



## NEW YEAR'S DAY BRUNCH PROMOTION

1 JANUARY 2020

### **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**

New England Clam Chowder

Hot and Sour Soup

Old Cucumber Soup

Garlic Butter Crostini

Crispy Fish Skin

## **FARMER'S EGG STATION**

Your Favourite Egg Style Prepared with Our Daily Selection of Condiments

Melt Café Signature Egg

Lobster and Tomato Omelette

Scrambled Egg

Served with Winter Black Truffle

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

## **BBQ @ THE ALFRESCO**

Peruvian Scallop with Ponzu Sauce

Marinated King Prawn with Cilantro and Lemon

Herb Marinated Lamb Chop

Thai Grilled Pork Neck

Black Pepper Beef Steak

Seasonal Vegetables

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

## **TRADITIONAL ROASTS AND LIVE STATION**

### **Crab Chawamushi**

Japanese Fish Cake, Gingko Nuts, Shitake Mushroom

### **Rossini Fillet**

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

### **Tortellini**

Tossed with Cream Sauce and Black Truffle in Parmesan Wheel

### **Salmon En Croûte**

Beurre Blanc and Roasted Potatoes

### **Baby Suckling Pig**

Pineapple Jus, Selections of Mustard and Horseradish Cream

### **Wagyu Limestone**

Blow-Torched Sliced Wagyu Beef

Accompanied with Confit Shallot, Shitake Mushrooms and Ponzu Jus

### **Oven-Roasted Festive Turkey**

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

Orange and Cranberry Compote

Giblet 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

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

## **EUROPEAN DELIGHTS**

Duck Confit, Lentil and Mushroom Ragout  
Slow-cooked Lamb Stew, Root Vegetables  
Oxtail Stew 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  
Selection of Sausages and Crispy Bacon

## **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, Gingko 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

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

## **PASTRY AND SWEET ENDINGS**

New Year's Croquembouche

Firework Strawberry Lemon

Champagne Bubbly Champagne Cake

"3...2...1" Classic Lemon Bars

Mint Swirl Fudge Cake

The Ruby Cocoa

"Clock" Lollipop

Champagne Jello Panna cotta

Red Wine Rain Drop Cake with Poached Pear

Macaroons

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

### **Warm Dessert**

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla Dark Rum Sauce

### **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

**218**

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

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

**178**

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

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

**118**

Per Adult

Inclusive of Free Flow of Chilled Juices

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