



## FESTIVE SUNDAY BRUNCH MENU

5, 12, 19, 26 DECEMBER 2021

All menu items are subject to change upon availability.

### **SALAD BAR**

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing 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

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

### **SALAD AND APPETIZERS**

#### **Apple and Raisins Salad**

Grape, Celery, Walnuts and Sour Cream

#### **Prawn and Pasta Salad**

Cocktail Sauce and Basil Pesto

#### **Chicken Salad with Edamame**

Seaweed, Cucumber, Corn and Sesame Dressing

#### **Creamy Potato Salad**

Mustard Seed and Gherkin

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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

### **SELECTION OF COLD CUTS**

Turkey Ham, Salami Milano, Beef Salami

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, Dried Fruits

Bread Sticks and Grapes

### **SEAFOOD COLOSSEUM**

Seasonal Oysters, Boston Lobster, Tiger Prawns

Green Lip Mussels, Mud Crab, White Clams

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

### **JAPANESE PLATTER**

**Selections of Sashimi, Sushi and Maki**

Salmon, Tuna, Hamachi and Tako

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

Wasabi, Shoyu, Pickled Ginger

#### **Cha Soba**

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

### **ASIAN DELIGHTS**

Double Boiled Chicken Soup

Festive Turkey and Ham Fried Rice

Steamed Catch of the Day

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dried Shrimps

Crispy Fried Chicken, Teriyaki Sauce and Scallions

Kung Bao Style Stir-Fried Pork

Wok Fried Seasonal Vegetable

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## **EUROPEAN DELIGHTS**

Roasted Butternut Squash Soup with Garlic Bread

Mussels Marinière

Beef Bourguignon

Grilled Chicken Thigh, Albufera Sauce

Pan-Seared Seabass, Artichoke and Tomato Thyme Broth

Sautéed Brussel Sprout with Shallots and Pine Nuts

Braised Seasonal Vegetables with Tomato Sauce

Truffle Mashed Potato

## **TRADITIONAL ROASTS AND LIVE STATIONS**

### **Oven-Roasted Festive Turkey**

Traditional Stuffing with Sourdough, Apple

Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

### **Honey Glazed Gammon Ham**

Red Wine Cabbage and Pineapple Sauce

### **Slow-Roasted Beef Rump**

Roasted Roots Vegetables, Natural Jus

### **Crackling Pork Roulade**

Caramelised Apple and Roasted Cajun Potatoes

## **CHEF SPECIALS**

### **Chinese-Style Roasted Meat**

Crackling Pork Belly

Barbecue Char Siew Pork

Mustard, Barbecue Sauce and Chilli

## **NOODLE STALL**

### **Signature Prawn Laksa**

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

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## **BBQ @ THE ALFRESCO**

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

Rosemary and Garlic Lamb Chop

Thai-Style Grilled Pork Neck

Honey-Glazed Chicken Wings

Grilled Cumberland Sausage

Rockefeller-Style Baked Oyster

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

## **INDIAN DELIGHTS**

### **Tandoori Specialties**

Tandoori Turkey Breast

Stuffed Portobello Mushrooms

Tandoori Fish

### **Curry Set**

Chicken Tikka Masala

Lamb Amritsari

Malai Kofta

Saag Khumb (Spinach and Mushroom Jabzi)

Dal Makhani

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 Yule Log Cake

Pecan Tart with Cream Chantilly

Dark Rum Infused Christmas Fruit Cake, Zesty Orange Cheese Frosting

Yuzu Bavarian Cream, Strawberry Rhubarb Verrine

Pistachio Crunchy Choux

Baked Raspberry Cheesecake

Minced Fruit Pie

Christmas Stollen

Assortment Macaroons

Cinnamon Kouign-Amann

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Almond Brioche

Walnut Bread and Butter Pudding with Spice Rum Sauce

**Baked Waffle**

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

**Assorted Chocolate Pralines and Cookies**

**Garden of Fruit**

Selection of Tropical and Seasonal Fruits

**198**

Per Adult

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

**158**

Per Adult

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

**98**

Per Adult

Inclusive of Free Flow of 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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