



## **Father's Day Brunch Buffet**

15 and 16 June 2024

12.30pm - 4.30pm

Adult: \$88<sup>++</sup> Child: \$44<sup>++</sup>

*Raise a glass to your family's hero with a glass of free-flowing  
Champagne, Sparkling Wine, Beer or Negroni from \$68<sup>++</sup>*

### **Hot & Cold Oysters**

Oyster Scramble Eggs  
*Summer Truffle Oil and Caviar*

&

Freshly Shucked Oyster

*Lemon Wedges, Red Wine Mignonette and Green Chilli Dipping*

### **Seafood on Ice**

Poached Tiger Prawn / Steamed Black Mussel  
Snow Crab Leg and Flower Clam

*Served with Lemon Wedges, Thai Lime & Cilantro Dressing,  
Royale Cocktail Sauce, Red Wine Mignonette*

*Prices are subject to 10% service charge and prevailing government taxes.*

### **Garden Salad Bar**

Mesclun Mix / Baby Spinach  
Smoked Chicken and Cantaloupe Melon  
Marinated Scallop Lips

*Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel  
Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese*

*Thousand Island Dressing / Caesar Dressing / Honey Shoyu / Sesame Dressing*

### **The Platters**

Black Pepper Pastrami Beef  
24-month Aged Parma Ham  
Traditional Smoked Salmon with Condiments

### **Gourmet Cheese Board**

Brie Cheese / Emmental Cheese / Cheddar / Blue Cheese

*Selection of International Cheese*

*Served with Cheese Cracker, Cranberry Marmalade, Fresh Grapes, Walnuts and Dried Fruit*

### **Deli Bread Rolls**

Farmer Bread, Rye Bread, French Baguette  
Mini Bread Rolls, Lavosh and Grissini Stick

*Served with Portioned Butter and Herb Olive Oil*

### **Pasta Station**

Truffle Cream, Beef Ragout, Pomodoro Aglio Olio

*Selection of Pasta and Sauces with Assorted Condiments.  
Smoked Chicken, Sausages, Bacon, Capsicum, Mushroom and Zucchini*

### **Congee and Condiments**

Roasted Duck Congee

*Century Eggs, Preserved Olives, Braised Peanuts, Fried Shallots and Spring Onions*

### **Asian Noodles**

Signature Middle Road Wanton Noodles

*Asian Greens, Honey Roasted Pork and Pickled Green Chillies*

### **Bugis Street Satay**

Grilled Chicken and Beef Satay

*Served with Cucumber, Red Onions, Pineapple, Compressed Rice Cake and Peanut Sauce*

### **Hot Selections**

Assorted Seafood in Saffron Cream  
Barbecued Australian Lamb Chops  
Truffle and Scallop Chawanmushi  
Nonya Chicken Curry  
Sautéed Seasonal Vegetables with Garlic  
Stir-fried Hong Kong Noodles with Shrimp  
Glutinous Rice with Chicken in Lotus Leaf

### **Pizza Corner**

Margherita, Salami, Quattro Formaggi

*Served with Basil Pesto, Chilli Flakes and Parmesan Cheese*

### **Desserts**

Mini Fruit Tartlets  
Chilled Mango Pudding  
Selection of French Pastries  
Assorted Mini Cupcakes  
Freshly Cut Fruits Platter

### **Hot Desserts**

Banana Clafoutis with Vanilla Sauce

### **Fondue**

Chocolate Fondue

*Accompanied with Fresh Fruits, Berries, Fried Mantou and Marshmallow*

### **Ice Cream Counter**

Selection of Ice Cream

*Served with Cookie Crumbles, Wild Berries, Chocolate Chips  
Waffle Crisp, Chocolate and Berries Compote*

### **Royale Desserts Trolley**

Cherry Jubilee Crepes

*Toasted Almond Flakes, Dark Cherry Compote. Chocolate Chips,  
Marshmallow and Vanilla Ice Cream*

For enquiries and reservations, please call **6521 6030**  
or email **HA0D7-FB1@accor.com**.