



SUNDAY CHAMPAGNE BRUNCH MENU

Every Sun, 12pm – 3pm



— ❖ SEAFOOD ON ICE ❖ —

Alaskan King Crab*

Boston Lobster^

Rock Lobster

Scallops

New Zealand Blue Mussels

King Prawns

DIPS & CONDIMENTS

Home-made Thai Green Chilli Sauce, Cocktail Sauce

Shaoxing Wine & Black Vinegar Dip

*Aquaculture Stewardship Council (ASC)-certified ^Marine Stewardship Council (MSC)-certified

Menu is on rotation basis and subject to change. Terms and Conditions apply.

❖ CHEF'S CORNER ❖

SASHIMI & SUSHI

Served with Shoyu, Wasabi & Pickled Ginger

Norwegian Salmon*, Octopus

Yellowfin Tuna, Soft Shell Crab Aburi Maki

Hokuou Salmon Roll, Rainbow Rolls, Unagi Tobiko

SALAD GREENS

Mesclun, Frisée, Baby Spinach, Chicory, Sweet Peppers

Heirloom Tomatoes, Japanese Cucumber & Corn Kernels

DRESSING

French, Japanese Sesame, Thousand Island

COMPOUND & WELLNESS SALADS

Tomato Caprese

Tuna Tataki with Yuzu Vinegar & Crispy Shallots

Octopus Salad with Orange Segments & Honey Dressing

Wild Rice Salad with Edamame, Mushroom & Miso Sesame Dressing

MEZZE

Hummus, Baba Ghanouj, Tabbouleh, Pita

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❖ CHEF'S CORNER ❖

CHEESES

Brie, Stilton, Manchego, Morbier, Gubbeen, Munster

Banon, Brillat-Savarin, Langres, Dried Fruits, Fresh Grapes

Walnuts, Crackers, Lavosh, Breadsticks

ARTISANAL BREADS

Mini Baguette, Multigrain Roll, Laugen Roll, Onion Bun

SMOKED FISH

Smoked Salmon*, Marinated Salmon*

CHARCUTERIE

Mortadella, Truffle Salami, Pastrami, Marinated Artichokes

Stuffed Peppers, Kalamata Olives, Sundried Tomatoes

SOUP

Seafood Chowder

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❖ CHEF'S CORNER ❖

LIVE ENTRÉE COOKING STATION

Spaghetti Carbonara Tossed in Parmesan Wheel

CARVINGS

Whole Spit Roasted Salt Marsh Lamb with Pilaf Rice

Baked Salmon* Fillet

Iberico Pork Rack

SAUCES & CONDIMENTS

Rosemary Garlic Jus, Béarnaise Sauce, Herb Butter

Maldon Salt, Dijon Mustard

HOT

Wagyu Beef Rossini

Egg Shakshuka

Sautéed Broccolini with Almond Flakes & Echiré Butter

Sautéed Potatoes, Grilled Vegetables

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❖ SINGAPORE ❖

PERANAKAN TOK PANJANG

Ayam Buah Keluak

Nyonya Chap Chye

CHINESE WOK

Wok-fried Beef with Oyster Sauce
& Chinese Green Peppers

Braised Vegetables with Baling Mushrooms

Yunnan-style Fried Rice with Minced Pork
& Preserved Vegetables

Singapore Chilli Crab with Deep-fried Mantou

CHINESE BBQ

Roasted Pork Belly

✧ MALAYSIA ✧

MALAY TINGKAT

Slow-cooked Sous Vide Australian
Beef Cheek Rendang

Assam Pedas Seabass

INDIAN HANDI POT

Lamb Shank Rogan Josh

Seabass Tikka

Butter Chicken

Biryani

❖ THAILAND ❖

HOT

Grilled Iberico Pork Neck with Sweet Tamarind Sauce

Thai Massaman Chicken Curry with Sweet Potato

Thai Fish Cake with Sweet Chilli Sauce

Marinated Chicken Wrapped in Pandan Leaves

Minced Black Pork with Thai Sweet Basil & Chilli

Phad Thai with King Prawns

Hot & Sour Prawn Soup

NOODLE STATION

Thai Boat Noodles with Pickled Bean Curd,
Spices & Soy Sauce

SALADS

Green Papaya Salad

Mango Salad with Prawn

❖ VIETNAM ❖

HOT

Braised Pork Belly with Coconut Water
& Hard Boiled Egg

Grilled Seabass Fillet Marinated in Turmeric, Dill Leaves, Blue Ginger,
Lemongrass, Chilli with Pineapple & Fish Sauce Dip

Sugar Cane Prawns

SALADS & DIPS

Vietnamese Rice Paper Rolls with Prawns

Lotus Sprout Salad with Roasted Shredded Pork

❖ KIDS STATION ❖

Mac & Cheese Macaroni

Miso-marinated Baked Salmon with Asparagus

Chicken Chipolata on Mash Potatoes

Pizza Margarita

Mini Wagyu Beef Burger with Tomato,
Gherkin & Butter Lettuce in a Brioche Bun

Breaded Cod Fish Strips with Tartar Sauce

Corn Dog

Buttered Corn Kernels

Cupcakes

Rainbow Cake

Macaroons

Candies

Churros

Fresh Berries

Doughnuts

❖ SWEET ENDINGS ❖

SLICED CAKES

Foi Thong Golden Pandan Cake

Vietnamese Coffee Cake, Cà Phê Sữa Đá

Strawberry Shortcake, Cameron Highlands Strawberries, Hokkaido Cream

Criollo Java Chocolate Ganache, Pawnee Pecan

PIES OF THE DAY

Blueberry Tart

Lemon Meringue Tart

Chocolate Caramel Macadamia Tart

LOCAL DELIGHT

Ang Ku Kueh, Ondeh Ondeh

Bingka Ubi, Penang Lapis

LIVE STATION

Iced Cendol

Deep-fried Cempedak

Longan Peach Gum Soup

ICE CREAM & SORBET

Rum & Raisin

Teh Tarik

Gula Melaka