

# **MOTHER'S DAY BRUNCH PROMOTION**

# 9 May 2021

All menu items are subject to change upon availability.

### **SALAD AND APPETIZERS**

#### **Garden Salad**

Mixed Greens, Cherry Tomatoes, Cucumber Balsamic Dressing

#### Caesar Salad

Quail Egg, Bacon, Garlic Croutons, Shaved Parmesan

Caesar Dressing

### **Crab Rillettes**

Avocado, Cucumber, Capers, Cherry Tomato

### Tri-color Quinoa Salad

Goat Cheese, Strawberry, Dates, Mint Leaves

#### Brie de Meaux with Truffle

Grilled Baguette, Mesclun Salad

### **Smoked Salmon and Smoked Trout Platter**

### **Charcuterie Platter**

Grissini Stick, Sun-dried Tomato

# **European Cheese Platter**

Selection of European Gourmet Cheeses Served with Crackers

### **SEASONAL OYSTERS**

Served with Condiments

# **SEAFOOD PLATTER**

Boston Lobster

Alaskan king crab

Tiger Prawns

Clams

Mud Crab

Snow Crab

# **SUSHI AND SASHIMI**

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

### California Hand Roll

Crab Stick, Cucumber, Tobiko, Avocado

# **ASIAN DELIGHTS**

# Signature King Prawn Laksa

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

Egg Drop Soup with Dried Scallop, Crab Meat
Sweet and Sour Chicken with Pineapple, Tomato
Wok Fried Black Pepper Wagyu Beef
Drunken Live Prawns
Steamed Sea Bass with Nonya Sauce
Chilli Seafood with Mantou
Wok Fried Seasonal Vegetables
Seafood Fried Rice, Flying Fish Roe

# **CHINESE BBQ PLATTER**

Roasted Pork Belly
Barbecue Kurobuta Pork Ribs
Crystal Pork Char Siew

# **EUROPEAN DELIGHTS**

Hearty Minestrone Soup with Pesto Bread
Braised Lamb Shank, Creamy Polenta
Cajun-spiced Chicken Thigh with Grilled Squash, Piquillo Salsa
Pan-seared Salmon, Gremolata Sauce
Baked Oysters Rockefeller
Gratinated Seafood with Gruyère Cheese
Sautéed Vegetables
Mashed Potatoes

# **CHEF IN ACTION**

### **Braised Beef Short Ribs**

Parsnip Flan, Parmesan Emulsion

# **Lobster and Foie Gras**

Creamy Baked Lobster with Seared Foie Gras

### Pistachio Crusted Tandoori Salmon

Saffron Gravy

# **BBQ @ THE ALFRESCO**

#### **Grilled Meat Platter**

Grilled Minute Steak

Pork Neck with Thai Dressing

Ginger-Soy Chicken Wings

### **Seafood Platter**

Herb butter Half Scallop

Marinated Sea Bass with Coriander and Garlic

Grilled Tiger Prawn, Jimbaran sauce

# **INDIAN DELIGHTS**

# **Tandoori Specialty**

Vegetable Kebab

Tandoori Chicken

Tandoori Prawn

# **Curry Set**

Keema Muttar

Butter Chicken

Paneer Khatta Pyaaz

Dal Makhani

Mixed Vegetable Curry

Accompanied by Basmati Rice and Naan

# **PASTRY AND SWEET ENDINGS**

Signature Melt Chocolate Cake

LOVE – Lychee and Raspberry

ROSE – Rose and Strawberry Mousse

Pandan Gula Melaka Coconut Roulade

Red Fruit Cheesecake

Mango Bavarian and Passion Fruit Verrine

Choux Pastries

Assorted Nonya Kueh
Berries Bread And Butter Pudding with Raspberry Sauce
Assorted Chocolate Praline and Cookies

### 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

198

Per Adult

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

238

Per Adult

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