar, Manuka Honey and Yuzu Dressing,
Passion Fruit and Mango Dressing,
Asian Soy Ginger Sesame Dressing,
Orange Miso Dressing

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MOTHER'S DAY DELIGHTS

LIVE STATION

Poached Cage-free Egg on Savoury Waffle

Whipped Burrata, Roast Heirloom Tomatoes

Claypot Lobster

Fragrant Egg Fried Rice, Fried Leek, Sakura Pink Ebi

Rendang Beef Slider Bun

Pickled Purple Cabbage, Cilantro, Green Mango, Grated Aged Cheddar

CELEBRATORY ROASTS

Roasted Suckling Pig

Asian Barbeque Sauce

Peri-Peri Rub Beef Prime Ribs

Green Peppercorn Sauce

Oven-roasted Whole Barramundi

Pomelo Pico De Gallo Salsa

Silver Hill Duck

Orange, Herbs, Raspberry-Vanilla Bean Jus

SIDES

Grilled Zucchini with Maldon Salt, Confit Garlic

Wild Rice Pilaf with Cranberries, Herbs

Poached Butter Milk Corn on Cob

Lyonnais Potato with Espelette Chili, Parsley

Truffle Mashed Potato Gratin

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CHINESE BARBECUE ROASTS

Roast Pork Belly • Pork Char Siew
Roasted Chicken • Poached Chicken
Roasted Duck

ASIAN DELIGHTS

Kimchi and Shrimp Fried Rice
Herbal Baby Chicken
Szechuan Hot and Poached Beef Fillet
Nonya Baked Scallop Otah Otah
Spicy Chilli Mud Crab with Crispy Mantou

MAKE-YOUR-OWN NOODLE BOWL

NOODLES

Yellow Noodles, Thick Rice Noodles, Kway Teow,
Spinach Egg Noodles, Vermicelli

SOUP BASE

Prawn Broth, Laksa Gravy, Milky Fish Broth

TOPPINGS

Sea Prawn, Purple Scallop, Half Shell Clam, Black Mussel,
Fish Cake, Quail Egg

LOCALLY GROWN VEGETABLES

Chinese Broccoli, Chinese Cabbage, Milk Cabbage, Beansprouts

CONDIMENTS

Sambal Chilli, Laksa Leaf, Chilli Powder, Crispy Pork Lard

INDIAN SPECIALS

Lamb Rogan Josh
Chicken Tikka Masala
Mattar Paneer

ACCOMPANIMENTS

*Naan Bread, Biryani Rice,
Cucumber Raita, Mint Yogurt, Garlic Yogurt,
Mango Chutney, Pachranga Pickles*

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SWEET INDULGENCES

LIVE STATION

Raspberry Chocolate Lava Cake, Vanilla Ice Cream

CAKES

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

Citrus Sponge, Yuzu Crèmeux, Jasmine Tea Mousse,
Grapefruit Jelly, Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux,
Milk Chocolate Mousse

Raspberry Inspiration Crème, Vanilla Opalys Namelaka,
Almond Pressed Sable

Lemon Financier, Rose Crème Brûlée, Flamingo Tea Crèmeux,
Blood Orange Mousse

Chocolate Mousse, Chocolate Chiffon, Hazelnut Praline Feuilletine,
Toasted Macadamia

TARTS & FLAN

Kopi Bavaroise Hazelnut Praline Crème Tart

Calamansi Coconut Meringue Tart

Clotted Crème Caramel • Orange Crème Caramel

French Vanilla Custard Tart

WARM

Portuguese Egg Tart

Almond Apricot Bread & Butter Pudding

Chocolate Raspberry Pudding

SHOOTERS

Pineapple Coconut • Framboesia Grapefruit •

Jivara Coffee Noisette • Rose Vanilla Framboesia

Coconut with Tropical Fruits

CONFECTIONERY

Milk Chocolate Almond • Sea Salt Caramel Almond

Dark Chocolate Hazelnut • Ivory Chocolate Hazelnut

Pistachio Almond Rose Nougat • Tropical Pâte De Fruit

Assortment of Macarons, Colourful Pralines, Cookies

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ICE CREAMS & SORBETS

Vanilla • Chocolate • Strawberry •
Raspberry Sorbet • Mango Sorbet

YUZU CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Vanilla Puffs

ASSORTMENT OF FRESH FRUITS

MOTHER'S DAY EXCLUSIVE

SCENTED CANDLE-MAKING WORKSHOP

*Mothers are invited to a scented candle-making workshop,
Included with the mother's day brunch.*

*Using naturally derived, environmentally friendly beeswax,
the hands-on experience includes a choice of over
12 delicious food-related scents, from
French pear to crème caramel.*

*Decorative dried blossoms will promise a unique
Hand-poured candle that looks as lovely as it smells.*

Registration is required, at least one day in advance.

SUNDAY, 12 MAY 2024

VENUE: EDB ROOM

FIRST SESSION: 1.00 P.M. TO 1.45 P.M.

SECOND SESSION: 2.00 P.M. TO 2.45 P.M.

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