



SUNDAY BRUNCH

Generic Menu

Items subject to change upon availability

SALADS AND APPETISERS

Red Treviso, Baby Spinach, Mesclun, Arugula, Yellow Frisée, Butter Lettuce, Lamb's Lettuce,
Romaine, Red Oak and Endive Leaves

Marinated Grilled Eggplants and Zucchini, Semi-Dried Tomatoes and Capsicums, Artichokes,
Marinated Olives, Pearled Onions, Capers, Baby Gherkins, Stuffed Onions, Stuffed Tomatoes
Anchovies, Grated Parmesan Cheese, Garlic Croutons, Cottage Cheese, Fennel,
Roma Tomatoes, Yellow Cherry Tomatoes, Sun-Dried Tomatoes, French Beans, Snow Peas, Corn Kernels,
Alfalfa Sprouts, Japanese Cucumber and Baby Red Radish
Flavoured Oils and Vinegars

Duck Rilette

Home Wood Smoked Salmon and Salmon Gravlax

Boston Lobster Gâteau with Avocado, Quail Eggs and Ikura

Duo-compressed Watermelon Platter with Crab Rilette, Caviar and Garden Cress

Caprese Platter with Basil Pesto and Arugula

Traditional Waldorf Salad with Walnuts and Celery

Barbecue Lamb Tossed with Quinoa and Moroccan Spices

Country Sausage and Smoked Chicken with Caper Dressing

Thai Papaya Salad with Chunky Crab Meat

Thai Prawn Salad with French Beans

Thai Pomelo Salad

CAESAR SALAD STATION

Fresh Romaine Lettuce Lightly Tossed With Caesar Dressing
Accompanied by Parmesan Cheese, Chopped Boiled Egg and Homemade Croutons

EUROPEAN CHARCUTERIE AND GOURMET TERRINE

Spanish Iberico Ham with Rock Melon

Selection of the Finest

Mortadella, Black Forest Ham, Honey Baked Ham

Bresoala, Salami, Parma Ham, Smoked Chicken Breast, Smoked Duck Breast

FARMHOUSE CHEESE

Gourmet Selection of French and Italian Cheeses

Accompanied by Honey, Jams, Mostarda,

Crispy Crackers, Bread Stick, Lavosh, Nuts, Seeds and Dried Fruits

BREAD CREATION

Daily Selection of Freshly Homemade Breads

Tomato Focaccia, French Baguette, Multigrain, Rye, Whole Meal, Walnut Bread, Herb Brioche,

Farmer Bread, Cereal Bread, Onion Bread, Assorted Croissant and Danish

Dip of "Spices"

Baba Ghanoush, Garlic-scallion Hummus, Sun-Dried Tomato Pesto,

Basil Tapenade and Olive Tapenade,

Salted and Unsalted Butter

JAPANESE COUNTER

Selection of Freshly Prepared Nigri Sushi and Maki

Freshly Sliced Sashimi Moriawase,

Japanese Cha Soba, Zaru Soba and Somen,

Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Nori,

Bonito Flakes, Spring Onions and Japanese Pickles

LIVE SHUCKED OYSTERS AND PREMIUM SEAFOOD

Selected Seasonal Oysters

Fresh Lemon, Tabasco and Mignonette Sauce

Boston Lobster, Spanner Crab, Tiger Prawn, Peruvian Scallop,

Flower Clam, Alaskan King Crab, Snow Crab, Green Lip Mussel

Accompanied by Cocktail Sauce and Wasabi Mayonnaise

Whole Poached Salmon and Condiments

Grated Egg, Shallot, Chives, Sour Cream, Capers

SOUP

Selection of Asian and Continental Soup of the Day

Our Chefs will be delighted to assist you with any dietary requests.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

TRADITIONAL ROASTS AND CARVINGS

Bourbon Honey Glazed Gammon Ham Leg
Roasted Pineapple and Raisin Honey Jus
Slow Roasted Australian Aged Prime Rib of Beef
Yorkshire Pudding, Roasted Rosemary Potatoes, Port Wine Shallot Reduction
Traditional Salmon Wellington
New Dill Potatoes and Mustard Cream
Natural Veal Jus, Mustard Jus, Dijon Mustard, Pommery Mustard,
Horseradish Cream, Mint Sauce

LIVE FOIE GRAS STATION

Pan-seared Foie Gras
Micro-Cress, Assorted Chutney, Compote and Toasted Brioche

BBQ @ THE ALFRESCO TERRACE

Rotisserie

Whole Roasted Suckling Pig

Grill

Grilled Wagyu Beef Burger
Tenderloin Fillet Steak
Basil Spiced Rub T-Bone Lamb
Selection of Sausages
Cajun Spiced Chicken Breast
Corn on the Cob
Baked Potatoes with Condiments
Beef Tomatoes with Basil Oil

