

## 20 APRIL 2014

# **EASTER BRUNCH**

# 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, Fava Beans, Kidney Beans

## **SALADS AND APPETISERS**

Traditional Potato Salad with Vinegar Enhance
Smoked Turkey and Chestnut Salad with Cranberry Compote
Golden Cumin Pumpkin Salad
Duo Apple Waldorf Salad with Walnuts
Boston Lobster Cocktail Salad
Quail and Foie Gras Terrine with Onion Marmalade
Buffalo Mozzarella and Roma Tomato Platter with Parmigiano Shaving
Platter of Smoked Duck Breast with Baby Pears

# **NORWEGIAN KING SALMON AND CAVIAR ON ICE**

55°C Whole Salmon on Ice with Caviar Selection and Traditional Condiments (Chopped Egg, Chopped Shallot, Chopped Chives, Horseradish Cream, Crème Fraîche, Capers)

## **EUROPEAN CHARCUTERIES**

Butcher Style Long Marble Platter of Premium Charcuteries Served with Flavoured Mustards (Jamon Iberico, Jamon Serrano, Prosciutto di Parma, Bresaola, Rosset, Salami and Mortadella)

## ARTISAN CHEESE DISPLAY

Finest Selection of Imported Farmhouse Cheese
(Cow, Sheep, Goat and Blue)

Accompanied with Quince Paste, Flavoured Jams and Mostarda

Assorted Crackers, Nuts and Dried Fruits

# **ANTI PASTI**

Specialty In-house Marinade

Grilled Italian Vegetables, Vintage Vinegar Mushrooms, Capsicum, Eggplant,

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

Artichokes, Stuffed Olives, Kalamata and Black Olives

# **BREAD CREATION**

Array of Special Easter Bread Loafs and Rolls

Assorted Crisp, Stick and Twist

Melt's Specialty Dips

(Hummus, Sundried Tomato, Basil Pesto, Black Truffle Crème)

## **JAPANESE CULTURE**

Selection of Freshly Pressed Nigri Sushi and Maki Rolls

Made to order Ebi-fry Handroll

Freshly Sliced Sashimi Moriawase

(Ama Ebi, Salmon, Tuna, Hamachi)

Japanese Cha, Zaru Soba or Somen

(Pickled Ginger, Kikkoman, Wasabi, Soba Sauce, Shredded Nori, Bonito Flakes and Japanese Pickles)

# **SEAFOOD COLOSSEUM**

Finest Composition of Molluscs and Crustaceans

Alaskan King Crab, Maine Lobster and Claw, Shucked Oysters, Snow Crab, Spanner Crab

Green Lip Mussels, Tiger Prawns, Black Mussels, Jonah Crab Claw

Sea Conch, Peruvian Scallops

(Spiced Chilli Jam, Lime Aioli, Wasabi Mayo, Signature Oriental Dressing)

(Flavoured Tabasco, Mignonette, Lime and Lemon Wedges)

# MELT'S SHOW KITCHEN "CHEFS AT WORK"

# Risotto and Ravioli Station

Risotto in Truffles-scented Porcini Cream Sauce

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Lobster Ravioli with Saffron-infused Organic Tomato Concasse (Grated Parmesan, Chilli Flakes, Dried Parsley Flakes)

## **Easter Eggs Station**

Farmhouse Eggs any style with Choice of Premium Garnishes and Accompaniments

Blueswimmer Crabmeat, Chopped Summer Truffles, Aged Iberico Ham, Maine Lobster

Truffle Oil, Caviar, Tobiko, Portobello Mushrooms, Jumbo Asparagus and Roma Tomatoes

# FESTIVE ROAST DELIGHTS (LIVE STATION)

Slow Oven Roasted Veal Steamship Round
(Natural Veal Jus and Roasted Root Vegetables)
Slow-baked Iberico Pork Rack with Garlic-Oats Crust
(Shallot Jus and Dijon Mustard)
Puff Pastry wrapped Rainbow Trout
(Dill Beurre Blanc and Organic Tomato-Caper Salsa)

# **FOIE GRAS STATION**

Foie Gras Terrine with Port Gelee on Ice
Pan-seared Duck Liver, Caramelized Onion Jam, Toasted Brioche and Micro Cress

