



CHAMPAGNE BRUNCH MELT ~ THE WORLD CAFÉ SUNDAY 12PM TO 3PM

SALADS AND APPETIZERS

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, pearl onions, capers, baby
gherkins, stuffed onions, stuffed tomatoes

Anchovies, grated parmesan cheese, garlic croutons, cottage cheese, fennel, roma tomatoes, yellow cherry tomatoes,
olives, sun-dried tomatoes, French beans, snow peas, corn kernel,
alfalfa sprouts, Japanese cucumber and baby red radish

Flavored oils and vinegars

Caesar Salad Station

Fresh romaine lettuce lightly tossed with Caesar dressing
accompanied by parmesan cheese, chopped boiled egg and homemade croutons

Home wood-smoked salmon and salmon gravlax

Whole poached salmon

Chilled asparagus gazpacho with mango

Tomato basil panna cotta

Crab remoulade

Spicy duck salad with celery

Potatoes and sausages with paprika-chives dressing

Prawns with grapefruit, cucumber and lemon glaze

Thai century egg salad

Thai eggplant salad

Panzanella Salad

Hummous

EUROPEAN CHARCUTERIE AND GOURMET TERRINES

Selection of the finest cold cuts

Mortadella, aged Parma ham, black forest ham, honey baked ham

Bresola, salami, smoked chicken breast, smoked duck breast

Pork terrine, lentils-chicken delicé, rabbit-bacon terrine

CHEESES

Gourmet selection of French and Italian cheeses

*Accompanied by honeys, jams, mustard,
crispy crackers, nuts, seeds and dried fruits*

BREAD CREATIONS

Daily selection of freshly home-made breads

*(Tomato focaccia, French baguette, multi grain, rye, whole meal, walnut bread, herb brioche, farmer bread, cereal bread, onion bread, bread sticks,
lavosh, crispy tortilla bread, Arabic flatbread)*

Dip of "Spices"

Duck rillettes, baba ghanoush, garlic-scallion hummus, sundried tomato pesto, basil tapenade and olive tapenade

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



JAPANESE COUNTER

Selection of freshly prepared nigri sushi and maki
Freshly sliced sashimi moriwase, 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 SEAFOOD

Hand selected oysters from North America
Fresh lemons, Tabasco and mignonette sauce

Boston lobster, tiger prawns, Peruvian scallops,
Flower clams, Alaskan king crabs, green lip mussels
*Accompanied by cocktail sauce, spicy tomato salsa, mignonette sauce
fresh lemons, chives and Tabasco*

SOUPS

Selection of Asian and Continental soups of the day

TRADITIONAL ROASTS AND CARVINGS

Honey glazed gammon ham leg
Served with roasted pineapple and raisin honey jus

Slow roasted Australian aged prime rib of beef
Cajun-spiced roasted potatoes and reduction of Port and shallot jus

Whole roasted suckling pig
Accompanied by sautéed vegetables

Oven baked Catch of the Day
with herbs and citrus fruits

Cajun-spiced roasted whole turkey
Natural veal jus, mustard jus, Dijon mustard, Pommery mustard, horseradish cream, mint sauce, cranberry sauce

LIVE FOIE GRAS STATION

Pan fried duck foie gras, compotes
Micro sisho and toasted pan brioche



BBQ @ THE ALFRESCO TERRACE

Grilled Wagyu beef burger
Tenderloin filet steak
Basil spiced rub T-bone lamb
Selection of chicken, beef, lamb satay with peanut gravy and condiments
Selection of sausages
Cajun spiced chicken breast
Corn on the cob
Baked potatoes with condiments
Beef tomatoes with basil oil
Roasted whole lamb on spit

FARMHOUSE EGGS CORNER

Fried eggs
Selection of omelettes
Scrambled eggs with crab meat or truffle oil

GOURMET PASTA STATION

Three types of homemade pasta with
mixed 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 back bacon
Eggs Benedict with Roma tomato

Seafood thermidor
Oven baked salmon fillet with tomato salsa and coriander flavour

Braised duck breast with red wine and olives
Seared spiedini with beef, pork and capsicum

Roasted baby chicken with capers, mustard and lemon juice
Osso buco with orange zest and garden vegetable tomato puree

Fluffy mashed potatoes with truffle aroma
Crispy French baguette with garlic and herbs

Gratinated pumpkin and sweet potatoes with honey and sage
Glazed baby carrots with chestnut and parsley

Sauteed green asparagus with parmesan
Sauteed wild mushrooms with potatoes, garlic and parsley
Potato cakes with shallots



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

THE THAI AND CHINESE WOK

Khow Hom Mali (Steamed mali rice)
Haw Mok Thalay (Steamed seafood cake on shell)
Gaeng Kheow Wan Gai (Green chicken curry)
Poo Jaa (Fried crab cake)
Pla Thod Raad Prig (Fried fish with sweet and sour chilli sauce)
Stir-fried beef with ginger and spring onions
Cereal buttered egg prawns
Wok-fried coffee pork ribs
Steamed broccoli with monkey head mushrooms
Prawn & fish cracker



DESSERTS

Gateauxs, cakes and tarts

Fruit tartlets, Alfonso mango, hazelnut royaltine,
soft chocolate cake with macadamia, MO cheesecake,
assorted macaroons, profiteroles, lemon-meringue tarte,
freshly baked bread and butter pudding with hot cherry confit and brandy sauce

Chocolate fountain

Melted Valrhona chocolate accompanied by a selection of
sliced fruits and berries, marshmallows, waffles and cookies

Freshly scooped homemade gelati

Homemade ice creams served with freshly baked waffles and topped with your choice
of chocolate sauce, maple syrup, Chantilly cream or vanilla sauce

Shooters and jars

Williamette raspberry marmalade with crumble
Araguani chocolate cream with chocolate pearls
Mandarin orange and macaroon trifle
Mango pudding
Fromage blanc and Tahitian vanilla bavaroise,
Panna cotta
Crème caramel

Crepes

Freshly baked crepes served with Grand Manier-orange sauce or with your choice of
chocolate sauce, maple syrup, Chantilly cream or vanilla sauce

Garden of fruits

Selection of refreshing sliced fruits
Papaya, watermelon, honeydew, pineapple, rose apples, guavas, kiwis, persimmons,
star fruits, oranges, grapes
Tropical whole fruits – bananas, longans, mangosteen, rambutan, dragon fruit

Selection of Local Desserts