

EASTER BRUNCH PROMOTION

4 April 2021

All menu items are subject to change upon availability

SALAD AND APPETIZERS

Garden Salad

Mixed Greens, Cherry Tomatoes, Cucumber Balsamic and Olive Oil Dressing

Caesar Salad

Quail Egg, Bacon, Garlic Croutons and Shaved Parmesan

Caesar Dressing

Marinated Beef Salad

Quail Egg, Gherkin and Mustard

Heirloom Tomato and Mozzarella Salad

Basil and Balsamic Glaze

Egg Salad on Blini and Ikura

Smoked Ocean Trout

Smoked Salmon

Premium Charcuterie Platter

Selection of Fine Cold Cuts

Grissini Stick, Olives

Extensive Cheese Selections

Selection of European Gourmet Cheeses Served with Crackers

Selection of Seasonal Oysters

Served with Condiments

SEAFOOD PLATTER

King Crab Legs

Boston Lobster

Tiger Prawns

White Clams

Mud Crab

Snow Crab

Accompanied By Cocktail Sauce

JAPANESE BENTO

Salmon, Tuna, Amaebi and Hamachi Selection of Sushi, Gunkan and Maki Wasabi, Pickled Ginger and Shoyu

ASIAN DELIGHTS

Chicken Egg Drop Soup
Signature Prawn Laksa
Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Bean Curd Puff
Salted Egg Lobster Claw, Curry Leaf and Chillies
Sweet and Sour Kurobuta Pork
Chilli Seafood
Fried Mantou
Wok Fried Black Pepper Beef
Capsicum and Onion
Seasonal Wok Fried Vegetables
Egg Fried Rice with Scallions

CHINESE BBQ PLATTER

Roasted Pork Belly Pork Char Siew

EUROPEAN DELIGHTS

Cream of Mushroom Soup, Garlic Bread
Australian Beef Stew with Root Vegetables
Grilled Lamb Rump, Roasted Baby Carrot
Marinated Chicken with Mushroom Sauce
White Wine Mussels, Garlic and Parsley
Pan-Seared Seabass, Green Pea and Chorizo Sausage
Truffle Potato Gratin
Sautéed Vegetables

CHEF IN ACTION

Seared Lobster

Spinach and Ikura Cream

Oven Roasted Prime Rib

Roasted Root Vegetables, Black Truffle Jus

Whole Roasted Peshawari Lamb

Egg Biryani Rice

BBQ @ THE ALFRESCO

Grilled Meat Platter

Thai-Style Grilled Pork Jowl

Marinated Lamb Chop with Rosemary Sauce

Honey Chicken Wing

Seafood Platter

Baked Oyster with Cheese

Marinated Salmon with Lemon

Garlic Marinated Prawn

INDIAN DELIGHTS

Tandoori Specialty

Vegetable Kebab Black Truffle Chicken Tandoori Fish Tandoori

Curry Set

Nalli Nihari

Chicken Tikka Masala

Paneer Kundan

Dal Makhani

Panchmil Bhaji

Choice of Basmati Rice or Naan Bread

PASTRY AND SWEET ENDINGS

"Osternest" Chocolate Cake

"Easter Snow Egg" Passion Fruit with Coconut

"Citrus Cheese" Choux Pastries

"Toffee" Nutella Chocolate Pound Cake

"Carrot Pot" Orange Carrot Cake

Brandied Cherries Pistachio Financier

Mango Jelly Citrus Foam

Assorted Nyonya Kueh

Easter Macaroons

Easter Chocolate Bonbon Praline and Cookies

Hot Cross Buns

The Warm Easter

Easter Rice Pudding Tart with Vanilla Sauce and Apricot

Freshly Baked Waffle

With Choice of Chocolate Ice Cream, Vanilla Ice Cream, Yoghurt Ice Cream or Strawberry Sorbet

Seasonal Fruit Platter with Forest Berries

148

Per Adult

Inclusive of Chilled Juices

198

Per Adult

Inclusive free flow of "R" de Ruinart Champagne, house pour wines, beers and soft drinks

248

Per Adult

Inclusive free flow of Ruinart Blanc de Blancs Champagne, house pour wines, beers and soft drinks