FATHER'S DAY CHAMPAGNE BRUNCH

15 JUNE 2014

Generic Menu

Item subjected to change on the availability

SALAD BAR

Caesar Salad

Anchovies, Grated Parmesan, Garlic Croutons, Bacon Bits, Caesar Dressing

Seasonal Boutique Market Greens

Red Treviso, Baby Spinach, Mesclun Mix, Arugula, Yellow Frisée, Butter Lettuce,

Snow Pea Sprouts, Romaine, Red Oak, Endives, Green Coral

Dressings and Emulsions

Asian, Balsamic, French, Italian, Thousand Island

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Sherry, Raspberry, Champagne, Apple,

White Balsamic, Black Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado, Pumpkin Seed

Toppings for your Salad

Fennel, Red and Yellow Cherry Tomatoes, Olives, Sun-dried Tomatoes, French Beans,

Snow Peas, Corn Kernel, Shredded Carrot, Alfalfa Sprouts, Japanese Cucumber, Baby Radish

SALADS AND APPETISERS

Thai Papaya Salad with Roasted Peanuts

Thai Mango Salad with Corriander

Thai Glass Noodle Salad with Marinated Topshell

Thai Minced Chicken Salad with Cashew Nuts

Dill and Yuzu Marinated Tiger Prawn Salad

Tamarind and Plum Sugar Calamari Salad

Smoked Chicken Salad with Orange Segment

Red and Yellow Cherry Tomato with Bococini Salad

Thinly Shaved Roasted Beef on Greens with Tuna Sauce

Crab/Lobster Gateaux with Tobiko and Garden Cress

Our Chefs will be delighted to assist you with any dietary requests.
All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

EUROPEAN CHARCUTERIES AND JAMÓN IBÉRICO DISPLAY

Selection of Premium Charcuteries

Mortadella, Parma Ham, Rosette, Beef Bresoala and Coppa Salami

Whole Leg of Iberian Ham Carving

CHEESE DISPLAY

Finest Selection of Gourmet Farm House Cheeses

Accompanied with Honeys, Jams, Mostarda, Assorted Crackers, Nuts and Dried Fruits

ANTI PASTI

Specialty In-house Marinade

Grilled Italian Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplant, Sun-dried Tomato,

Pickled Beets, Marinated Bocconcini, Herb-marinated Feta Cheese,

Artichokes, Stuffed Olives, Kalamata and Black Olives

BREAD CREATION

Array of Special Bread Loafs and Rolls

Assorted Crisp, Stick and Twist

Dip of "Spices"

Baba Ghanoush, Hummus, Sun-dried Tomato, Basil Pesto, Olive Tapenade, Black Truffle Mayo Dip

LIVE SHUCKED OYSTERS AND SEAFOOD EXTRAVAGANZA

Hand Selected Fresh Oysters from Canada and US

Boston Lobster, Snow Crab Leg, Tiger Prawn, Peruvian Scallop

Alaskan King Crab Leg, Jonah Crab Craw, Spanner Crab, Green Lip Mussels

Condiments

Tomato Cocktail Sauce, Wasabi Mayo, Mignonette, Thousand Island, Garlic Aioli

Tabasco and Lemon Wedge

Whole Poached Norwegian King Salmon with Traditional Condiments

Assortment of Fish Caviar on Ice

JAPANESE CULTURE

Selection of Freshly Pressed Nigri Sushi and Maki-Rolls

Made-to-order Tamaki Hand-rolls

Freshly Sliced Sashimi Moriawase

Hamachi, Salmon, Ama Ebi

Japanese Cha, Zaru Soba or Somen

Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes, Spring Onions and Japanese Pickles

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MATCH-YOUR-OWN GOURMET PASTA STATION AND FARMHOUSE EGGS CORNER

Selection of Fresh Homemade Egg Pasta with Choice of

(Organic Tomato-basil Concasse, Cheese Alfredo, Beef and Cannellini Ragout)

Accompanied by Selection of Garnishes and Traditional Condiments

Truffle Scented Porcini Risotto and Micro-organic Cress Garnishes

Farmhouse Eggs any style with Choice of Premium Garnishes and Accompaniments

(Blueswimmer Crabmeat, Chopped Summer Truffles, Aged Iberico Ham)

LIVE CARVING STATION AND ROAST

Overnight Roasted Wagyu Steamship

(Mustard Cream and Red Wine Jus)

Oven Roasted Iberico Pork Rib

(Port Wine Jus, Djon Mustard and Apple Jam)

