



# Mother's Day Brunch

11 May 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.

# embudo



# Mother's Day Brunch

## MOTHER'S DAY SPECIALS

### Lobster Claw with Spices Espuma

Boston lobster claw, ginger flower, lady finger, spices and caviar

### Long Bean Pie Tee Cup

Crispy long bean, dry shrimp, sweet potato and coconut gravy

### Wagyu Short Rib with Rice Puff

Braised in coconut milk, kaffir lime, galangal and rendang sauce

### Nonya Style Buah Keluak Chicken Wrap

Kampong chicken, cilantro and tamarind sauce

### Crab Meatball Soup

Minced pork, prawn, sambal belachan and bamboo shoots

## SEAFOOD COLOSSEUM

Boston lobster

Lobster claw

Mud crab

Tiger prawn

Green-lipped mussel

Yabby

White clam

Snow crab

Freshly shucked seasonal oysters

## SALAD AND APPETISER

Selection of market fresh lettuce and dressings

Caesar salad in parmesan wheel

Beet and pear salad

Gammon ham and tamago salad

Shrimp salad with green curry dressing

Grilled chicken with mango salad

## 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



# Mother's Day Brunch

## JAPANESE COUNTER

### Sashimi

Hamachi, salmon, tuna, hokkaido scallop, octopus, amaebi

### Sushi

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

### Maki

California, soft shell crab, futomaki

### Tsukimi Cha Soba

Shoyu broth, Japanese pickles, eggs, bonito flakes, seaweed strips, sesame seeds

## NOODLE STATION

Signature laksa

Herbal chicken soup

## ROASTED DELIGHT

Crystal pork belly

Roasted duck

Honey-glazed pork char siew

## ASIAN DELIGHT

Bak kut teh *Pork ribs soup*

Thai tom yum soup

Traditional braised soy pork belly

Shaoxing goji berries chicken

Eight treasure steamed rice

Assam steamed fish head curry with lady's finger and eggplant

Wok-fried beef with ginger and spring onion

Stir-fried white pepper crab

Scallop with asparagus in XO sauce

Indonesian style curry prawn with mantou

Thai fried glass noodles with vegetables

Chicken pad kra pao

Stir-fried kailan

Grilled mackerel with teriyaki sauce

Sake steamed clams with ginger and scallion broth

## EUROPEAN DELIGHT

Classic lobster bisque with cognac

Truffle mushroom chicken roulade

Seafood ragout with orange jus

Classic beef parmentier

Roasted stuffed squash with herby pistachio salsa

Roasted potato with rosemary

## CHEF'S SPECIALTY

### Carving Board

Tandoori roasted whole red snapper

Slow-roasted beef with truffle jus

Cherrywood roasted pork roulade with pineapple sauce

Menu items are subject to change.



# Mother's Day Brunch

## CHEF'S SPECIALTY

### The Wheel of Pasta

Mushroom tortellini, penne or fusilli with truffle cream sauce and parmesan chesse

## ALFRESCO BBQ

Rosemary garlic lamb chop  
Australian beef steak  
Honey-glazed chicken wing  
Veal bratwurst  
Cheese pork sausage  
Dill-marinated Tiger prawn  
Sambal fish with garlic  
Grilled vegetables

## INDIAN DELIGHT

Tandoori Specialty  
Tandoori Tabak Maaz *Kashmiri style lamb ribs kebab*  
Tandoori mushroom  
Saffron chicken  
Vegetable kebab

## Curry Set

Dal Makhani *Creamy black lentils*  
Prawn Moilee *Prawn in spiced coconut*  
Pepper Lamb Masala *Lamb curry in spiced tomato and yoghurt sauce*  
Paneer Lababdar *Indian cottage cheese in tomato and cashew gravy*  
Subzi Handi *Mixed vegetable curry*  
Murgh Makhanwala *Butter chicken*  
Corn Pulao *Basmati rice cooked with sweet corn kernels*  
Masala and plain papadum  
Plain or garlic naan

## PIZZA

Burrata pizza  
Seafood pizza

## LITTLE FAN CORNER

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



# Mother's Day Brunch

## DESSERT

Signature chocolate cake  
Strawberry Sengana shortcake  
Exotic coconut cake  
Raspberry pink velvet cake  
Vanilla mascarpone blueberry cake  
Purple yam coconut cake  
Cherry ricotta cheesecake  
Rhubarb frangipane tart

## Nonya Delight

Penang lapis, seri kaya, ondeh ondeh, apong balek

## Under The Lamp

Caramelised pear cobbler with hazelnut anglaise

## Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiments

## 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