



DEEPAVALI

SUNDAY BRUNCH BUFFET

8 November 2026, 12.00 p.m. to 3.00 p.m.

S\$98* per adult, 49* per child (six to 11 years old)
inclusive of free-flowing selected non-alcoholic beverages

S\$188* per adult
inclusive of free-flowing selected alcoholic beverages

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*

DEEPAVALI SPECIAL

SOUP

Crab Rassam

Crab Broth, Tamarind, Tomato, Garlic, Aromatic Rasam Spices

COMPOUND SALAD

Panch Phoron Potato Salad

*Baby Potato, Mustard Seed, Fennel, Cumin, Fenugreek,
Coriander, Curry Leaf*

Tandoori Chicken & Kachumber Salad

*Chicken, Pomegranate, Tamarind Yoghurt Dressing, Pickled
Onion*

Roasted Beetroot, Paneer & Orange Chaat

Arugula, Paneer, Chaat Masala, Roasted Beets

Kerala Coconut & Prawn Salad

Prawn, Cucumber, Coconut, Curry Leaf, Green Chilli, Lime

STARTER

Pani Poori

Pooris, Potato, Tamarind Chutney, Mint-Coriander Pani, Chickpea

Crispy Vadai

Vadai, Urad Dhall, Green Chilli, Onion, Curry Leaf, Prawn

Gobi Pakora

Spiced Gram Battered Cauliflower

Prawn 65

Prawn, Aromatic Spices, Curry Leaf

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

HOT SELECTION

Dum Biryani

Basmati Rice, Masala Chicken, Aromatic Spices, Saffron, Onion

Dhalcha

Yellow Lentil, Aromatic Spices, Coriander, Tamarind

Tulang Merah

Mutton Stock, Tomato, Ginger, Chilli, Spices

Indian Rojak

Golden Fritter, Tofu, Potato, Egg, Peanut-Chilli Gravy

Mutton Keema

Mutton, Aromatic Spices, Onion, Tomato, Ginger, Garlic

Palak Paneer

Spinach Gravy, Ginger, Garlic, Indian Spices

ASSORTED INDIAN CRACKERS AND BREADS

Butter Naan • Garlic Naan • Chapati • Papadum
Murukku • Roasted Cashew Cracker

ASSORTED INDIAN SWEETS

Ladoo • Royal Burfi • Gulab Jamun • Kaju • Jalebi

TO START

SEAFOOD ON ICE

Boston Lobster • Crayfish • Half-shell Scallop

Sea Prawn • Green Mussel • Babylon Snail

Hard-shell Clam

*Smoky Chilli Dip, Horseradish Sour Cream, Garlic Dill Yoghurt,
Spicy Sweet & Sour Mango, Grain Mustard Plum Mayonnaise,
Thousand Island, Lemon Wedge, Lime Wedge*

CHARCUTERIE

Beef Pastrami • Mortadella Bologna

Pork Salami • Spicy Chorizo

*Cornichon, Green Olive, Kalamata Olive
Grain Mustard, Silver Onion*

ASSORTMENT OF EUROPEAN CHEESES

Fresh Grape, Cracker, Assorted Dried Fruits & Nuts

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ANTIPASTI

Tarragon Mushroom • Grilled Zucchini
Eggplant Verde • Spiced Paprika Hummus
Charred Asparagus • Garlic Baba Ganoush
Tomato Garlic Confit • Pita Bread • Extra Virgin Olive Oil

GRAIN

Orzo Pasta, Black Olive, Citrus Chimichurri
Marinated Barley, Citrus Garbanzo, Pepper
Wild Rice, Pomegranate, Roasted Pumpkin, Arugula

ARTISANAL BREAD

Sourdough • Walnut Cranberry • Dark Rye
Green Olive Gruyere • Baguette • Multigrain
Assorted Bread Rolls