## **LOCAL ROAST DELIGHTS**

Canton-roasted Chicken, Peking Duck and Crackling Kurobuta Pork Belly (Hoisin Sauce, Chicken Rice Chilli, Plum Sauce and Chilli Sauce)

# **BBQ EXTRAVAGANZA @ THE ALFRESCO TERRACE**

## On The Rotisserie

Whole Baby Lamb Carcass

### On The Grill

Signature Mini Wagyu Sliders

Wagyu Sirloin

Dill-marinated Marron Lobster

Live Tiger Prawns

Rosemary-rubbed Short-Rib of Beef

Garlic-infused Lamb T-Bone

Cajun-spiced Chicken Supreme

Specialty Jumbo Pork Sausages

Chicken Satay

Salmon Fillet

# **Gourmet Flavoured Salts Pairing**

Satay Peanut Sauce, Hoisin Sauce, Sweet Onion Sambal, Chinchalok Chilli Lime,
Dijon Mustard, Pommery Mustard and Horseradish Cream

## **INDIAN CUISINE**

Selection of Tandoori Lamb Rack, Tiger King Prawn, Chicken Leg and Vegetable Kebab

Tandoori Whole Red Snapper Carving

(Plain, Garlic and Butter Naans)

Selection of Indian Vegetable and Meat Curries

Devil's Egg Curry

Masala and Plain Papadoms

Indian Rice of the Day with Condiments

# **THAI AND ASIAN WOK**

Assortment of Oriental Crackers with Chilli Dips

## Soup

Herbal Black Chicken Soup with Winter Melon Seafood Tom Yum Soup

Starch

Thai Olive Fried Rice

Steamed Jasmine Rice

## **Fried**

Wok-fried Butter Oatmeal Prawns Salted Egg Yolk Soft Shell Crab

## Main

Vegetarian Thai Green Curry

Thai Stir-fried Minced Chicken with Basil and Cashew Nuts

Steamed Cod Fillet with Thai Sauce

Singapore Black Pepper Crab

Wok-fried Oriental Vegetables

Wok-fried Beef with Onions and Ginger

# **EUROPEAN CLASSICS**

Array of Crisp and Chips

## Soup

Forest Mushroom Soup with Truffle Enhance
Garlic Croutons

## Stewed and Braised

Country Style Brown Chicken Stew
Oxtail Stew with Carrots and New Potatoes
Eggs en Cocotte with Chopped Truffle

# **Pans and Roast**

Roasted Duck Supreme with Orange and Madeira Wine Roasted Chicken Roulade with Jumbo Asparagus Roasted Lamb Chops with Bean Fricasée

## Starch

Mashed Potatoes with Chestnuts and Parsley

Classic Potato Gratin

## **Vegetables and Greens**

Braised Corn on the Cob

Roasted Pumpkin with Thyme and Walnuts

Broccoli and Cauliflower Tossed with Almond Butter

Braised Savoy Cabbage with Olives

Sautéed Haricot Vert with Pecan Nuts

# **BRUNCH FAVOURITES**

Veal, Chicken and Pork Sausages
Grilled Crispy and Back Bacon
Trio Eggs Benedict
Braised White Beans with Tomato Sauce
Home-made Potato Pancakes

# PASTRY AND SWEET ENDINGS

MO Chocolate and Walnut Brownies

Alfonso Mango Gateaux

MO Carrot and Nut Cake

Apricot and Pistachio Tarte

Easter Bunny Rabbit Buns

Easter Hot Cross Buns

Easter Chocolate Eggs

Assorted French Dragees

Tahitian Vanilla Financier with Raspberries

Collection of Chocolate Pralines

Easter Rice Tarte

Assortment of Fine Valrhona Chocolate Bonbons

Croquembouche

# THE SWEET DRAWERS

Tea-soaked Savarin

Lemon Curd with Butter Crumble

Berry Compote with Chantilly

Guanaja Chocolate Cream with Chocolate Pearls

Assorted Macaroons "Easter Farmhouse"

Chef's Choice Fruit Jelly

# Selection of Freshly Sliced Tropical and Local Fruits

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