



**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

❖ CHEESES & BREADS ❖

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

❖ SOUPS ❖

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

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❖ 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

❖ THAILAND ❖

THAI GRILL STATION

Grill Iberico Pork Neck with Sweet Tamarind Sauce

❖ VIETNAM ❖

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 ❖