



## **MOTHER'S DAY CHAMPAGNE BRUNCH**

**14 MAY 2017**

### **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, Walnuts, Hazelnuts, Avocado, Pumpkin Seeds

#### **Toppings for your Salad**

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

Snow Peas, Corn Kernels, Shredded Carrots, Alfalfa Sprouts, Japanese Cucumber, Baby Radish

### **SALADS AND APPETIZERS**

Thai Glass Noodle Salad with Marinated Topshell

Caprese Salad with Aged Balsamic Emulsion

Dill Potato Salad with Sausages and Herbs

Mum's Country Style Waldorf Salad

Crab and Avocado Salad with Garden Cress

King Crab Gâteau with Watermelon and Trout Roe

Balic Salmon Platter

### **EUROPEAN CHARCUTERIES AND JAMÓN IBÉRICO DISPLAY**

#### **Selection of Premium Charcuteries**

Mortadella, Parma Ham, Rosette, Beef Bresaola 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

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

## **ANTIPASTI**

Specialty In-House Marinade

Grilled Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplants, Sun-Dried Tomatoes

Pickled Beets, Marinated Bocconcini, Herb Marinated Feta Cheeses

Artichokes, Stuffed Olives, Kalamata and Black Olives

## **BREAD CREATION**

Array of Special Bread Loaves and Rolls

Assorted Crisp, Stick and Twist

Dip of "Spices"

Baba Ghanoush, Hummus, Sun-Dried Tomatoes, Basil Pesto, Olive Tapenade, Black Truffle Mayonnaise Dip

## **OYSTERS AND SEAFOOD EXTRAVAGANZA**

Hand Selected Fresh Oysters from Canada

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

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

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

Tabasco and Lemon Wedges

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

## **SOUPS**

Black Bean Herbal Soup Pot

Thai Tom Yum Goong

Classic Cream of Leek and Potatoes with Garlic Bread

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

Selection of Fresh Homemade Egg Pasta with Choice of

Organic Tomatoes and Basil Sauce, Cheese Alfredo, Traditional Bolognese

Accompanied by Selection of Garnishes and Traditional Condiments

Black Truffle Scented Porcini Risotto and Micro-Organic Cress Garnishes

Farmhouse Eggs any Style with Choice of Premium Garnishes and Accompaniments

Blue Swimmer Crabmeat, Chopped Summer Truffles, Aged Iberico Ham

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## **LIVE CARVING STATION AND ROAST**

Roasted Wagyu Prime Rib  
Mustard Cream and Red Wine Jus  
Semi-Bone Honey-Glazed Gammon Ham  
Pineapple Sauce and Cinnamon Jus  
Five Spiced Roasted Peeking Duck  
Spiced Salt and Plum Sauce

## **HAINANESE CHICKEN RICE**

This significant dish has been touted as one of Singapore's national favourite icon.

The recipe is adapted from early Chinese immigrants originally from the Hainan province in Southern China. Simple, bite-sized pieces of delicately poached or steamed chicken served with fragrant rice (cooked in chicken broth with pandan leaves), thin slices of cucumber, premium light or dark soy sauce and a delicious homemade ground chili, garlic and ginger paste.

Variants include roasted chicken or soy-braised chicken.

## **GRAND MOM CLAY POT BAK KUT TEH**

Literally translated as “pork rib tea”, the dish needs to be listed as one of the “must-tries” in Singapore. The soup consists of meaty pork ribs simmered for hours with garlic, pepper, medicinal herbs and spices.

You Tiao are the perfect croutons for soaking up the savoury soup.

Paired with a pot of “Tie Guanyin” Chinese tea will help dissolve the fat in the soup.

## **LIVE FOIE GRAS STATION**

Pan-Fried Duck Foie Gras Served on Cinnamon Infused William's Pear Purée  
Brandy and Raisin Compote, Brioche Crisp

## **BBQ EXTRAVAGANZA @ THE ALFRESCO TERRACE**

Dill Marinated Marron Lobster  
Rosemary Rubbed Wagyu Tenderloin  
Grilled Tiger Prawn  
Mustard Marinated T-Bone Lamb  
Free Range Chicken Supreme  
Premium Garlic Pork Sausage  
Citrus Salmon Fillet  
Chicken Satay with Peanut Gravy  
Whole Suckling Pig on the Rotisserie

Thai Chili Sauce, Sambal Chili, Hoisin Sauce, Chili Sauce, Tomato Relish, Barbecue Sauce, Dijon and Pommery Mustard

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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

## **ASIAN WOK**

Assortment of Oriental Crackers

### **Starch**

Thai Olive Fried Rice

Steamed Jasmine Rice

### **Fried**

Thai Prawn Cake with Thai Chili Salsa

Wok-Fried Butter Oatmeal Prawns

Crispy Prawn Paste Chicken

### **Mains**

Wok-Fried Black Pepper Beef with Capsicum

Steamed Cod Fish Fillet with Superior Soya Sauce

Penang Assam Fish Curry

Hong Kong Kailan with Egg White Gravy and Crispy Garlic

Traditional Braised Pork Belly with Black Fungus

Braised Bean Curd Tofu with Kailan and Egg White Gravy

## **EUROPEAN CLASSICS**

Array of Crisp and Chips

### **Brunch Favourites**

Veal, Chicken and Pork Sausages

Grilled Crispy and Back Bacon

Eggs Benedict with Roma Tomatoes

Braised White Beans with Tomato Sauce

Hash Brown Potato

### **Stewed and Braised**

Oxtail Stew with Root Vegetables

Ocean Fresh Citrus Seafood Gratin

### **Mains**

Roasted Duck Supreme with Orange and Marsala Jus

Grilled Snapper Fillets with Fennel Cream and Confit Roma Salsa

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## **Starch**

Parmesan Polenta with Chopped Herbs  
Roasted New Potatoes with Pommery Mustard and Herbs

## **Vegetables**

Roasted Roots Vegetable Gratin  
Butternut Squash with Caramelized Onions and Parsley  
Market Vegetables with Roasted Almonds  
Organic Beans Cassoulet

## **DESSERTS**

Melt Cake  
Hazelnut Paris-Brest  
Exotic Passion Fruit Mango Gâteau  
"Brilliant Rose" Pate Choux  
Lavender Blossom Honey Lemon  
Cherry Chocolate Sable  
Mama-Macaroon  
Lemon Meringue Sable  
Petit Raspberry Financier  
Yuzu Lychee Meringue Sable Tart  
Ume Strawberry Semi Gelée  
Assortment of Fine Chocolate Bonbons

## **Warm Dessert**

Cherry Bread and Butter Pudding  
Apricot Chocolate Gelée with Chocolate Soil

## **Dessert Station**

Crepes Mara de Bois Strawberry, Rose Emulsion Foam  
With Avocado Gelato

## **Milk Smoothies**

Madagascar Vanilla  
Grand Cru Chocolate

## **Garden of Fruits**

Selection of Refreshing Sliced Fruits  
Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas,  
Kiwis, Persimmons, Star Fruits, Oranges, Grapes

148 per person

inclusive of free flow of juices and soft drinks

198 per person

inclusive of free flow of Ruinart Champagne, wines, beers, cocktails of the day, juices and soft drinks

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