



## EASTER BRUNCH PROMOTION

21 APRIL 2019

### THE GARDEN PARTY

Mesclun Mix, Arugula, Baby Spinach, Ice Berg, Butter and Romaine Lettuce

#### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

#### **Condiments**

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almond and Hazelnut

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

#### **Flavoured Vinegars, Oils and Anti-Pesto**

Matured Red Wine, White Wine, Raspberry, Apple, Balsamic

Extra Virgin Olive Oil, Walnut, Hazelnut, Avocado

### ESCAPE INTO THE WOODS

Thai Beef Salad with Glass Noodles and Tomatoes

Smoked Duck, Lychee and Cucumber Salad

Boston Lobster Salad with Avocado, Mango and Ikura

Snow Crab Terrine, Caviar and Garden Cress

Prawn Salad with Pomelo, Coconut and Coriander

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seed and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

### THE CARD SOLDIERS

Selection of Finest European Cold Cuts

Accompanied by Vegetable Pickles and Preserves

1904

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% Goods and Services Tax

## **BREAD CREATIONS**

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole meal, Walnut Bread, Sourdough, Charcoal Loaf

Salted and Unsalted Butter

## **THE WHITE QUEEN**

Gourmet Selection of French and Italian Cheeses

Crispy Crackers, Bread Stick, Lavash, Nuts, Seeds and Dried Fruits

Homemade Jam

## **THE AMBUSHED**

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

Hamachi, Salmon, Tuna, Sweet Prawn

Tamago, Ika, California, Ebi Fry (Prawn), Kanisarada (Crab), Unagi (Eel)

Kappa (Cucumber), Sansuko (Vegetables)

Wasabi, Shoyu, Ginger

### **Japanese Soba**

Pickled Ginger, Soy, Wasabi, Soba Sauce, Shredded Nori, Bonito

Spring Onions and Japanese Pickles

## **OCEANIC TRADE**

Seasonal Oyster, Boston Lobster and Claw, Tiger Prawns, Clams, Green Lip Mussels, Scallop

Mud Crab, Snow Crab Alaskan King Crab

Accompanied by Cocktail, Tartar, Mango Mayo, Mignonette, Lemon and Tabasco

## **SOUP AND CRACKERS**

Double Boiled Chinese Soup

Soup of the Day (Western)

Garlic and Herbs Croutons

Crispy Fish Skin

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## **FARMER'S EGG STATION**

Your Favourite Egg Style Prepared with our Daily Selection of Condiments

Melt Café Signature Egg

Lobster and Tomato Omelette

Egg Benedict with Fresh Black Truffle

## **THE RED QUEEN BBQ**

Grilled Prawn with Herb Butter

Black Pepper Beef Steak

BBQ Pork Ribs

Rosemary and Garlic Lamb Chop

Peruvian Scallop with Ponzu Sauce

Seasonal Vegetables

Tomato Salsa, Mustard, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Red Wine Sauce

## **THE RIGHT ALICE**

### **Roasted and Carvings**

Baby Suckling Pig Stuffed with Dried Fruits and Nuts

Baked Salmon with Citrus, Maldon Sea Salt and Pink Pepper Corn

New Dill Potatoes and Roasted Potatoes

Natural Veal Jus, Selections of Mustard, Horseradish Cream

### **Pan Seared Foie Gras**

Served with Brioche, Assorted Chutney and Compote

### **Wagyu Tajima**

Blow-Torched Wagyu Beef Slices

Accompanied with Confit Shallot, Shitake Mushrooms and Ponzu Jus

### **Chinese Roasts**

Peking Duck, Pork Belly, Char Siew Pork Ribs

Traditional Hainanese Chicken Rice and Condiments

Plum Sauce, Hoisin Sauce, Mustard

### **Live Drunken Prawn**

Poached Prawn in Herbal Broth, Rose Wine

### **Sigdi Kebab Grill**

Lamb, Chicken, Seafood, Vegetables and Cheese

Rumali Roti

Selections of Naan, Tortilla, Pita Bread

Selections of Spiced Salads and Dips Chutney and Raita

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## **THE CHESSBOARD BATTLEFIELD**

