



SOFITEL SENTOSA SUNDAY BRUNCH

12PM TO 3PM

WITH DJ SPINNING BEATS AT THE DECK, KIDS' CORNER,
COMPLIMENTARY ACCESS TO THE POOL FROM 3PM TO 7PM

**\$208++ FOR TWO ADULTS | \$128++ PER ADULT
\$64++ PER CHILD**

Inclusive of free-flowing chilled juices and soft drinks

Top up \$55++ for free-flowing house wines and draught beer

Top up \$75++ for free-flowing champagne, house wines, draught beer,
and D.I.Y. Bloody Mary and Gin & Tonic

SALAD

SALAD BAR

Mixed Greens, Baby Spinach, Romaine, Arugula, Corn Kernels, Kidney Beans,
Cherry Tomato, Cucumber, Carrot Stick, Radish, Celery
Thousand Island, Honey Mustard, Italian, Asian Sesame, Balsamic, Artisan Oil

APPETISER

Classic Greek Salad with Feta Cheese
Southern Potato Salad with Bacon
Baked Spiced Pumpkin Salad with Golden Raisin

COASTAL EXTRAGANANZA

FRESHEST CATCH

Freshly Shucked Seasonal Oyster,
Boston Lobster
Tiger Prawn
Half-shell Sea Scallop
Clams
Black Shell Mussel

Cocktail Sauce, Saffron Aioli, Red Wine Mignonette, Lemon, Lime, Tabasco



Prices are subject to 10% service charge and prevailing government taxes.
Menu is subject to change without prior notice.



SOFITEL SENTOSA SUNDAY BRUNCH

COASTAL EXTRAGANANZA

HOUSE-MADE SMOKED FISH

Smoked Salmon

Norwegian Salmon Gravlax

Smoked Halibut

8 GEMS CAVIAR

Selection of Caviar, Roe, Tobiko

Chopped Red Onion, Egg, Chives, Capers, Sour Cream, Blinis

SUSHI & SASHIMI

Selection of Sushi, Maki Rolls

Tuna, Salmon, Octopus

Pickled Pink Ginger, Wasabi, Soy Sauce

ARTISAN'S CORNER

COLD CUTS SELECTION

Coppa Ham, Beef Bresaola, Parma Ham, Pepperoni Salami,

Duck Rillettes, Pork Rillettes, Country Terrine

Capers, Cornichons, Pearl Onions, Marinated Olives, Sun-dried Tomatoes,

Grain Mustard, Almonds, Walnuts

CHEESE CORNER

Selection of 12 kinds of Soft, Semi, Hard and Blue Cheeses

Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers,

Lavosh, Grissini Sticks

BAKER'S CORNER

BOULANGERIE

French Baguette, Ciabatta, Focaccia, Multi-Grain Roll,

Soft Roll, Farmer's Bread, Lavosh, Grissini, Croissant, Danish

Extra Virgin Olive Oil, Aged Balsamic, Butter





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LIVE STATION

CARVING STATION

Oven-baked Tomahawk
Roasted Lamb Leg
Cajun Rub-roasted Chicken
Crispy Pork Knuckle
Roasted Suckling Pig
Salt-baked Sea Bass

THE CLIFF PASTA CORNER

Selection of Three Pastas
Prepared in Chef's Sauce-of-the-Day

HOT SELECTION

WESTERN

Beef Meatballs in Tomato Sauce
Mussels in White Wine Sauce
Roasted Vegetables

SOUP OF THE DAY

Wild Mushroom Soup

SINGAPORE HAWKER FAVOURITE

Chilli Crab with Crispy Mantou
Sautéed Broccoli with Goji Egg White Sauce (V)
Seafood Fried Rice





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DIM SUM SELECTION

Chicken Siew Mai
Shrimp Har Gau
Vegetable Spring Roll
Chilli Sauce, Dim Sum Chilli Bean Paste Sauce

INDIAN SELECTION

Lamb Rogan Josh
Tandoori Chicken
Fish Curry
Dhal Curry
Plain & Garlic Naan
Basmati Rice

LITTLE PRINCE AND PRINCESS

ASTRAL ADVENTURE BITES

Chicken Hot Dog Bun
Assorted Sandwiches
Fresh Fruit Salad Bowl

GLOBETROTTERS' YUMMIES

Chicken Nuggets
Kids' Margherita
Mac & Cheese

ENCHANTED TREATS

Chocolate Doughnut
Assorted Cupcakes
Gummy Bears
Strawberry Chantilly
Ice Cream





SOFITEL SENTOSA SUNDAY BRUNCH

DESSERTS

CHOCOLATE FONDUE

Strawberry Skewer
Assorted Fruit Skewers
Marshmallow
Dried Fruits

FRESH WAFFLE STATION

Nutella, Mixed Berries Compote,
Maple Syrup, Chocolate Sauce

LA PATISSERIE

Strawberry Mousse Cake
Chocolate Royaltine Hazelnut
Oreo Cheesecake
Maple Pecan Tartlet
Madeleine
Green Tea Black Sesame Cake
Chocolate Fudge Cake
Tiramisu
Crème Brûlée
Bread and Butter Pudding
Freshly Cut Fruit Platter

ICE CREAM SELECTION

Chocolate, Vanilla, Strawberry

