



CHINESE NEW YEAR BRUNCH PROMOTION

26 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, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Broad Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sunflower

Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

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

Razor Clam and Cucumber Salad, Sweet Chilli Sauce

Marinated Roasted Beef with Gherkin, Capers, Mustard and Hardboiled Egg

Salt Baked Beetroot with Raspberry, Spinach and Feta Cheese, White Balsamic Dressing

Poached Prawns Tossed in Goma and Spring Onion

Edamame Pods, Chicken and Japanese Pickles

SELECTIONS OF COLD CUT PLATTER

Mortadella with Pistachio, Prosciutto Di Parma, Wagyu Beef Pastrami

Turkey Ham and Smoked Salmon

FARMHOUSE CHEESE

Finest Selection of Gourmet Farm House Cheeses
Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits
Bread Sticks, Lavosh, Crackers and Grapes

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads
French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf
Salted and Unsalted Butter

JAPANESE CORNER

Selections of Sashimi, Sushi and Maki

Hamachi, Salmon, Tuna, Sweet Prawn
Tamago, Kanisarada, Inari, Unagi (Eel) Nigiri
California, Ebi Fry (Prawn), Kappa (Cucumber), Smoked Duck Maki
Wasabi, Shoyu, Ginger

JAPANESE YU SHENG

(served at buffet counter)

Atlantic Salmon
Seaweed, Nori, Radish and Cucumber
Sesame Seeds and Pickles
Yuzu Shoyu Dressing

SEAFOOD COLOSSEUM

Oyster, Boston Lobster, Alaskan King Crab, Scallop, Tiger Prawns
Green Lip Mussels, Mud Crab, Snow Crab, White Clam
Accompanied By Yuzu, Thai Chili, Wasabi, Mint and Coriander
Mexican Salsa, Szechuan, Mango Mayo
Lemons, Mignonette and Tabasco

SOUP AND CRACKERS

Double Boiled Herbal Chicken Soup
Crab Meat Soup
Cream of Wild Mushroom Soup
Garlic Herbed Croutons
Crispy Fish Skin

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% Goods and Services Tax

LIVE STATION

Farm House Egg

Your favourite style of eggs paired with our daily selection of condiments

Scrambled Egg with Black Truffle

Melt Café Signature Egg

Lobster and Tomato Omelette

Crackling Pork Roulade

Stuffed with Chestnut and Mushrooms, accompanied by Red Wine Braised Cabbage, Beer Gravy

“Côte De Bœuf”

Charred Root Vegetables, Oven-Baked Macaroni with Cheese, Black Truffle Sauce

Live Drunken Prawn

Poached Prawn in Herbal Broth, Rose Wine

Crab Chawanmushi

Japanese Fish Cake, Ginkgo Nuts, Shiitake Mushroom

Chicken Rice Stall

Roasted Chicken, Pork Belly and Char Siew Pork Ribs

Traditional Hainanese Chicken Rice and Condiments

Plum Sauce, Hoisin Sauce, Mustard

BBQ @ THE ALFRESCO

Honey and Truffle Marinated Chicken Wings

Jimbaran-Style Jumbo Prawn

Thai-Style Marinated Pork Jowl

Rosemary and Garlic Lamb Chop

Korean-Spicy Marinated Squid

Assorted Satay with Peanut Sauce

Seasonal Vegetables

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

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EUROPEAN DELIGHTS

Minute Steak, Mustard and Chive Jus
Red Wine Chicken Stew with Forest Mushroom
Seared Salmon Fillet Dill and Citrus Sauce
Grilled Lamb Chop, Mint and Shallot Sauce
Sauteed Greens, Confit Tomato
Butter Broccoli and Cauliflower
Oven Baked Butternut Squash Brown Butter and Sage
Creamy Mashed Potatoes
Crispy Bacon, Sausages, Baked Beans

ASIAN DELIGHTS

Coffee Pork Ribs
Nonya-Spiced Steamed Fish Fillet
Wok-Fried Beef with Black Bean Paste
Golden Salted-Egg Prawn
Stir-Fried Broccoli with Flower Mushroom, Dried Oyster and "Fat Choy"
Market Vegetables with Slice Abalone and Dried Scallop with Oyster Sauce
Herbal Chicken Stew with Chestnut
Steamed Chinese Preserved-Meat Rice with Lotus Leaf
Braised Ee Fu Noodles with Seafood

INDIAN CUISINE

Selection of Indian Tandoori and Kebabs
Lamb, Chicken, Fish and Vegetables
Plain, Garlic Naan
Selection of Indian Curries
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

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PASTRY AND SWEET ENDINGS

Whole Cakes

“The Melt” Dark Chocolate Gateaux

Orange Chiffon Cake

Golden Peanut Chocolate Bar

Mandarin Orange Gateaux

Coconut Pineapple Pound

Namelaka Dulce, Roasted Apricot Sable Tart

The Petit Sweet

Almond Bean Curd, Soya Milk Pannacotta with Longan

Chilled Mango Pudding with Pomelo and Sago Pearl

Osmanthus Jelly with Wolfberries Infusion

Chinese Pineapple Tart

Chinese New Year Cookies

Exotic Macaroon

UNDER THE LAMP

“Golden Nian Gao” – Glutinous Rice Cake with Yam and Sweet Potatoes

Sesame Ball with Red Bean Paste

CHOCOLATE FOUNTAIN

Pink and Dark Melted Valrhona Chocolate

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

MELT CAFÉ ICE CREAM COUNTER

Pineapple Gelato

Mandarin Orange Sorbet

Vanilla Ice Cream

Chocolate Ice Cream

Homemade Ice Creams Served with Freshly Baked Waffles

Topped with your Choice of Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

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“CANDY LAND” BAR

Assortment of Candied Selection

Assorted Truffles and Chocolate Bonbons

Candy Lollipop

Coconut Marshmallow

Raspberry Marshmallow

WAFFLE STATION

Freshly Baked Waffle Served with Vanilla Cream Patisserie with your Choice of
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

GARDEN OF FRUITS

Selection of Refreshing Sliced Fruits and Juices

218

Per Adult

Inclusive of free flow of Ruinat Blanc de Blanc Champagne, red wine, white wine, beer
selected cocktails of the day, soft drinks and chilled juices

178

Per Adult

Inclusive of free flow of “R” Ruinat Champagne, red wine, white wine, beer
selected cocktails of the day, soft drinks and chilled juices

118

Per Adult

Inclusive of Free Flow Chilled Juices

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

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

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