Duck Confit, Lentil and Mushroom Ragout  
Slow-Cooked Lamb Stew, Root Vegetables  
Beef Ox Tail, Polenta and Parmesan Cake  
Pan-Seared Butter Fish, Orange and Grapefruits Salsa  
Seafood Gratin, Saffron and Fennel Cream  
Sautee Butter Seasonal Greens  
Oven-Baked Butternut Pumpkin, Raisins and Cinnamon  
Country-Style Roasted Potatoes  
Seafood Paella, Chorizo and Peas  
Selections of Sausages and Crispy Bacon

## **ASIAN DELIGHT**

Melt's Treasure Pot  
Sea Cucumber, Dried Scallop, Dried Oyster, Mushrooms  
Herbal Chicken Stew with Chestnut  
Teo Chew Steamed Seabass, Salted Vegetables and Shitake  
Wok-Fried Beef with Szechuan Sauce  
Braised Pork Belly with Black Fungus and Quail Egg  
Stir-Fried Lotus, Ginkgo Nut, Sweet Pea and Water Chestnut  
Market Vegetables with Braised Flower Mushrooms  
Yam Rice in Lotus Leave  
Wok-Fried Seafood Noodles

## **THE RABBIT HOLE**

Selection of Assorted Indian Tandoori and Kebabs  
Plain or Garlic Naan  
Selection of Indian Curries  
Masala and Plain Papadum  
Indian Rice with Condiments  
Chicken Shawarma with Chutney, Yoghurt Raita and Mint Sauce

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## **A CELEBRATION DANCE**

“Oster Nest” Melt Chocolate Cake  
“Wonderland” Cassis Blueberry Gateaux  
Wild Strawberry Yoghurt Mousse  
Roasted Yaki-Imo Sable  
Brandied Cherries Pistachio Travel Cake

### **The Petit Sweet**

“Down The Rabbit Hole” Choux Pastries  
“Poker Card” Black and White Sesame Opera  
“Easter Snow Egg” Passion Fruit with Coconut  
Bunny Carrot Walnut Trench Cake  
Mango Jelly Citrus Foam  
Hot Cross Buns  
Easter Chocolate Bonbon Praline

### **Viennoiserie**

Cocoa Brioche  
Vanilla Brioche Feuilletée  
Chocolate Croissant

### **Under the lamp**

Rum and Raisin Bread, Butter Pudding  
Warm Chocolate Pudding

### **Frozen Nitrogen Lollipop**

Coffee Almond Praline, Amaretto Sabayon, Caramelize Coffee Nib

### **Chocolate Fountain**

Dark Chocolate Fondue  
Selection of Sliced Fruits and Berries  
Marshmallows and Strawberry

### **Belgium Waffle**

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls, Fruit Compote  
Fruit Coulis and Cream Chantilly

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**“Candy Land” Bar**

Assortment of Candied Selection

Assorted Truffles and Bonbons

Candy Lollipop

Coconut Marshmallows

Raspberry Marshmallows

**Gelato and Sorbet**

Strawberry, Chocolate, Madagascar Vanilla, Truffle Ice Cream, Yoghurt

Selections of Topping

**Garden of Fruit**

Selection of Freshly Sliced Tropical and Seasonal Fruits

**168**

Per Adult

Inclusive of Chilled Juices

**218**

Per Adult

Inclusive of “R” De Ruinat Champagne, Wines, Beers

Chilled Juices and Soft Drinks

**268**

Per Adult

Inclusive of Ruinat Blanc De Blancs Champagne, Wines, Beers

Chilled Juices and Soft Drinks

**68** per child applicable for **7** to **9** years old

**98** per child applicable for **10** to **12** years old

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