



Christmas Day Brunch

25 December 2024

12pm - 2:30pm

SGD 228 per adult inclusive of free flow of chilled juices, coffee and tea

SGD 348 per adult inclusive of free flow of 'R' de Ruinart Champagne, wine, beer, chilled juices, coffee and tea

50% off adult price for children aged 7 to 11 years old

Complimentary for all children aged 6 years old and below

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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Christmas Day Brunch

SEAFOOD COLOSSEUM

Lobster
Alaskan king crab
Snow crab
Mud crab
Scallop
Lobster claw
Tiger prawn
Green-lipped mussel
Yabby
White clam

Freshly shucked seasonal oysters

CAVIAR STATION

Caviar blinis and condiment
Caviar with baby potato and sour cream

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Truffled Caesar salad in parmesan wheel
Boston lobster salad
Salmon confit salad
Roasted beef salad
Cranberry apple quinoa salad

SELECTION OF COLD CUT PLATTER

Coppa
Iberico and parma ham
Mortadella
Wagyu pastrami
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

INDIVIDUAL POKE BOWL

Salmon and ikura
Wagyu beef

JAPANESE COUNTER

Sashimi
Tuna, salmon, Hokkaido scallop, octopus, hamachi, amaebi, ikura

Sushi

Salmon nigiri, maguro, ika, ebi, tamago nigiri, inari, tako, soft shell crab, kappa, kani gunkan

Maki

California maki, tempura ebi maki, futomaki

Menu items are subject to change.



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JAPANESE COUNTER

Tempura

Breaded prawn, enoki mushroom, sweet potato
with *tentsuyu, shoyu, gari, shichimi togarashi*

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

CAGE FREE EGG STATION

Champagne ham and mushroom omelette

Scrambled egg with shaved truffle and Siberian Sturgeon Caviar

Classic egg benedict with Boston lobster, brioche and ikura

NOODLE DELIGHT

Seafood laksa *Lobster, scallop, prawn, fish cake, silver sprout, beancurd puff*

Thai Wagyu beef noodle

ROASTED DELIGHT

Cherrywood roasted duck

Honey-glazed pork char siew

Golden suckling pig

ASIAN DELIGHT

Braised crab meat soup

Thai tom yum soup with king prawn

Thai beef green curry

Nyonya-style steamed grouper fillet

Cashew nut chicken

Chilli marron lobster with mantou

Creamy salted egg yolk pork ribs

Stir-fried brocolli with wild mushroom and scallop

Turkey ham XO fried rice

Braised seafood ee-fu noodle with lobster, yellow chive and shimeji mushroom

Braised tofu with crab meat, pumpkin sauce and abalone mushroom

Thai crispy omelette

EUROPEAN DELIGHT

Classic lobster bisque with cognac

Grilled chicken with truffle mushroom sauce

Crisp duck leg with cranberry sauce

Braised beef cheek with hearty vegetables

Lobtser thermidor with mushroom and cheese

Seafood paella with Spanish sausage and chicken

Sautéed greens with garlic confit and almond

Baked root vegetables

Baked oyster with garlic sauce

Sautéed Brussels sprout with bacon bits

Selections of toasted bread *Garlic, truffle, herb butter*



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CHEF'S SPECIALTY

Carving Board
Salmon Wellington
Oven-baked bone-in gammon ham *Spiced apple sauce*
Truffle-roasted whole turkey *Giblet gravy and cranberry sauce*
Roasted Australian Wagyu beef steamship round

Chef's Table Station

Wagyu beef rossini
Crab somen
Hokkaido scallop in half shell

The Wheel of Pasta

Selections of pasta *Choice of mushroom cream, beef bolognese or seafood tomato sauce and cheese*

ALFRESCO BBQ

Beef tomahawk
Rosemary garlic lamb chop
Pork cheese sausage
Honey-glazed spring chicken
Baby back ribs
Assorted satay
Catch of the Day
Dill-marinated tiger prawn
Sambal squid

HAWKER'S LIVE STATION

Lobster poached crispy puffed rice
Delhi sev puri chaat
Chicken rice paper roll

INDIAN DELIGHT

Tandoori Specialty
Tandoori lamb chop
Afghani malai tikka *Creamy white chicken gravy*
Fish charminar *Whole fish marinated in yoghurt and Indian spices*
Tandoori Jhinga *Smoky charred Punjabi prawn*
Subz Seekh Kebab *Seasonal vegetables with melon seed*

INDIAN DELIGHT

Curry Set
Kerala style fish curry
Dhaki keema matar *Lamb and pea curry*
Chicken tikka *Butter and tomato gravy*
Hara bhara paneer *Cottage cheese with spinach*
Dahi Wale Aloo *Potato and yoghurt curry*
Amritsari Dal *Creamy and buttery black lentil stew*
Jhinga Dum Biryani
Masala and plain papadum
Paper cheese naan or garlic naan



Christmas Day Brunch

PIZZA served on a rotation basis and only 2 types of pizza are available daily.

Neapolitan pizza
Seafood
Jamon Iberico
Spicy diavola

LITTLE FAN CORNER

Chicken nugget
Fish finger
Shark fruit bowl *Watermelon, grape and berry*
Sandwich pyramid
Selections of muffin and mini doughnut

DESSERT

Signature chocolate cake
Bûche de Noël
Christmas stollen
Golden orange christmas tree
Christmas Fruit Cake
Mont Blanc chestnut
Yuzu Christmas Wreath
Chilled mulled wine poached pear
'Reindeer' raspberrypâte à choux
Traditional mince pie
Christmas cookies
Gingerbread financier

Nonya Delight

Penang lapis, seri kueh, ondeh-ondeh, puteri ayu, apong balik

Under The Lamp

Rum and raisin croissant bread and butter pudding

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla, chocolate and matcha

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits