Le Festive Brunch

$158* PER PERSON

TO START

Seafood on Ice
Boston Lobster, Alaskan King Crab Leg,
Half Shell Scallop, Red Crawfish,
Fresh Sea Prawn, Black Mussel

CONDIMENTS
Lime Dip, Cocktail Dip, Curry Mayonnaise, Spicy Aioli,
Lemon Wedges, Tabasco

Smoked Fish
Smoked Norwegian Salmon, Smoked Tuna,
Salmon Gravlax

CHARCUTERIE

Freshly Carved Jamón Ibérico,
Salami, Smoked Turkey Ham,
Chicken Ham, Beef Bresaola, Chorizo,
Country Style Pâté, Duck Rillettes

CONDIMENTS
Cornichon, Pickled Onion, Marinated Olives

CRUDITÉS

Assortment of Sliced Raw Vegetables

CONDIMENTS
Avocado, Baba Ganoush, Hummus

ARTISANAL BREAD

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere Loaf, Grissini,
Baguette, Lavosh,
Assorted Bread Rolls

SALTED & UNSALTED BUTTER
SOUP OF THE DAY
ON ROTATION BASIS
Champignon
Winter Truffles

SALAD BAR
Healthy Salad Bar
ASSORTMENT OF SALAD BASE, TOPPINGS & DRESSING
Compound Salads
Heirloom Tomatoes, Olives, Balsamic Dressing;
Baby Octopus, Wakame, Cucumber;
German Potato Salad, Bacon, Scallion;
Mediterranean Vegetable, Basil Pesto, Vine Tomatoes;
Smoked Duck Salad, Orange, Pickled Fennel;
Pumpkin Salad, Macadamia, Feta Cheese,
Honey-Cranberry Dressing;
Pickled Local Farm Mushroom, Raspberry Vinaigrette,
Shio Kombu

APPETISER
LIVE STATION
Pan-fried Foie Gras, Caramelised Apples,
Raisin Balsamic
Wagyu Beef Tartare on Toast,
Smoked Chilli Aioli, Lime
Mini Lobster Roll, Nomad Caviar,
Bottarga Mayonnaise

CARVING STATION
Roasted Christmas Turkey
Chestnut Stuffing, Brussels Sprout, Giblet Gravy,
Cranberry Sauce
Herb-crusted U.S Beef Ribeye
Potato Au Gratin, Peppercorn Sauce
Maple-glazed Ham
Pineapple Sauce
Ras El Hanout Roasted Lamb Rack
Provencal Vegetables, Lamb Jus

CONDIMENTS
Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce
WESTERN HIGHLIGHTS

Local Sea-farmed Sea Bass
Capers, Lemon

Poached Seafood
Saffron, Curry Leaves

Beef Bourguignon
Root Vegetables

Duck Confit
Caramelised Onion, Balsamic jus

Penne Rigate
Plant-based Beef Bolognese

INDIAN SPECIALS

Lamb Rogan Josh
Murgh Tikka Masala
Dhal Curry

ACCOMPANIMENTS
Biryani Rice, Mint Sauce, Mango Chutney, Papadum

CHINESE DELIGHTS

Baby Chinese Cabbage, Superior Sauce, Wolfberry

Stewed Pork Spare Ribs, Chestnut, Mushroom, Brown Sauce

LOCAL FAVOURITES
FROM THE KITCHEN

Singapore Lobster Laksa

Fullerton Poached Chicken Rice

Chicken & Beef Satay, Peanut Sauce, Onion, Ketupat, Cucumber

Golden Mantou, Chilli Crabmeat Sauce
CHEESEBOARD
Assortment of 12 French Farm Cheeses

CONDIMENTS
Honey, Grapes, Figs, Assorted Nuts, Assorted Dried Fruits, Assorted Jam, Crackers

SWEET INDULGENCES

LIVE STATION
Roasted Caramelised Pineapple and Figs
Cinnamon Vanilla Sauce, Chantilly Cream, Berries Compote

WARM
Bread Butter Pudding, Vanilla Sauce
Chocolate Pudding, Berry Compote

PÂTISSERIE
Lychee Mousse Vanilla
Tropical Passion Fruit Mango
Panettone, Rum Vanilla Sauce
Rich Mixed Fruitcake
Traditional Stollen
Mini Mince Fruit Pie
Signature Chocolate Fullerton Cake
Berries Victoria Sponge
Pumpkin Spice Cheesecake

TARTS & FLAN
Red Wine Poached Pears
Classic Sherry Trifle
Vanilla Crème Brûlée
Alphonso Mango Mousse, Red Fruit
Pecan Nut Tart
Chesnut Mont Blanc

CONFECTIONERY
Assorted Macarons
Assorted Pralines
Assorted Christmas Cookies
Milk Chocolate Almonds
Sea Salt Caramel Almonds
Ivory Chocolate Fruity Slab

ICE CREAMS & SORBETS
Vanilla, Chocolate, Strawberry, Raspberry

CHOCOLATE FOUNTAIN
Marshmallow, Chocolate Wafers, Choux Puff, Biscotti

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
*PRICE IS SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.