

EASTER SUNDAY MEGA BRUNCH

9 APRIL 2023

10.30am – 1pm | 2pm – 4.30pm

\$128 per adult**\$76.80 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**

**Early Bird Offer: Enjoy 10% off for every adult diner with full pre-payment made by 26 March!
(not applicable for child price, menus with alcohol or top-up options)**

Sunshine Station

Scrambled Eggs served with Sour Cream, Black Caviar & Chives in Egg Shell
Beef Sausages
Hash Browns
Chicken Chipolatas
Crispy Pork Bacon
Oven-roasted Roma Tomatoes with Parmesan Crust
Selection of Freshly-baked Bread, Danish Pastries, Croissants & Muffins
(Selection of Jam, Marmalade & Butter)
Selection of Assorted Yoghurt
Homemade Bircher Muesli
Selection of Fresh Tropical Fruits & Berries

Farm Cheese & Charcuterie Station

French & Australian Cheeses
Dried Fruits, Grapes, Quince Paste, Assorted Nuts & Crackers
Jamon Ibérico, Parma Ham, Salchichón, Chicken Ham & Beef Pastrami

Chilled Seafood Bar

Freshly Shucked Seasonal Oysters
Chardonnay Poached Tiger Prawns
New Zealand Mussels
Snow Crab Legs
White Clams

Condiments: Spicy Cocktail Sauce, Marie Rose Sauce, Mignonette Sauce, Lemon & Lime Wedges

Salad Selections

Spring Garden Salad with Condiments & House Dressing
Herb-roasted Red Bliss Potatoes with Mustard & Chives
Carrot Salad with Raisins & Citrus Fruits
Heirloom Vine-ripened Tomato Salad with Bocconcini & Basil Pesto
Broccolini & Egg Salad

Thai Delights

Green Mango Salad with Peanuts & Plum Sugar (Som Tum)
Boat Noodles with Condiments
Grilled Pork with Jeow Som (Moo Ping)
Green Chicken Curry with Eggplants
Spicy Squid with Chili & Lime
Crispy Deep-fried Pork Belly (Moo Krob)
Prawn Spring Rolls with Sweet Chili Dip

Hearty Soup

Creamy Carrot & Orange Soup
Poultry Consommé with Pearl Vegetables

'Live' Carving Station

Glazed Easter Ham
Oven-roasted US Whole Prime Rib with Mushroom Sauce
Slow-roasted Leg of Lamb with Rosemary & Black Garlic Jus
Served with Roasted Potatoes & Grilled Vegetables

Italian

Spaghetti
Penne

(Tomato Herb Sauce, White Wine Cream Sauce or Tangy Beef Bolognese Sauce)

Local Hot Favourites

Chicken Skewers served with Peanut Sauce, Cucumbers, Onions & Ketupat
GWP Laksa with Laksa Leaves & Sambal Chilli
Popiah & Kueh Pie Tee with Preserved Vegetables, Eggs & Prawns
Braised Pork Knuckles served with Yam Rice, Braised Eggs & 'Tau Pok' in Dark Soya Sauce

"Chop Chop" Meats Station

Hainanese Boneless Chicken Rice Ball
Roasted Pork Belly
Condiments: Chicken Rice Chilli, Dark Soy Sauce, Grated Ginger & Mustard Sauce

L'ESPRESSO

Coffee Lounge
SINCE 1977

gordon grill

Taiwan Porridge Specials

Wok-fried Chilli Prawn with Deep-fried Man Tou
Wok-fried Marmite Chicken
Salt-baked Chicken in Mui Chow Style
Stir-fried Scallops with Sweet Beans and Black Garlic
Steamed Seabass in Nyonya Style Assam Sauce
Braised Mushrooms and Beancurd with Seasonal Vegetables
Homemade Tofu with Fragrant Vegetables

Dessert Rooms

Easter Brownies
Chocolate Banana Bites
Lemon Pavlova
Easter Spring Cake
Raspberry Pistachio Eclair
Carrot Truffle Cake
Easter Bunny Pudding
Mixed Chocolate Lollipops
Assorted Easter Macarons
Chocolate Praline
Vanilla Crème Brûlée
Strawberry Shortcake
Oreo Cheesecake
Tiramisu
Assorted Donut Wall
Chocolate Fountain