



EASTER BRUNCH PROMOTION

21 APRIL 2019

THE GARDEN PARTY

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

ESCAPE INTO THE WOODS

Thai Beef Salad with Glass Noodles and Tomatoes

Smoked Duck, Lychee and Cucumber Salad

Boston Lobster Salad with Avocado, Mango and Ikura

Snow Crab Terrine, Caviar and Garden Cress

Prawn Salad with Pomelo, Coconut and Coriander

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seed and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

THE CARD SOLDIERS

Selection of Finest European Cold Cuts

Accompanied by Vegetable Pickles and Preserves

1904

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

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

THE WHITE QUEEN

Gourmet Selection of French and Italian Cheeses

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

Homemade Jam

THE AMBUSHED

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables)

Wasabi, Shoyu, Ginger

Japanese Soba

Pickled Ginger, Soy, Wasabi, Soba Sauce, Shredded Nori, Bonito

Spring Onions and Japanese Pickles

OCEANIC TRADE

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels, Scallop

Mud Crab, Snow Crab Alaskan King Crab

Accompanied by Cocktail, Tartar, Mango Mayo, Mignonette, Lemon and Tabasco

SOUP AND CRACKERS

Double Boiled Chinese Soup

Soup of the Day (Western)

Garlic and Herbs Croutons

Crispy Fish Skin

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FARMER'S EGG STATION

Your Favourite Egg Style Prepared with our Daily Selection of Condiments

Melt Café Signature Egg

Lobster and Tomato Omelette

Egg Benedict with Fresh Black Truffle

THE RED QUEEN BBQ

Grilled Prawn with Herb Butter

Black Pepper Beef Steak

BBQ Pork Ribs

Rosemary and Garlic Lamb Chop

Peruvian Scallop with Ponzu Sauce

Seasonal Vegetables

Tomato Salsa, Mustard, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Red Wine Sauce

THE RIGHT ALICE

Roasted and Carvings

Baby Suckling Pig Stuffed with Dried Fruits and Nuts

Baked Salmon with Citrus, Maldon Sea Salt and Pink Pepper Corn

New Dill Potatoes and Roasted Potatoes

Natural Veal Jus, Selections of Mustard, Horseradish Cream

Pan Seared Foie Gras

Served with Brioche, Assorted Chutney and Compote

Wagyu Tajima

Blow-Torched Wagyu Beef Slices

Accompanied with Confit Shallot, Shitake Mushrooms and Ponzu Jus

Chinese Roasts

Peking Duck, Pork Belly, Char Siew Pork Ribs

Traditional Hainanese Chicken Rice and Condiments

Plum Sauce, Hoisin Sauce, Mustard

Live Drunken Prawn

Poached Prawn in Herbal Broth, Rose Wine

Sigdi Kebab Grill

Lamb, Chicken, Seafood, Vegetables and Cheese

Rumali Roti

Selections of Naan, Tortilla, Pita Bread

Selections of Spiced Salads and Dips Chutney and Raita

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THE CHESSBOARD BATTLEFIELD

Duck Confit, Lentil and Mushroom Ragout
Slow-Cooked Lamb Stew, Root Vegetables
Beef Ox Tail, Polenta and Parmesan Cake
Pan-Seared Butter Fish, Orange and Grapefruits Salsa
Seafood Gratin, Saffron and Fennel Cream
Sautee Butter Seasonal Greens
Oven-Baked Butternut Pumpkin, Raisins and Cinnamon
Country-Style Roasted Potatoes
Seafood Paella, Chorizo and Peas
Selections of Sausages and Crispy Bacon

ASIAN DELIGHT

Melt's Treasure Pot
Sea Cucumber, Dried Scallop, Dried Oyster, Mushrooms
Herbal Chicken Stew with Chestnut
Teo Chew Steamed Seabass, Salted Vegetables and Shitake
Wok-Fried Beef with Szechuan Sauce
Braised Pork Belly with Black Fungus and Quail Egg
Stir-Fried Lotus, Gingko Nut, Sweet Pea and Water Chestnut
Market Vegetables with Braised Flower Mushrooms
Yam Rice in Lotus Leave
Wok-Fried Seafood Noodles

THE RABBIT HOLE

Selection of Assorted Indian Tandoori and Kebabs
Plain or Garlic Naan
Selection of Indian Curries
Masala and Plain Papadum
Indian Rice with Condiments
Chicken Shawarma with Chutney, Yoghurt Raita and Mint Sauce

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A CELEBRATION DANCE

“Oster Nest” Melt Chocolate Cake
“Wonderland” Cassis Blueberry Gateaux
Wild Strawberry Yoghurt Mousse
Roasted Yaki-Imo Sable
Brandied Cherries Pistachio Travel Cake

The Petit Sweet

“Down The Rabbit Hole” Choux Pastries
“Poker Card” Black and White Sesame Opera
“Easter Snow Egg” Passion Fruit with Coconut
Bunny Carrot Walnut Trench Cake
Mango Jelly Citrus Foam
Hot Cross Buns
Easter Chocolate Bonbon Praline

Viennoiserie

Cocoa Brioche
Vanilla Brioche Feuilletée
Chocolate Croissant

Under the lamp

Rum and Raisin Bread, Butter Pudding
Warm Chocolate Pudding

Frozen Nitrogen Lollipop

Coffee Almond Praline, Amaretto Sabayon, Caramelize Coffee Nib

Chocolate Fountain

Dark Chocolate Fondue
Selection of Sliced Fruits and Berries
Marshmallows and Strawberry

Belgium Waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls, Fruit Compote
Fruit Coulis and Cream Chantilly

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“Candy Land” Bar

Assortment of Candied Selection

Assorted Truffles and Bonbons

Candy Lollipop

Coconut Marshmallows

Raspberry Marshmallows

Gelato and Sorbet

Strawberry, Chocolate, Madagascar Vanilla, Truffle Ice Cream, Yoghurt

Selections of Topping

Garden of Fruit

Selection of Freshly Sliced Tropical and Seasonal Fruits

168

Per Adult

Inclusive of Chilled Juices

218

Per Adult

Inclusive of “R” De Ruinat Champagne, Wines, Beers

Chilled Juices and Soft Drinks

268

Per Adult

Inclusive of Ruinat Blanc De Blancs Champagne, Wines, Beers

Chilled Juices and Soft Drinks

68 per child applicable for **7** to **9** years old

98 per child applicable for **10** to **12** years old

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