



FATHER'S DAY BRUNCH

19 JUNE 2022

All menu items are subject to change upon availability.

PROMOTIONAL HIGHLIGHTS

Melt Café Signature Lobster and Tomato Omelette

Scrambled Egg with Black Truffle

Wagyu Beef Slider Rossini-Style

Wagyu Beef Burger with Pan-Seared Duck Liver, Black Truffle Jus

Bacon-Wrapped Roasted Chicken

Roasted Rosemary Potato, Natural Jus

Slow-Roasted Wagyu Sirloin

Yorkshire Pudding, Roasted Jus

Tandoori Whole Red Snapper

Vegetable Pilaf Rice

Signature Lobster Laksa

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

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

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic Vinegar

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Prawn and Corn Salad

Cherry Tomato, Celery and Citrus Vinaigrette

Smoked Chicken Salad

Cucumber, Chickpeas, Bell Pepper and Sesame Dressing

Roasted Beef Salad

Quail Eggs, Gherkins and Creamy Mayonnaise

Roasted Beetroot Salad

Feta Cheese, Spinach and Raspberry

CHARCUTERIE PLATTER

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, 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 and Maki

Salmon, Tuna, Hamachi, Tako and Sweet Prawn

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

Wasabi, Shoyu, Ginger

Temaki Sushi

Avocado, Cucumber, Shiso Leaf and Lobster Salad

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

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

ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup

Kimchi Seafood Fried Rice

Black Pepper Beef, Capsicum and Onion

Hong Kong Style Steamed Fish Fillet

Chilli Seafood with Mantou

Crispy Cereal Chicken, Curry Leaf and Bird's Eye Chilli

Steamed Tofu with Chicken Floss and Dry Shrimp

Wok Fried Seasonal Vegetables

CHINESE ROASTED MEAT

Crackling Pork Belly

Barbecue Pork Char Siew

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

NOODLES STALL

Signature Lobster Laksa

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

EUROPEAN DELIGHTS

Truffle-Scented Wild Mushroom Soup with Garlic Bread

Pulled Beef Macaroni and Cheese

Braised Osso Buco, Gremolata Sauce

Stuffed Chicken Saltimbocca with Tarragon Cream Sauce

Seafood Bouillabaisse with Saffron Rouille

Sautéed Asparagus and Wild Mushrooms

Vegetable Ratatouille

Baked Potatoes with Crème Fraîche and Chives

FARMER'S EGG STATION

Melt Café Signature Lobster and Tomato Omelette

Scrambled Egg with Black Truffle

PASTA STATION

Selections of Dry Pasta

Wild Mushroom, Meat Ragout and Marinara Sauce

Parmesan Cheese

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TRADITIONAL ROASTS AND LIVE STATION

Wagyu Beef Slider Rossini-Style

Wagyu Beef Burger with Pan-Seared Duck Liver, Black Truffle Jus

Bacon-Wrapped Roasted Chicken

Roasted Rosemary Potato, Natural Jus

Slow-Roasted Wagyu Sirloin

Yorkshire Pudding, Roasted Jus

Tandoori Whole Red Snapper

Vegetable Pilaf Rice

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Garlic Butter Lobster Claw

Honey-Glazed Chicken Wings

Herb-Marinaded Lamb Chop

Baked Oyster, Truffle Hollandaise

Jimbaran-Style Tiger Prawn

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

INDIAN DELIGHT

Tandoori Specialty

Prawn Shish Kebab

Vegetable Kebab

Hariyali Chicken

Curry Set

Lamb Shank Rogan Josh

Chicken Kurma

Subz Handi

Paneer Butter Masala

Yellow Dal Tadka

Masala and Plain Papadum

Plain or Garlic Naan

Indian-style Rice of the Day with Condiments

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PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake
Espresso Banana in Chocolate Cup
Baked Royal Tea Cheesecake
Nutty Caramel Vanilla Crunchy Choux
Assorted Nonya Kueh
Green Apple Chantilly Sablé Tart
Olive Tea Cake with Black Lemon Soft Ganache
Cassis Vanilla Opera
Maple Pecan Viennoiserie

Chef In Action

Mandarin Orange Compote with Frozen Sesame, Yuzu Sabayon and Cocoa Nib

Warm Dessert

Almond Raisin Bread and Butter Pudding
Served with Vanilla Myer's Rum, Chocolate Sauce and Nutty Condiments

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
Selection of Toppings

Seasonal Fruit Platter with Forest Berries

118 per adult

178 per adult

with Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Chilled Juices and Soft Drinks

218 per adult

with Free Flow of Ruinart Blanc de Blancs Champagne
House Pour Wines, Beers, Chilled Juices and Soft Drinks

58 per child

7 to 12 years old

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