



CHRISTMAS DAY BRUNCH PROMOTION

25 DECEMBER 2019

SALAD BAR

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

Dressings and Emulsions

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

Condiments

Cherry Tomatoes, Olives, Corn Kernel, Shredded Carrot, Cucumber, Capsicum

Kidney Beans, Broad Beans, Heart of Palm, Pomelo

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower Seeds, Almonds, Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Grilled Zucchini

Flavoured Vinegars, Oils and Anti-Pesto

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado Oil

SALAD AND APPETIZERS

Thai Beef Salad with Glass Noodles and Tomato

Smoked Duck, Lychee and Cucumber Salad

Boston Lobster Salad with Avocado, Mango and Ikura

Snow Crab Terrine, Caviar and Garden Cress

Prawn Salad with Pomelo, Coconut and Coriander

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seed and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

SELECTIONS OF COLD CUT PLATTER

Champagne Ham, Turkey Ham, Parma Ham, Salami

Pastrami, Smoked Salmon and Snow Fish

Silver Onion, Olives, Capers, Sun-Dried Tomatoes, Peppers and Grilled Zucchini

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks, Lavosh Crackers and Grapes

1910

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

BREAD CREATIONS

Daily Selection of Freshly Homemade Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Nigiri and Maki

Salmon, Tuna, Hamachi, Sweet Prawn, Tamago, Kanisarada (Crab)

Inari, Unagi (Eel) Nigiri, California, Ebi Fry (Prawn)

Kappa (Cucumber), Sansuko (Picked Vegetable)

Wasabi, Shoyu, Ginger

SEAFOOD COLOSSEUM

Seasonal Oyster, Boston Lobster, Tiger Prawns, Alaskan King Crab, Scallop

Green Lip Mussels, Mud Crab, Snow Crab, White Clam

Accompanied by Cocktail, Tartar, Mango Mayonnaise

Lemons, Mignonette and Tabasco

SOUP AND CRACKERS

Lobster Bisque

Hot and Sour Soup

Cucumber Soup

Garlic Butter Crostini

Assorted Oriental Crackers with Dips

FARMER'S EGG STATION

Your Favourite Egg Style Prepared with Our Daily Selection of Condiments

Melt Café Signature Egg

Scrambled Egg

Served with Winter Black Truffle

BBQ @ THE ALFRESCO

Peruvian Scallop with Ponzu Sauce

Marinated King Prawn with Cilantro and Lemon

Grilled Boston Lobster

Whole Roasted Suckling Pig

Black Pepper Beef Steak

Seasonal Vegetables

Tomato Salsa, Mango Salsa, Horseradish, Mint Jelly, Sambal, Thai Chilli, Tomato Sauce, Chilli Sauce, Lime Wedges

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TRADITIONAL ROASTS AND LIVE STATION

Tortellini

Tossed With Cream Sauce and Black Truffle in Parmesan Wheel

Lobster Mentaiko

Blow-Torched Lobster with Japanese Mayo and Fish Roe

Rossini Fillet

Pan-seared Angus Beef Tournedos with Foie Gras Escalope and Red Wine Jus

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple, Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

Roasted Wagyu Beef

Charred Root Vegetables, Oven-baked Macaroni with Cheese

Black Truffle Sauce

Gammon Ham with Honey, Five Spices and Cloves

Grilled Pineapple and Apple Sauce

Chinese Roasts

Peking Duck, Pork Belly, Char Siew Pork Ribs

Traditional Hainanese Chicken Rice and Condiments

Plum Sauce, Hoisin Sauce, Five-Spice Salt and Chilli Sauce

SIGDI KEBAB GRILL

Lamb, Chicken, Seafood, Vegetables and Cheese

Rumali Roti, Selections of Naan, Tortilla, Pita Bread

Selections of Spiced Salads, Dips, Chutney and Raita

EUROPEAN DELIGHTS

Duck Confit, Lentil and Mushroom Ragout

Slow-cooked Lamb Stew, Root Vegetables

Braised Beef Short Ribs with Red Wine and Hearty Vegetables

Pan-seared Red Snapper with Orange and Grapefruit Salsa

Seafood Gratin, Saffron and Fennel Cream

Sautéed Butter Seasonal Greens

Oven-baked Butternut Pumpkin, Raisin and Cinnamon

Mixed Grilled Vegetables

Country-style Roasted Potatoes

Selections of Sausages and Crispy Bacon

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ASIAN DELIGHTS

Melt's Treasure Pot
Herbal Chicken Stew with Chestnut
Teo Chew Steamed Sea Bass, Salted Vegetables and Shitake
Wok-fried Beef with Szechuan Sauce
Braised Pork Belly with Black Fungus and Quail Egg
Stir-fried Lotus, Ginkgo Nut, Sweet Pea and Water Chestnut
Market Vegetables with Braised Flower Mushroom
Yam Rice in Lotus Leave
Wok-fried Seafood Noodles

INDIAN CUISINE

Selection of Assorted Indian Tandoori
Meat and Seafood Indian Curries
Masala and Plain Papadum
Plain or Garlic Naan
Indian Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Bûche de Noël
Cassis Chestnut Soufflé Opera
The Ruby Cocoa
Coco White Mont Blanc Gateaux
Noel Crème Catalan
Lemon Meringue Sable
Christmas Fruit Cake
Dresdner Stollen
Panettone
Macaroons
Assorted Christmas Cookies
Grand Cru Chocolate Bonbons

Chef in Action

Artisanal Panettone served with Liquid Nitrogen Chocolate Pearls
and Warm Marsala or Red Fruit Sabayon

“Candy Land” Bar

Assortment of Candied Selection

Assorted Truffles and Bonbons

Candy Lollipop

Coconut Marshmallow

Raspberry Marshmallow

Warm Dessert

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla and Dark Rum Crème Anglaise

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

Baked Waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls

Fruit Compote, Fruit Coulis and Cream Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla, Yoghurt

Selection of Topping

Tropical Fruits

Selection of Refreshing Sliced Fruits

288

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

248

Per Adult

Inclusive of Free Flow of “R” de Ruinart Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

100 per child applicable for **10** to **12** years old

70 per child applicable for **7** to **9** years old

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