



Mother's Day Brunch 13 and 14 May 2017

Starters

Selection of fine cold cuts, olives, semi-dried tomatoes, grissini

Canadian oysters with traditional condiments

Prawn salad, Romaine lettuce, cocktail sauce, crispy bread

Heirloom tomato salad, Buffalo Mozzarella, basil dressing

Grilled green asparagus, quail egg, fresh goat cheese

Marinated beetroot carpaccio, potatoes, walnuts, watercress

Selection of cheese, dry fruit, honey, compotes

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

Soup

Mushrooms soup

Pasta

Acquerello Riserva risotto, saffron, sweet bread, orange gremolata

Spaghetti alla chitarra, Mediterranean seafood ragout
lobster broth, cherry tomatoes,

Main Courses

Pan-seared wild barramundi, chick pea stew, burnt onion

Slow-braised Australian lamb shank
mashed potatoes, sautéed mushrooms, red wine sauce

Tagliata, grilled Angus beef sirloin, herbs vinaigrette
roasted bell pepper

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Desserts

Marade bois strawberry cheese cake

Raspberry pistachio shortbread

Exotic passion fruit mango gâteau

72% grand cru chocolate moist

Tiramisu panna cotta

Crème brûlée

Petit macaroons

Chocolate bon bons

Pomme feuilletine with vanilla sauce

Almond banana raisin crumble pie

168

including free flow of "R" de Ruinart, beer, wines, cocktails,
soft drinks, juices and mineral water

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