Tank

Live Tiger Prawns

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FARM HOUSE EGGS CORNER

Prepared to your Liking
Scrambled, Fried, Boil, Poached or Omelette

Exclusive EGGS

Avruga Caviar, Ebiko, Orange Tobiko, Wasabi Tobiko, Lump Fish Roe, Ikura Salmon Roe

Condiments

Truffles Oil, Paste and Hollandaise
With Cheese, Mushrooms, Tomatoes, Onions, Spring Onion, Smoked Ham, Smokes Salmon, Crab Meat, Lobster

GOURMET PASTA STATION

Homemade Pasta with Ravioli and Risotto
Assorted Premium Seafood, Fresh Tomato-basil Sauce, Mushroom Cream Sauce and Beef Bolognaise
Chili Flakes, Parmesan Cheese, Chopped Parsley

EUROPEAN CLASSICS

Veal, Chicken and Pork Sausages Served with Cabbage
Grilled Hickory Smoked Bacon and Back Bacon
Gratinated Seafood Pot with Pickled Olives and Dill
Oven Baked Cod Fillet with Tomato Salsa and Coriander
Seared Duck Breast ala Orange with Poached Pears
Roasted Squab with Capers, Mustard and Lemon Juice
Shepherd's Pie
Slow Braised Oxtail Stew with Carrots and Potatoes
Fluffy Traditional Mashed Potatoes
Crispy French Baguette with Garlic and Herbs
Gratinated Pumpkin and Sweet Potatoes with Honey and Sage
Glazed Baby Carrots with Chestnut and Parsley
Sautéed Green Asparagus with Parmesan
Sautéed Wild Mushrooms with Garlic and Chives
Cajun Spice Potatoes with Parsley

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THE INDIAN SPICE POT

Selection of Indian Tandoori and Kebabs
Lamb, Chicken, Fish and Vegetables
Plain, Garlic Naan and Pratas
Selection of Indian Curries
With Masala and Plain Papadom
Indian Rice of the Day with Condiments
Whole Baked Tandoori Fish, Mint Chutney and Pickled Onion
Suryavanshi Raan (Traditional Spiced Leg of Lamb)

THE THAI AND CHINESE WOK

Poo Jaa (Fried Crab Cake)
Pla Thod Raad Prig (Fried Fish with Sweet and Sour Chili Sauce)
Gaeng Ped Pad Yaang (Red Curry Duck with Lychee)
Khow Hom Mali (Steamed Mali Rice)
Seafood Mee Goreng
Stir-fried Beef with Ginger and Spring Onions
Sambal Marron with Petai
Coffee Glazed Pork Ribs
Poached Broccoli with Monkey Head Mushrooms
Prawn and Fish Cracker

AWARD WINNING PASTRY THEATRE

The Melt Café Chocolate Crunch Gâteau
Strawberry Marmalade Cheese Cake
Yuzu Tainori Savarin Gâteau
Almond Blueberry Petit Gâteau
Peanut Chocolate Brownies
Morello Cherry Sable Tart
Flamboyant Travel Cake City
Canelé De Bordeaux
Milk Chocolate Caramel Profiterole
Poached Pear with Red Wine
Portuguese Egg Tart

Chocolate Twin Fountain

Melted Valrhona Chocolate

Accompanied by a Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

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Freshly Scooped Homemade Gelato

Homemade Ice Cream Served with Freshly Baked Waffles

Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Showcase

Macarons

Dulce Pearls Manjari Dark Chocolate

Clementine Chocolate Trifle

Gula Melaka Mango Jelly

Basil Raspberry Panna Cotta

Pâte de Fruit

Valrhona Chocolate Praline

Crepes

Freshly Baked Crepes served with Vanilla Cream Pâtisserie

Choice of Topping

Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

Markets of Fruits

Selection of Refreshing Sliced Fruits

Papayas, Watermelons, Honeydews, Pineapples, Rose Apples, Guavas, Kiwis, Persimmons, Star Fruits, Oranges, Grapes

Tropical Whole Fruits

Bananas, Longans, Mangosteens, Rambutans, Dragon Fruits

98 per person

inclusive of free flow of chilled juices (Sunday)

158 per person

inclusive of free flow of "R" de Ruinart Champagne, red wine, white wine, beer,
selected cocktails of the day, soft drinks and chilled juices

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