

# Mother's Day Brunch at Kwee Zeen

12 May 2024 | 12pm to 3pm

\$168++ per adult with a complimentary stalk of carnation for Mum;

\$84++ per child (7-12 years old)

Inclusive of free-flowing chilled juices and soft drinks

## HEALTHY SALAD BAR

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- **MIXED GREEN, BABY SPINACH, ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, CARROT STICK, RADISH, CELERY**

Thousand Island, Ranch, Honey Mustard, Italian, Ranch,  
Asian Sesame, Balsamic

## APPETISERS

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- **MARINATED OCTOPUS SALAD**
- **CLASSIC TUNA NIÇOISE SALAD**
- **SMOKED CHICKEN AND GRANNY SMITH APPLE WALDORF SALAD**
- **PEARL COUSCOUS, ASPARAGUS AND MUSHROOM SALAD (V)**
- **SZECHUAN SPICY CUCUMBER SALAD WITH CRUNCHY PEANUTS (V)**

## COASTAL EXTRAVAGANZA

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- **FRESH SHUCKED SEASONAL OYSTER**
- **BOSTON LOBSTERS**
- **CHILLED TIGER PRAWNS**
- **HALF-SHELL SEA SCALLOP**
- **WHITE CLAMS**
- **CANADIAN BLACK SHELL MUSSELS**

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

(V) - Vegetarian

\*Prices are subject to 10% service charge and prevailing GST.

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## SUSHI & SASHIMI

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- SELECTION OF SUSHI AND MAKI ROLL
- TUNA, SALMON, OCTOPUS

Pickled Pink Ginger, Wasabi, Soy Sauce

## CHEESE CORNER

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- SELECTION OF 12 KINDS OF SOFT, SEMI, HARD AND BLUE CHEESES  
Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks

## COLD CUTS SELECTION

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- COPPA HAM, BEEF BRESAOLA, PARMA HAM, PEPPERONI SALAMI, DUCK RILLETTES, PORK RILLETTES, COUNTRY TERRINE  
Capers, Cornichons, Pearl Onion, Marinated Olives, Sun-dried Tomato, Grain Mustard, Dried Nuts

## BOULANGERIE

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- FRENCH BAGUETTE, CIABATTA, FOCACCIA, MULTI GRAIN ROLL, SOFT ROLL, FARMER BREAD, LAVOSH, GRISSINI, CROISSANT, DANISH

## CLIFF SIGNATURE WOOD-FIRE PIZZAS

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- TRIO CHEESE BIANCA PIZZA
- MARGHERITA PIZZA

## CARVING STATION

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- ROASTED LAMB LEG SCENTED WITH ROSEMARY AND GARLIC  
Mint Jelly, Chimichurri, Balsamic Jus
- FRESHLY BAKED WHOLE NORWEGIAN SALMON  
Orange Beurre Blanc
- ROASTED ANGUS BEEF TOMAHAWK  
Merlot Jus, Yorkshire Pudding, Assorted French Mustard

## FLAMBÉ BBQ FROM THE SEA

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- CHARCOAL-GRILLED LOBSTER WITH CITRUS GARLIC BUTTER GLAZE
- BEEF YAKINIKU WITH UMAMI GARLIC SOY SAUCE
- THAI NAM JIM JEAW MARINATED KUROBUTA PORK JOWL
- SWEET & SPICY BBQ PORK RIB WITH WHISKY HONEY BUTTER SAUCE
- CHAR-GRILLED CHICKEN SATAY WITH CHUNKY PEANUT SAUCE

## PASTA STATION

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- ORECCHIETTE OR PENNE  
POMODORO BASIL/TRUFFLE MUSHROOM CREAM/ITALIAN  
BEEF BRASATO WITH 24-MONTH PARMIGIANO WHEEL  
Chilli Flakes, Parmesan Cheese, Artisan Olive Oil

## SOUP OF THE DAY

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- DOUBLE-BOILED HERBAL SAKURA CHICKEN SOUP  
WITH RED DATES AND WOLFBERRY

## WESTERN HOT

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- SAUTÉED MEDLEY SEAFOOD WITH SAFFRON CREAM SAUCE  
PAN-SEARED CAJUN POULET WITH MUSHROOM CABERNET SAUCE  
TRUFFLE MASHED POTATO


## ASIAN HOT

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- SINGAPORE CHILLI CRAB WITH CRISPY MANTOU
- CHINESE MAPO BEANCURD WITH IMPOSSIBLE MEAT (V)
- STIR-FRIED HONG KONG SPINACH WITH BRAISED  
CHINESE MUSHROOM
- BABY ABALONE XO FRIED RICE WITH SCALLION

(V) - Vegetarian

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## CLAYPOT LIVE STATION

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- GOLDEN FRAGRANT KAM HEONG LALA CLAM WITH CURRY LEAF AND LEMONGRASS
- SUPERIOR COLLAGEN BROTH LALA WITH GINGER, GARLIC AND CHINESE WINE
- MODERN TWIST MEDLEY SEAFOOD PAO FAN WITH LOBSTER BROTH

## DIM SUM

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- CHICKEN SIEW MAI
- BEANCURD PRAWN ROLLS
- TARO YAM PAU

## INDIAN STATION

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- MURGH MALAI CHICKEN
- MALABAR FISH CURRY
- DHALL DHADUKA

Garlic Naan, Mint Yoghurt Chutney, Papadam

## LITTLE PRINCE AND PRINCESS CORNER

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- **ASTRAL ADVENTURES BITES**  
CHICKEN MAYO CROISSANT SANDWICH  
CHICKEN HOTDOG BUN
- **GLOBETROTTERS YUMMIES**  
MAC AND CHEESE  
CHICKEN NUGGETS
- **ENCHANTED TREATS**  
CHOCOLATE DOUGHNUT  
ASSORTED CUPCAKES  
GUMMY BEARS

## LA PATISSERIE

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- CHAMOMILE YOGHURT PANNA COTTA
- MARA DES BOIS STRAWBERRY TARTE
- RASPBERRY CHEESE CAKE
- RED VELVET CAKE
- ROSE SWISS ROLL
- BERRY OPERA CAKE
- PINK MADELEINE
- EARL GREY LAVENDER CAKE
- MIXED BERRIES CRUMBLE TARTE
- STRAWBERRY YOGHURT YUZU CAKE
- RASPBERRY ÉCLAIR
- VERY BERRY TRIFLE
- BREAD BUTTER PUDDING
- FRESH-CUT FRUIT PLATTER

## VALRHONA DARK CHOCOLATE FONDUE

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- STRAWBERRY SKEWER, ASSORTED FRUITS SKEWER, MARSHMALLOW, DRIED FRUIT

## TAIWAN TARO ICE CREAM BURRITO STATION

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- POPIAH SKIN, SHAVEN PEANUT, CORIANDER AND TARO ICE CREAM

## CHOCOLATE BAR STATION

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- 80% DARK CHOCO SLAB, WHITE CHOCO SLAB, MILK CHOCO SLAB, FRUITS CHOCO SLAB

## ICE CREAM STATION

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- CHOCOLATE, VANILLA, STRAWBERRY