FOCACCIA

Tomato, Black Olive, Garlic, Basil, Chilli Flake

ACCOMPANIMENT

Salted and Unsalted Butter

PARMESAN CHEESE WHEEL SALAD BAR

Yellow Frisee • Romaine Lettuce • Coral Lettuce
Red Chicory • Arugula

SUPPLEMENT

Smoked Chicken • Maple Pumpkin • Artichoke • Broccoli
Anchovy • Baby Potato • Carrot • Cherry Tomato
Crouton • Kimchi • Cucumber • Edamame • Feta Cheese
Guacamole • Jalapeno • Sundried Tomato • Red Onion
Piquillo Pepper • Bacon Bits • Quail Egg • Sweet Corn

DRESSING

Classic Caesar • Peri-Peri • Honey Mustard • Italian Herb
Roasted Sesame • Plum Vinaigrette • Sweet Chilli
Vinaigrette • Assorted Oils and Vinegars

DIY NOODLE

LAKSA

PRAWN NOODLE

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TOPPING

Slipper Lobster, Sea Prawn, Lobster Ball, Hard-shell Clam, Fish Ball, Fish Cake, Quail Egg, Cabbage, Bean Sprout, Nai Bai, Dou Miao, Xiao Bai Cai

CONDIMENT

Sambal Chilli, Crispy Shallot

WESTERN

Seafood Harvest Lasagna

Scallop, Crab, Salmon, 3 Cheese Pristine

Sweet Chilli Garlic-Butter Snow Crab

Lemon, Cajun, Sweet Paprika, Tarragon, Butter

Braised Beef Cheek

Heirloom Carrot, Fragrant Aromatics, Porcini Mushroom Crème

Argentinian Roasted Spring Chicken

Mustard Tarragon Crème, Burnt Leek, Spring Pea

Duck Fat Roasted Sweet Potato, Fresh Garlic, Thyme

Maple Roasted Pumpkin, Pickled Onion, Feta Crumble

Mashed Potato, Garlic Confit

LOCAL

XO Sauce Fried Rice

Lemak Jumbo Clam

Jumbo Clam, Bird's Eye Chilli, Kaffir Lime, Lemongrass

Ginger Scallion Beef

Beef, Shao Xing Wine, Ginger, Scallion

Assam Pedas Ikan Siakap

Seabass, Tangy Broth, Laksa Leaf, Tomato, Dried Chilli

Kung Pao Chicken

Chicken, Sweet Sauce, Dried Red Chilli, Cashew Nut

Nyonya Chap Chye

Snow Pea, Bean Curd, Vermicelli, Napa Cabbage, Black Fungus, Carrot

Kueh Pie Tee

Prawn, Crab Meat, Chilli Sauce, Coriander

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CHINESE

Pork Char Siu

Roasted Chicken • Poached Chicken

Roasted Duck

CONDIMENT

Chicken Rice Chilli, Black Soya Sauce, Ginger

JAPANESE

SASHIMI & SUSHI

Salmon • Tuna • Tako

Pickled Ginger, Wasabi, Shoyu

HOT SELECTION

Chicken Katsu Don Buri

Chicken, Japanese Rice, Scallion, Sesame Seed

Assorted Vegetable and Prawn Tempura

Wasabi Mayonnaise, Kushi Katsu Sauce

SWEET INDULGENCE

À LA MINUTE

Chocolate Lava Cake

Salted Egg Crispy Fish Skin

WARM CLASSIC

Raisin Bread & Butter Pudding

Portuguese Egg Tart

LOCAL DELIGHT

Assorted Nonya Kueh • Durian Pengat

CAKE & TART

Ondeh Ondeh • Raspberry Lychee Bandung

Cranberry Fromage Blanc • Blueberry Coconut

Hazelnut Praline Crunch • Chocolate Cake

Crème Brûlée Cheesecake • Earl Grey Raspberry Cake

Dark Chocolate Cherry Morello • Ivory Pistachio

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DESSERT SHOOTER

Guanaja Hazelnut Praline • Strawberry Basil Panna Cotta
Brownie Raspberry Crème

CHOCOLATE FOUNTAIN

Vanilla Choux • Chocolate Cookie
Waffle Biscuit • Brownie • Marshmallow

CONFECTIONARY

Dragées De Cacao • Macaron • Praline • Cookie

ICE CREAM

Chocolate • Vanilla • Strawberry • Raspberry