



Weekend Brunch

12pm - 3pm

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



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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