



Easter Brunch

20 April 2025

12pm - 2:30pm

SGD 258 per adult inclusive of free flow of house pour champagne, wine, beer, chilled juices, coffee and tea

SGD 168 per adult inclusive of free flow of chilled juices, coffee and tea

SGD 84 per child aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

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Easter Brunch

SEAFOOD COLOSSEUM

Boston lobster
Lobster claw
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam
Queen scallop
Snow crab
King crab

Freshly shucked seasonal oysters

SALAD AND APPETISER

Thai grilled pork salad
Easter egg beet with citrus salad
Boston lobster and berry salad
Niçoise salad
Roasted carrot salad
Mozzarella salad with asparagus and tomatoes

SELECTION OF COLD CUT PLATTER

Salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi
Hamachi, salmon, tuna, octopus, amaebi

Sushi
Salmon nigiri, tako nigiri, tamago nigiri, kani gunkan

Maki
California, tempura ebi, vegetables, kappa

Made-to-Order Handroll
King crab meat, tobiko, avocado, cucumber

Tempura
King oyster mushroom, eggplant, sweet potato, lotus root, prawn

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



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INDIVIDUAL POKE BOWL

Choice of cured salmon, smoked chicken or onsen egg
Edamame, pickled daikon, avocado

NOODLE STATION

Signature prawn laksa
Lobster curry noodle
Chicken mee tai mak

ROASTED DELIGHT

Roasted chicken
Cherrywood roasted duck
Crystal pork belly char siew

ASIAN DELIGHT

Crab meat egg drop soup
Thai tom yum soup
Wok-fried pork ribs with sesame seeds
Thai grilled pork jowl
Thai duck red curry
Wok-fried beef with ginger and spring onion
Hong Kong-style steamed fish fillet
Grilled mackerel with teriyaki sauce
Stir-fried white pepper crab
Sake steamed clams with ginger and scallion broth
Salted egg yolk prawn
Thai fried rice with roasted pork
Stir-fried king prawn noodle
Scallop with asparagus in XO sauce
Stir-fried kailan
Tako takoyaki

EUROPEAN DELIGHT

Classic asparagus soup with crusty bread
Chicken roulade with truffle mushroom
Lamb shakshuka
Oxtail with root vegetables
Roasted stuffed squash with herby pistachio salsa
Roasted potato with rosemary
Cheesy eggs and toast

CHEF'S SPECIALTY

Carving Board

Tandoori roasted whole lamb
Slow-roasted Australian beef OP ribs
Atlantic salmon with pomegranate and herb crumb
Cherrywood roasted pork roulade with pineapple sauce

The Wheel of Pasta

Mushroom tortellini, penne or fusilli with cream sauce and black truffle



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CHEF'S SPECIALTY

Cage-free Egg Station

Scrambled egg with Oscietra caviar

Eggs Benedict with Boston lobster, spinach, avocado and brioche

Flame of Torch

Lobster thermidor with mushroom and cheese

ALFRESCO BBQ

Lamb T-bone with herbs and garlic

Veal sausage

Cajun-spiced prawn

Catch of the Day with citrus butter

Garden vegetables with pesto

INDIAN DELIGHT

Tandoori Specialty

Tandoori salmon

Achari Murgh *Chicken curry with pickling spices*

Shami Kabab *Minced lamb patties with Indian spices, chickpea and lentil*

Hara Bhara Kabab *Spinach patties with Indian spices and fennel seeds*

Curry Set

Murgh Kali Mirch *Black pepper chicken curry*

Meen Moilee *Fish in spiced coconut*

Lamb Rogan Josh *Lamb curry in tomato sauce*

Palak Paneer *Spinach curry with Indian cottage cheese and spices*

Aloo Dhai Wale *Potato in spiced yoghurt curry*

Chana Masala *Chickpea curry with onions and tomatoes*

Masala and plain papadum

Plain or garlic naan

PIZZA

Neapolitan pizza

Teriyaki chicken egg pizza

LITTLE FAN CORNER

Chicken nugget

Fish finger

Sandwich pyramid

Mini savoury cones

Fruit bowl

Selections of muffin and doughnut



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DESSERT

Signature chocolate cake
Hot cross bun
Hummingbird cake
Easter nest torte
Strawberry rhubarb mascarpone
Peach caramel dulce de leche mousse
Cherry ricotta cheesecake
Pineapple lemongrass mousse
Strawberry rhubarb frangipane tart

Nonya Delight

Penang lapis, seri kaya, ondeh ondeh, apong balek

Under The Lamp

Apricot amaretto compote nest
Capirotada bread pudding

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

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

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla, chocolate and salted caramel

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits