

# THE KING'S BRUNCH BUFFET 让爸爸奢享国王宴

19 June | 12pm – 3pm

# SEAFOOD ON ICE 🔆

Alaskan King Crab\*, Fresh Tiger Prawns, Boston Bay Blue Mussels, Boston Lobster, Fresh Venus Clams, Freshly Imported Oysters, Australian Yabbies

#### DIPS

Homemade Thai Green Chilli Sauce, Cocktail, Honey Wasabi Mayonnaise

## — 🤣 SASHIMI & SUSHI 🔆 -

Salmon\*, Octopus, Yellowfin Tuna, Sweet Shrimps
Soft Shell Crab Aburi Maki, Hokuou Salmon Roll, Rainbow Roll, Unagi Tobiko, Saba Sushi
Shoyu, Wasabi, Pickled Ginger, Pickled Cucumber

Miso Soup, Tofu, Nameko Mushrooms, Spring Onions

# ♦ SALAD GREENS, COMPOUND/WELLNESS SALAD & MEZZE

Mesclun, Frisee, Baby Spinach, Chicory, Sweet Peppers, Heirloom Tomatoes, Japanese Cucumber, Corn Kernels

French, Caesar, Thousand Island

#### **COMPOUND SALADS**

Heirloom Tomatoes & Buffalo Mozzarella
Tuna Tataki, Yuzu Vinegar, Crispy Shallots
Octopus Salad, Orange Segments, Honey Dressing

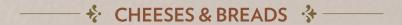
#### **WELLNESS SALADS**

Kale Salad with Roasted Sweet Potatoes & Tahini Vinaigrette
Wild Rice Salad with Edamame, Mushroom, Miso Sesame Dressing

#### **MEZZE**

Hummus, Baba Ghanouj, Tabbouleh, Fattouch, Pita

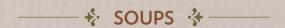
\*Aquaculture Stewardship Council (ASC)-certified



Brie, Stilton, Manchego, Morbier, Gubbeen, Munster, Banon, Brillat Savarin, Langres, Bread Sticks, Lavosh, Laugen Roll, Multigrain, Mini Baguette, Onion Bun, Sourdough

### - ♦ SMOKED FISH & CHARCUTERIE ❖

Smoked Salmon\*, Cured Snow Fish, Sour Cream, Chives, Cream Cheese, Bagels
Mortadella, Truffle Salami, Pastrami, Pepperoni,
Marinated Artichokes, Stuffed Peppers, Kalamata Olives, Sundried Tomatoes



Seafood Chowder Gin Foam

# ------ \* CARVINGS/LIVE STATION \*-----

Whole Spit Roasted Salt Marsh Lamb with Pilaf Rice
Baked Swordfish Fillet

Rosemary Garlic Jus, Bearnaise, Stuffed Olives, Stuffed Cherry Tomatoes, Grilled Peppers, Roasted Red Pepper Hummus, Jalapenos, Cornichons, Dijon Sautéed Potatoes, Grilled Vegetables

Spaghetti Carbonara Tossed in Parmesan Wheel
Eggs Benedict with Braised Beef Tongue, Brioche & Hollandaise

# **♦ HOT WESTERN ♦**

Smoked BBQ Pork Ribs

Beef Rossini

Egg Shakshuka with Grilled Cumberland Sausages
Sautéed Broccolini with Almond Flakes & Echire

# \* EURASIAN/NYONYA \*

Devil's Curry King Prawn Bostador Ayam Buah Keluak Nyonya Chap Chye

# - ♦ CHINESE ♦

Wok-fried Beef with Oyster Sauce & Chinese Green Peppers
Braised Vegetables with Baling Mushrooms
Yunnan Style Fried Rice with Minced Pork & Preserved Vegetables
Chilli Crab with Deep-fried Mantou

#### **CHINESE BBQ**

Pork Belly Char Siew

# \* INDIAN \*-

Palek Paneer Butter Chicken King Prawn Tikka Biryani

# → \* MALAY \*

Australian Beef Cheek Rendang
Assam Pedas Seabass

# ── \* THAILAND \*

#### **COLD APPETISERS**

Green Papaya Salad Young Mango Salad with Prawn Meat

#### HOT

Massaman Chicken Curry with Sweet Potato
Homemade 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**

Vietnamese Pho



#### THAI GRILL STATION

Grill Iberico Pork Neck with Sweet Tamarind Sauce



#### HOT

Slow-baked Lemongrass Spring Chicken with Vietnamese Spices & Broth
Grilled Seabass Fillet Marinated with Turmeric, Dill Leaves, Blue Ginger, Lemongrass,
Chilli with Pineapple & Fish Sauce Dipping
Sugarcane Prawns

#### **SALADS & DIPS**

Vietnamese Rice Paper Rolls with Prawns, Lotus Sprouts Salad with Slow-braised Pork Belly

Lotus Sprouts Salad with Roasted Shredded Pork

# **♦ KIDS STATION ♦**

Macaroni & Cheese

Miso-marinated Baked Salmon with Asparagus

Chicken Chipolata on Mashed Potato

Pizza Margarita

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

Breaded Cod Fish Strips with Tartar Sauce

**Buttered Corn Kernels** 

Corn Dog

Cupcakes

Rainbow Cake

Macaroons

Chocolate & Candies

# \* SWEET ENDINGS FROM CHEF ANTONIO \*