Whole Seabass En Papillote

(Sauce Béarnaise and Caper Cream)

LOCAL SPECIALTY ROASTS

Peking Duck, Canton Chicken, Crispy Roast Pork Belly

Served with Traditional Condiments

LIVE FOIE GRAS STATION

Pan-fried Duck Foie Gras served on Cinnamon Infused William's Pear Purée

Brandy Raisin Compote and Brioche Crisp

OPEN-AIR BBQ GOURMET BURGER STATION AND ROTISSERIE

Selection of Grilled Wagyu Sliders and In-house Specialty Healthy Buns

(Classic Cheeseburger, Japanese Teriyaki, Texas Chilli, Swiss Mushroom, Indian Tandoori)

With Choice of Traditional Burger Condiments and Relishes

Whole Roasted Baby Lamb Carcass

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INDIAN CUISINE

Selection of Assorted Indian Tandoori and Kebabs

Plain, Garlic Naan and Pratas

Selection of Indian Curries

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

THAI AND ASIAN WOK

Assortment of Oriental Crackers with Chilli Dips

Liquid Flavours

Ginseng Black Chicken Soup with Winter Melon

"Tom Yam Kung" Thai Style Hot and Sour Soup with Prawns and Assorted Seafood

Asian Staple

"Khao Khluk Kapi" Thai Fried Rice with Shrimp Paste

Steamed Jasmine Rice

Crispy Delights

"Thot Man Kung" Thai Style Fried Prawn Cake

Salt and Pepper Dusted Soft Shell Crab

Fragrant Wok

"Kaeng Phet Pet Yang" Traditional Thai Red Curry Duck

"Kai Phat Met Mamuang Himmaphan" Thai Stir-fried Chicken with Chillies and Cashew Nuts

"Pla Neung Manao" Steamed Cod Fillet with Garlic, Chill and Lime Dressing

Wok Fried Sambal Seafood

Kailan with Black Bean Sauce

Singapore Chilli Crab/Lobster

EUROPEAN CLASSICS

Array of Crisp and Chips

Soup

Classic Clam Chowder

Garlic Bread

Stewed and Braised

Country Style Brown Chicken Stew with Potatoes

Oxtail Stew with Root Vegetables

Braised White Wine Mussels

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Pans and Roast

Pan-fried Butter Fish with Olive Salsa

Roasted Lamb Chops with Mushroom Ragout

Roasted Marron Lobster with Hollandaise Gratin

Starch

Pilaf Rice with Forest Mushrooms

Classic Potato Gratin

Vegetables and Greens

Braised Corn on the Cob

Roasted Baby Squash with Garlic and Thyme

Broccoli and Cauliflower Tossed with Herb Butter

Balsamic Glazed Forest Mushrooms

Sautéed Haricot Vert with Olives

BRUNCH FAVOURITES

Veal, Chicken and Pork Sausages

Grilled Crispy and Back Bacon

Eggs Benedict with Roma Tomato

Braised White Beans with Tomato Sauce

Home-made Potato Pancakes

DESSERTS

Gateaux, Cakes and Tarts

Mascarpone "Sakura" Cream

Matcha Azuki Opera

Seated Peanut Chocolate Brownies

Raspberry Vanilla Short Cake

Orange Coffee Ivory Chocolate Creameux

Yuzu Lychee Meringue Sable Tart

Exotic Passion Fruit Mango Gateaux

Gran Cru Chocolate Sable

Petit Macaroons Croquembouche

Assortment of Fine Chocolate Bonbons

Assorted French Dragees

Assorted Nanya Kueh

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The Chilled Cabinet

Tanariva Strawberry Semi Gelee

Madagascar Vanilla Savarin

Apricot Compote with Chantilly Cream

Banana Panna Cotta

Lemon Curd with Almond Crumbles

Caramel Cream with Chocolate Pearls

Warm Dessert

Apricot Orange Bread and Butter Pudding

Chocolate Gelee with Chocolate Soil

Dessert Station

"Waffles"

Tiramisu Espuma with Bailey's Gelato

Special Gelato

Avocado

Black Sesame

Strawberry

Chocolate Fudge

Garden of Fruits

Selection of Refreshing Sliced Fruits:

Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas,

Kiwis, Persimmons, Star Fruits, Oranges, Grapes

Selection of Thai and Local Desserts

128 per person inclusive free flow of soft drinks and juices

168 per person inclusive free flow of champagne, wines, beers, cocktails, soft drinks and juices

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