

Father's Day Brunch

15 June 2025 12pm - 2:30pm

SGD 198 per adult inclusive of free flow of house pour champagne, wine, beer, chilled juices, coffee and tea SGD 128 per adult inclusive of free flow of chilled juices, coffee and tea

50% off adult price for children 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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FATHER'S DA Golden Duck

FATHER'S DAY SPECIALS

Egg crepe, carrot, cucumber, celery, orange zest, Cointreau hoisin glaze

Lamb Crown with Single Malt Polenta

Smoky jalapeno salsa, scallion sauce

Kurobuta Pork Chop Egg Benedict

English muffin, garlic, caraway seeds, bourbon hollandaise

Salt Crusted Hanger Steak with Triple Fries

Tomato with lime, pommery mustard, whisky sauce

Surf and Turf with Scotch Whisky

Prawn, lobster, Angus beef, parmesan cheese, whisky butter sauce

SEAFOOD COLOSSEUM

Boston lobster

Lobster claw

Mud crab

Snow crab

Tiger prawn

Green-lipped mussel

Yabby

White clam

Freshly shucked seasonal oysters

SALAD AND APPETISER

Selection of market fresh lettuce and dressings

Caesar salad in parmesan wheel

Mediterranean pasta salad

Trio cherry vine tomato with mozzarella

Thai glass noodle with seafood

Thai pomelo with roast duck

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

Tuna, salmon, hamachi. Hokkaido scallop, octopus, amaebi

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JAPANESE COUNTER

Sushi

Salmon, ebi nigiri, maguro, chuka kurage inari, tamago

Maki

California, kani sarada, avocado cheese, kappa

Tsukimi Cha Soba

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

NOODLE STATION

Signature laksa

Thai Wagyu beef

ROASTED DELIGHT

Roasted chicken

Cherrywood roasted duck

Char siew pork ribs

ASIAN DELIGHT

Crab meat egg drop soup

Tom kha gai Thai coconut chicken soup

Braised pork trotter with egg

Thai basil minced pork

Wok-fried beef with ginger and spring onion

Steamed tiger prawn with hua diao wine

Sake steamed clam with ginger and scallion broth

Fish head curry with lady's finger, beancurd stick and eggplant

Sri Lankan chilli crab with mantou

Braised chicken with ginger and shallot

Chicken pad prik pao

Thai fried rice with roasted pork

Stir-fried king prawn noodle

Scallop with asparagus in XO sauce

Stir-fried kailan with Pacific clam

EUROPEAN DELIGHT

Clam chowder

Grilled chicken basil fregola with corn and zucchini

Oxtail with root vegetables

Pan-seared salmon wih creamy pesto sauce

White wine mussels

Roasted root vegetables with herby pistachio salsa

Truffle mashed potatoes

Cheesy egg and toast

CHEF'S SPECIALTY

Carving Board

Tandoori roasted lamb

Atlantic salmon with pomegrante and herb crumb

Cherrywood roasted pork roulade with pineapple sauce

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The Wheel of Pasta

Mushroom tortellini, penne, fusilli Truffle cream sauce, parmesan cheese

ALFRESCO BBQ

Black pepper beef
Rosemary garlic lamb chop
Spicy pork bulgogi
Soy marinated chicken wing
Grilled garlic tiger prawn
Sambal squid with garlic and onion
Grilled vegetables

INDIAN DELIGHT

Tandoori Specialty
Tandoori salmon
Achari Murgh Chicken curry with pickling spices
Lamb Shami Kebab Pan-fried lamb patty
Hara Bhara Kebab Spinach potato patty

Curry Set

Murgh Kali Mirch Black pepper curry chicken
Meen Moilee Fish in spiced coconut
Lamb Rogan Josh Indian lamb curry
Palak Paneer Spinach with Indian cottage cheese
Dahi Wale Aloo Potatoes simmered in spiced yoghurt sauce
Chana Masala Chickpeas in spiced tomato gravy
Masala and plain papadum
Plain or garlic naan

PIZZA

Neapolitan pizza Pizza Alla Bufala Pizza Singapura Beef salami pizza

LITTLE FAN CORNER

Turkey ham and cheese sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Cut fruits
Popcorn
Juice

DESSERT

Signature chocolate cake
Espreso mascarpone black lemon
Chocolate noisette
Cherry forest cake
'Black beer' kumquat cake
Pineapple lemongrass mousse
Blueberry lemon frangipane tart



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DESSERT

Nonya Delight

Penang lapis, seri kaya, ondeh ondeh, apom balek

Under The Lamp

Sticky toffee pudding with Kahlua anglaise sauce

Freshly Made Egg 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 salted caramel

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits