



# EASTER BRUNCH PROMOTION

**17 APRIL 2022**

All menu items are subject to change upon availability.

## **PROMOTIONAL HIGHLIGHTS**

### **Melt Café Signature Lobster and Tomato Omelette**

Scrambled Egg with Black Truffle

#### **Côte de Boeuf**

Baked Macaroni and Cheese

Yorkshire Pudding and Bordelaise Sauce

#### **Honey–Glazed Bone–In Ham**

Red Wine Cabbage and Pineapple Sauce

#### **Rockefeller–Style Baked Oyster**

Spinach and Herb Hollandaise

#### **Whole Roasted Peshawari Lamb Leg**

#### **Selections of Grilled Seafood and Meat**

##### **Easter Egg**

Coconut Mousse, Exotic Coulis, Coconut Dacquoise

##### **Easter Apple Nest**

Apple Compote, Lemon Diplomat Cream

##### **Easter Cocoa Bean**

Flourless Chocolate Sponge, Raspberry Marmalade, Raspberry Mousse

##### **Speckled Egg Assorted Marshmallow**

Strawberry, Mango

##### **Vol–au–vent**

Poached Pear, Hazelnut Custard Cream, Amaretto Sabayon

## **SALAD BAR**

Selections of Fresh Lettuce

Asian Goma, Balsamic, Caesar Salad and Thousand Island Dressing

### **Selection of Condiments**

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

2203

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

## **Flavoured Vinegars and Oils**

Matured Red Wine, White Wine, Raspberry, Balsamic Vinegar  
Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

## **SALAD AND APPETIZERS**

### **Lobster and Apple Salad**

Celery, Granny Smith Apple and Sour Cream

### **Oven-Roasted Beetroot Salad**

Raspberry, Feta Cheese and Balsamic Dressing

### **Roasted Chicken Salad with Tri-Color Pasta**

Basil Pesto and Roasted Capsicums

### **Grilled Asparagus Salad**

Yellow Frisée and Quail Egg Vinaigrette

## **CHARCUTERIE PLATTER**

Iberico Ham, Prosciutto di Parma, Salami Milano, Wagyu Pastrami

Smoked Salmon and Smoked Rainbow Trout

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

## **CHEESE PLATTER**

Gourmet Selection of Cheeses

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

Sourdough Bread Sticks, Lavosh Crackers and Grapes

## **SEAFOOD COLOSSEUM**

Boston Lobster

Seasonal Oysters

Tiger Prawns

White Clams, Green-lipped Mussels, Mud Crab, Snow Crab

Accompanied by Cocktail Sauce, Mignonette Sauce, Lemon and Tabasco

## **JAPANESE PLATTER**

### **Selections of Sashimi, Sushi, Gunkan and Maki**

Salmon, Tuna, Hamachi and Tako

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Ginger

### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

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## **ASIAN DELIGHTS**

Spicy Hot and Sour Chicken Soup

Seafood Fried Rice

Steamed Fish Fillet in Black Bean Sauce

Chilli Seafood with Mantou

Braised Tofu with Crab Meat, Green Peas and Shimeji Mushroom

Black Pepper Beef, Capsicum and Onion

Coffee Chicken

Wok Fried Seasonal Vegetables

## **EUROPEAN DELIGHTS**

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Herb-Marinated Lamb Rump with Vegetable Ratatouille

Slow-Cooked Beef Cheek with Turnips

Marinated Chicken Thigh with Albufera Sauce

Grilled Salmon with Confit Leek, Dill Cream Sauce

White Wine Black Mussels

Sautéed Zucchini with Shallots and Pine Nuts

Mashed Potatoes

## **FARMER'S EGG STATION**

Melt Café Signature Lobster and Tomato Omelette

Scrambled Egg with Black Truffle

## **TRADITIONAL ROASTS AND LIVE STATION**

### **Côte de Boeuf**

Baked Macaroni and Cheese

Yorkshire Pudding and Bordelaise Sauce

### **Honey-Glazed Bone-In Ham**

Red Wine Cabbage and Pineapple Sauce

### **Rockefeller-Style Baked Oyster**

Spinach and Herb Hollandaise

### **Whole Roasted Peshawari Lamb Leg**

## **CHINESE ROASTED MEAT**

Crackling Pork Belly

Barbecue Pork Char Siew

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

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## **NOODLES STALL**

### **Signature Prawn Laksa**

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Bean Curd Puff

## **BBQ @ THE ALFRESCO**

### **Selections of Grilled Seafood and Meat**

Honey-Glazed Chicken Wings

Thai-Style Grilled Pork Neck

Herb-Marinated Lamb Chop

Grilled Cumberland Sausage

Jimbaran-Style Tiger Prawn

Tomato Salsa, Horseradish, Mint Jelly, Sambal, Thai Chilli

## **INDIAN DELIGHT**

### **Tandoori Specialty**

Stuffed Portobello Mushroom Kebab

Tandoori Chicken

Ajwaini Jhinga

### **Curry Set**

Chicken Nargisi Kofta

Khada Masala Gosht

Kutra Gobhi

Panchami Bhaji

Kadai Chole

Masala and Plain Papadum

Plain or Garlic Naan

Indian-style Rice of the Day with Condiments

## **PASTRY AND SWEET ENDINGS**

### **Signature Melt Chocolate Cake**

Chocolate Mousse, Crunchy Pearls, Genoise Chocolate Sponge

### **Bunny! Bunny!**

Baked Cheesecake

### **Easter Egg**

Coconut Mousse, Exotic Coulis, Coconut Dacquoise

### **Carrot Cake**

Zesty Cream Cheese Frosting, Kumquat Compote

### **Chestnut Vermicelli**

Chestnut Pain de Gênes, Blueberry Confit, Vanilla Bavarois

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**Easter Apple Nest**

Apple Compote, Lemon Diplomat Cream

**Easter Cocoa Bean**

Flourless Chocolate Sponge, Raspberry Marmalade, Raspberry Mousse

**Yuzu Flower Lollipop**

Yuzu Crèmeux, Ivory Chocolate-Coated Sable

**Speckled Egg Assorted Marshmallow**

Strawberry, Mango

**Assorted Chocolate Pralines and Cookies**

**Under the Lamp**

**Vol-au-vent**

Poached Pear, Hazelnut Custard Cream, Amaretto Sabayon

**Baked Waffle**

Served with Selection of Vanilla and Chocolate Sauce

Honey Maple Syrup and Crunchy Pearls

Fruit Compote, Fruit Coulis and Chantilly Cream

**Gelato**

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt

Selections of Topping

**Seasonal Fruit Platter with Forest Berries**

148 per adult

198 per adult

with Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Chilled Juices and Soft Drinks

58 per child

7 to 12 years old

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