

Easter Sunday

BRUNCH & BUBBLES

12.30 P.M. TO 3.30 P.M. | LAST POUR AT 3.15 P.M.

168⁺⁺ per adult; 78⁺⁺ per child (six to 11 years of age),
inclusive of free-flow chilled juices and soft drinks

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



WITH A SPECIAL EASTER LINE-UP:

12.30 p.m. to 2.30 p.m. | Face Painting and Caricatures

1.30 p.m. to 2.30 p.m. | Enchanting Bubble Show

TO START

SEAFOOD GEMS ON ICE

MAINE LOBSTER • ALASKAN KING CRAB LEG

SNOW CRAB • HALF-SHELL SCALLOP

POACHED PRAWN • MUSSEL • HARD CLAM

*Tabasco, Sweet Chilli Dressing, Spicy Horseradish Dip, Wasabi Mayonnaise
Lemon and Lime Wedge*

SUSHI & NIGIRI

SALMON • YELLOWFIN TUNA

EBI PRAWN • TAMAGO • CALIFORNIA ROLL

KANPYO MAKI ▼ • OSHINKO MAKI ▼ • KAPPA MAKI ▼

Gari, Shoyu, Wasabi

CEVICHE

YELLOWFIN TUNA TARTARE

Guacamole, Mustard, Shallot

OCTOPUS

Cannellini Beans, Green Chili, Parsley, Extra Virgin Olive Oil

WHITE ANCHOVY

Piquillo, Heirloom Tomato, Pink Peppercorn, Colatura Balsamico

PICKLED MACKEREL

Fennel, Mirepoix, Grapefruit

▼ - Vegetarian option. Please approach our friendly staff for more options.
Menu is subject to change without prior notice.

CHARCUTERIE

WAGYU BEEF BRESAOLA • BEEF PASTRAMI

SERRANO HAM • SAUCISSON

ROSETTE DE LYON • PROSCIUTTO DI PARMA

DUCK RILLETTES

*Honeycomb, Acacia Honey,
Crudités, Strawberries, Grapes, Dried Fruits,
Olives, Premium Nuts, Mustards, Pickles,
Sourdough, Hazelnut Oat Crackers, Assorted Cheese Crackers,
Extra Virgin Olive Oil, Aged Balsamic Vinegars*

BAKERY

HOT CROSS BUN • PRETZEL • MINI BAGUETTE

SOURDOUGH • RYE • FOCACCIA • MULTIGRAIN

OVAL BRIOCHE • SOFT ROLL

SOUP

CREAM OF PORCINI MUSHROOM SOUP

DOUBLE-BOILED FROG, PORK RIB & BITTER MELON SOUP

SALAD BAR

BASE

Toscane Kale • Romaine Lettuce • Crystal Lettuce
Frisee • Oak Lettuce • Arugula

SUPPLEMENTS & TOPPINGS

Smoked Trout • Cold Water Shrimp • Smoked Duck Breast
Quail Egg • Anchovy • Cherry Tomato • Semi-dried Tomato
Grilled Pepper • Red Onion • Cucumber • Carrot
Sweet Corn Kernel • Olives • Bacon Bits
Pumpkin Seeds • Sunflower Seeds • Chia Seeds • Flax Seeds
Croutons • Grissini • Sesame Lavosh

DRESSING

Yuzu Lemon Dressing • Passion Fruit Dressing
Sesame Dressing • Wafu Dressing
Aged Balsamic Vinegar • Extra Virgin Olive Oil

PASS-AROUND SNACKS

POACHED CAGE-FREE EGG

Pork Chorizo Crumb, English Muffin, Micro Herbs,
Classic Hollandaise Sauce,

PAN-SEARED FOIE GRAS

Brioche, Cranberry Hibiscus & Cherry Gel, Green Pistachio,
Balsamic Reduction, Sea Salt

CHARCOAL-GRILLED CATCH OF THE DAY

Sea Salt Sampler, Extra Virgin Olive Oil, Fresh Lemon

BUTCHER'S CARVING TABLE

SLOW-ROASTED BEEF TOMAHAWK

FLAME-GRILLED SOUS VIDE BEEF SHORT RIB

SLOW-ROASTED WHOLE SUCKLING LAMB

LUMINA LAMB LEG

SUCKLING PIG PORCHETTA

Pork Loin, Sausage Stuffing

BOURBON-GLAZED PORK RIB

Garlic & Sesame Gremolata

CRISPY PORK ROULADE

Fennel Seed, Chicharrón

ASSORTED ARTISANAL SAUSAGES

Natural Jus, Caramelised OnionS, Assorted Mustards, Horseradish, Mint Jelly

SIDES

POTATO MOUSSELINE ▾ • RUSTIC POTATO AU GRATIN ▾

PORK COTECHINO, BELUGA LENTIL, PARSLEY

HERB BUTTER ROASTED SPRING VEGETABLES ▾

CHINESE CARVING STATION

‘EASTER COLOURS’ HAINANESE POACHED CHICKEN

COLOURED WITH NATURAL FOOD-DERIVED DYES:

