



# Weekend Brunch

Saturday and Sunday

12pm - 2:30pm

SGD 98 per adult inclusive of free flow of 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

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.

# embu



# Weekend Brunch

## SEAFOOD COLOSSEUM

Boston lobster  
Lobster claw  
Mud 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  
Daily salad special

## 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, octopus

## Sushi

Tako, ika, kani gunkan, inari sushi, salmon, tamago nigiri

## Maki

California, ebi, vegetables, kappa

## Cha Soba

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

## NOODLE STATION

Signature laksa  
Noodle soup of the day

## ROASTED DELIGHT

Crackling pork belly  
Honey-glazed pork char siew



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## ASIAN DELIGHT

Soup of the Day  
Cereal chicken  
Thai basil chicken  
Spicy duck curry  
Teochew-style steamed garoupa  
Singapore chilli crab with mantou  
Salted egg yolk prawn  
Braised ee-fu noodle  
Fragrant fried rice with roasted pork and char siew  
Stir-fried broccoli with Pacific clam  
Stir-fried kailan with crispy pork

## EUROPEAN DELIGHT

Soup of the Day  
Teriyaki chicken  
Grilled chicken basil fregola with corn and zucchini  
Slow-cooked beef stew in red wine jus  
Pan-seared salmon with black rice and sautéed brussels sprout  
Crab and mussel orzo pasta  
Sautéed vegetable medley  
Truffled mashed potatoes

## CHEF'S SPECIALTY

Carving Board  
Slow-roasted lamb  
Slow-roasted Australian grass-fed Angus striploin  
Baked Atlantic salmon

## The Wheel of Pasta

Selections of pasta with choice of cream or bolognese sauce

## INDIAN DELIGHT

Tandoori Specialty  
Tandoori salmon  
Achari murgh *Chicken curry with pickling spices*  
Boti kebab *Lamb cubes marinated in spiced yoghurt*  
Vegetable shami *Chickpea kebab*

## Curry Set

Murgh Makhanwala *Butter Chicken*  
Meen Moilee *Fish in spiced coconut*  
Nilgri Korma *Vegetable korma with cilantro and mint leaves*  
Mutter Paneer *Indian cottage cheese with peas*  
Aloo Chutneywale *Potato with mint coriander chutney*  
Yellow Dal Tadka  
Masala and plain papadum  
Plain or garlic naan



# Weekend Brunch

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

Neapolitan pizza  
Seafood pizza  
Pizza Hawaiian  
Chicken floss pizza

## **DESSERT**

Signature chocolate cake  
Espresso-soaked ladyfingers chocolate cup  
Clementine yoghurt mousse  
Cherry compote with earl grey milk chocolate mousse  
Pistachio pâte à choux  
Banana lemon travel cake with chia seeds  
Purple yam financier

## **Nonya Delight**

Penang lapis, prune lapis, ondeh-ondeh, puteri ayu, yam talam

## **Under The Lamp**

64% dark chocolate and hazelnut 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 and chocolate

## **Petit Fours and Cookies**

## **Garden of Fruits**

Selection of tropical and seasonal fruits