

SUNDAY BRUNCH AT VOILÀ!

DELI COUNTER

Chicken Liver Parfait
Artisan Pork Terrine
Smoked Salmon / Gravlax Salmon / Salmon Tarator
Blinis and Condiments

CHARCUTERIES

Chorizo, Saucisson, Black Forest Ham, Cooked Ham
Bone-in Iberico Ham
Seasonal Fruits, Nuts, Dried Fruits

SALADS & APPETIZERS

Coldwater Prawn Salad with Mango and Feta
Avocado & Cherry Tomato Salad with Burrata
Eggplant Salad with Pomegranate and Goat's Cheese
Trio of Hummus and Whole-wheat Pita Bread

AGED CHEESE TROLLEY

Roquefort, Comté, Brie, Camembert, Morbier, Tomme de Savoie, Ocelli
Caesar Salad in Parmesan Wheel

HOMEMADE BREAD STATION

Sourdough, Baguette, Grissini, Focaccia, Walnut-Fig Roll, Croissant, Pain Suisse
Butter, Truffle Butter, Herb Butter, Local Jams, Marmalade

SEAFOOD ON ICE

Variety of French Oysters
Scallop Ceviche with Passion Fruit and Coconut Sauce
Tuna Tataki with Ponzu Sauce
Black Mussels
Tourteau – French Brown Crab
Variety of Poached Prawns / Shrimp
Thai Seafood Sauce, Shallot Mignonette, Lemon, Cocktail Sauce, Tartare Sauce

Please advise us of any special dietary requirements, including potential reaction to allergens.

JAPANESE COUNTER

Sashimi, Nigiri, Maki Rolls
Salmon / Madai / Akami / Octopus / Kampachi

GRILL STATION SERVED TO YOUR TABLE

Variety of Import Fish
Variety of Australian Beef Cuts
River Prawn – Green Mango Salsa, Seafood Sauce

LIVE PIZZA STATION

Assorted Flavours

HOT PASS

SOUP

Crema di Tartufo e Funghi
Lobster & Prawn Bisque

MAINS AND SIDES

Pork Rack with Crackling
Apple Chutney / Pork Gravy
Braised Duck Leg with Prune and Cognac
Oxtail Ossobuco
Chicken Fricassé with Champignons
Roasted Chateau Potatoes
Sautéed Green Beans (Kenya Beans)
Buttered Mash Potato

THAI STATION

Yum Som-O
Ma-Hor
Panaeng Curry with Beef
Hor Mok
Pad Thai – Live Station
Noodle Soup
Steamed Mud Crab
Steamed Rice

Please advise us of any special dietary requirements, including potential reaction to allergens.

DESSERTS

Madagascar Vanilla Egg Tart

Giant Chocolate Chip Cookie

Pistachio & Raspberry Choux Cream

Chocolate Hazelnut & Caramel Crunchy Mousse

Heart Strawberry & Yoghurt short cake

Aloe Vera Panacotta With Fresh Fruit Berries

Espresso-Coffee-Chocolate Roll

Cheese Mousse Tart with Grape

Chocolate bonbon

Macaron Popsicles

LIVE DESSERT STATION

Soufflé Grand Marnier

Ice Cream and Sorbet Station

Condiments and Sauce

Please advise us of any special dietary requirements, including potential reaction to allergens.