Father's Day Brunch

Sunday, 16 June | 12pm to 3pm

\$172++ for two adults, \$108++ per adult, \$54++ per child (7-12 years old)
Accor Plus members' special: \$154.80++ for two adults, \$97.20++ per adult,
\$48.60++ per child (7-12 years old)

Complimentary dining for children aged 6 years and below Inclusive of free-flowing chilled juices and soft drinks

Add \$55++ for free-flowing house wine and draught beer; add \$75++ for free-flowing champagne, house wine and draught beer and access to the D.I.Y. Bloody Mary and Gin & Tonic Stations

HEALTHY SALAD BAR

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

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

APPETISERS

- MEDITERRANEAN PASTA SALAD WITH TUNA AND OLIVES
- SMOKED DUCK SALAD WITH ORANGE, POMEGRANATE AND CANDIED WALNUT
- CITRUS-MARINATED SEAFOOD SALAD WITH FENNEL AND LEMON
- PEARL COUSCOUS, ASPARAGUS AND MUSHROOMS SALAD (V)
- SZECHUAN SPICY CUCUMBER SALAD WITH CRUNCHY PEANUTS (V)

COASTAL EXTRAVAGANZA

- FRESHLY SHUCKED SEASONAL OYSTERS
- BOSTON LOBSTERS
- CHILLED TIGER PRAWNS
- HALF-SHELL SEA SCALLOPS
- O WHITE CLAMS
- CANADIAN BLACK SHELL MUSSELS

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

(V) - Vegetarian

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



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SUSHI & SASHIMI

SELECTION OF SUSHI AND MAKI ROLL
 TUNA, SALMON, OCTOPUS
 Pickled Pink Ginger, Wasabi and Soy Sauce

CHEESE CORNER

 $\bigcirc\,$ Selection of 12 kinds of soft, semi, hard and blue cheeses

Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks

COLD CUTS SELECTION

 COPPA HAM, BEEF BRESAOLA, PARMA HAM, PEPPERONI SALAMI, DUCK RILLETTES, PORK RILLETTES, COUNTRY TERRINE

Accompanied with Capers, Cornichons, Pearl Onion, Marinated Olives, Sun-dried Tomato, Grain Mustard and Dried Nuts

BOULANGERIE

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

THE CLIFF'S SIGNATURE WOOD-FIRE PIZZAS

- TRIO CHEESE BIANCA
- MARGHERITA

CARVING STATION

- ROASTED LAMB LEG SCENTED WITH ROSEMARY AND GARLIC
 With Mint Jelly, Chimichurri and Balsamic Jus
- HIMALAYAN PINK SALT-CRUSTED WHOLE SEABASS
 With Lemon Butter Sauce
- ROASTED ANGUS BEEF O.P. RIBS
 With Merlot Jus, Yorkshire Pudding and Assorted French Mustard



FLAMBÉ BBQ FROM THE SEA

- 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
- CHARCOAL-GRILLED CHICKEN SATAY WITH CHUNKY PEANUT SAUCE

PASTA STATION

Orecchiette or Penne
 Pomodoro Basil/Truffle Mushroom Cream/Italian Beef Brasato

with 24-Month Parmigiano Wheel Condiments: Chilli Flakes, Parmesan Cheese and Artisan Olive Oil

SOUP OF THE DAY

○ DOUBLE-BOILED FISH MAW AND CRABMEAT SOUP

WESTERN HOT

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

ASIAN HOT

- BLACK PEPPER BUTTER CRAB
- CHINESE SWEET & SOUR BEANCURD (V)
- STIR-FRIED BABY BOK CHOY WITH GARLIC AND SHIMEJI MUSHROOM
- BABY ABALONE X.O. FRIED RICE WITH SCALLION



(V) - Vegetarian

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CLAYPOT LIVE STATION

- GOLDEN FRAGRANT KAM HEONG LALA CLAM
 With Curry Leaf and Lemongrass
- SUPERIOR HERBAL COLLAGEN BROTH WITH LALA
 With Chinese Wine
- MODERN-TWIST MEDLEY SEAFOOD PAO FAN With Lobster Broth

DIM SUM

- CHICKEN SIEW MAI
- O PRAWN HAR GAU
- CHARCOAL SALTED EGG BUN Served with condiments

INDIAN STATION

- O MURGH MALAI CHICKEN
- MALABAR FISH CURRY
- O DHALL DHADUKA

Garlic Naan, Mint Yoghurt Chutney, Papadum

LITTLE PRINCE AND PRINCESS CORNER

- ASTRAL ADVENTURES BITES
 Chicken Mayo Croissant Sandwich, Chicken Hotdog Bun
- GLOBETROTTERS YUMMIES
 Mac and Cheese, Chicken Nuggets

Changelate Doughput Assorted Cupeakes Gu

Chocolate Doughnut, Assorted Cupcakes, Gummy Bears



LA PATISSERIE

- SIGNATURE CHOCOLATE ROYALTINE HAZELNUT
- CHOCOLATE MARQUISE
- BLACK FOREST CAKE
- TIRAMISU CAKE
- EARL GREY SWISS ROLL
- O INAYA 65% PANNA COTTA
- ILLY COFFEE TARTE
- BLACK VELVET CAKE
- MARBLE CHEESE CAKE
- LEMON DRIZZLE
- CHERRY CRUMBLE TARTE
- ASSORTED CHOUX PUFF
- BREAD BUTTER PUDDING
- FRESH CUT FRUIT PLATTER

VALRHONA DARK CHOCOLATE FONDUE

 STRAWBERRY SKEWER, ASSORTED FRUITS SKEWER, MARSHMALLOW AND DRIED FRUIT

TAIWAN TARO ICE CREAM BURRITO STATION

 TARO ICE CREAM WITH SHAVEN PEANUT AND CORIANDER WRAPPED IN POPIAH SKIN

CHOCOLATE BAR STATION

 80% DARK CHOCOLATE SLAB, WHITE CHOCOLATE SLAB, MILK CHOCOLATE SLAB, FRUIT CHOCOLATE SLAB

ICE CREAM STATION

CHOCOLATE, VANILLA AND LEMON SORBET



Menu is subject to change without prior notice.

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