Beetroot • Cordyceps Flower & Turmeric
Spirulina & Pandan • Soy Cocoa • Butterfly Pea

DANG GUI ROAST DUCK

ROAST PORK BELLY

PORK BELLY CHAR SIEW

SIDES & CONDIMENTS

GINGER & PANDAN-INFUSED FRAGRANT RICE

Homemade Chilli Sauce, Ginger Paste, Dark Soya Sauce, Cucumber, Tomato

PASTA LIVE STATION

BLACK TRUFFLE MUSHROOM RISOTTO ▾

TOSSED IN HALF-WHEEL GRANA PADANO

Riso Acquerello, Brillat-Savarin Cheese,
Black Truffle, Chanterelle Mushrooms, Locally Farmed Mushrooms,
Sous Vide Egg

À LA MINUTE CLASSICS

CHOICE OF PASTA

Spaghettoni • Orecchiette • Paccheri

CHOICE OF SAUCE

Beef Bolognese • Tomato Sauce ▾ • Genovese Pesto ▾ • Aglio Olio ▾

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NOODLE LIVE STATION

THE PIER'S SEAFOOD LAKSA

Maine Lobster Claw, Poached Sea Prawn, Quail Egg, Bean Curd Puff, Fish Cake,
Thick Rice Noodles, Yellow Noodles, Mee Tai Bak Noodles,
Sambal Onion, Dehydrated Laksa Leaf, Sakura Ebi

ASIAN DELIGHTS

CRAB MEAT & EGG WHITE FRIED RICE

Asparagus, Conpoy Floss

BRAISED BLACK PEPPER BEEF UDON

Bonito Flakes

DEEP-FRIED HALIBUT FILLET

Sour Plum & Chilli Sauce, Grated Zucchini

SALTED EGG PRAWN

Curry Leaves, Chilli Padi

SHANGHAI GREENS ▼

Locally Farmed Mushrooms, Mushroom Sauce

DIM SUM COUNTER

HAR GAO SHRIMP DUMPLINGS

CHICKEN & PRAWN SIEW MAI

FRIED SEAFOOD BEAN CURD ROLL

Bean Paste Chilli Sauce, Chinkiang Vinegar

INDIAN CUISINE

LAMB SHANK CURRY, POTATO

GOAN FISH CURRY

BUTTER CHICKEN

CABBAGE MASALA, CHANA DAL ▼

SIDES ▼

JEERA RICE • PLAIN & GARLIC NAAN • PAPADUM

Mango Chutney, Achar Pachranga, Mint Chutney, Raita

KIDS' TABLE

SODA & BATTER FISH & CHIPS

Coleslaw, Tartar Sauce

BEEF MEATBALLS IN TOMATO SAUCE

Basil, Parmesan

CHICKEN CHIPOLATA

Onion Marmalade

MUSHROOM PENNE

Pink Sauce

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EUROPEAN FARM CHEESES

TOMME DE SAVOIE • GRANA PADANO • TÊTE DE MOINE
MIMOLETTE • CAMEMBERT • MANCHEGO • BRIE

*Quince Paste, Truffle Honey, Wild Berry, Marmalade,
Marinated Olives, Cornichons, Cipollini Onions*

SWEETS

À LA MINUTE

PAVLOVA

Passion Fruit Chantilly, Milk Tea Gelato, Spiced Crumb

WARM DESSERTS

BREAD & BUTTER PUDDING

RHUBARB STRAWBERRY ALMOND FRANGIPANE

CAKES

FUN HOUSE WALNUT CARROT CAKE

STRAWBERRY BASIL SHORTCAKE

PISTACHIO CARAMEL PEAR

RASPBERRY DARK CHOCOLATE FUDGE CAKE

MANGO TROPICAL SWING

RAINBOW CHEESECAKE

TARTS, FLAN, SHOOTERS

LEMON THYME TART

SALTED CARAMEL PEANUT BUTTER TART

MADAGASCAR VANILLA CRÈME BRÛLÉE

MILK CHOCOLATE PANNA COTTA

LIME RASPBERRY CRÊMEUX

FLOWER TEA CHOUX

CONFECTIONARY

MINI CHOCOLATE EGGS

HOT CROSS EASTER PRALINES

ASSORTED EASTER BUNNY MACARONS

MILK CHOCOLATE ALMONDS

DARK CHOCOLATE HAZELNUTS

MIXED NUTS AND FRUITY CHOCOLATE SHARDS

CHOCOLATE FOUNTAIN

MARSHMALLOW • STRAWBERRY • BISCOTTI

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

*Chocolate Pearls, Hundreds & Thousands Sprinkles,
Almond Flakes, Caramelised Seeds,
Mango Sauce, Raspberry Sauce*