

Japanese-themed Sofitel Sentosa Sunday Brunch

6, 13, 20 & 27 October 2024 | 12pm to 3pm

\$172++ for two adults, \$108++ per adult, \$54++ per child (7-12 years old)

Inclusive of free-flowing chilled juices and soft drinks

Complimentary dining for children aged 6 years and below

Accor Plus members enjoy these privileges: 25% off for solo diners, 50% off for one member with one guest, 33% off for one member with two guests, and 25% off for one member with three guests. Terms and conditions apply.

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

SALAD

- **MIXED GREENS, KALE, BABY SPINACH, BABY ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, BLACK OLIVES, PUMPKIN SEEDS, CHUKA WAKAME (SEASONED SEAWEED) AND EDAMAME (V)**

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

APPETISERS

- **CHA SOBA WITH CRAB MEAT**
Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips
- **JAPANESE SLAW GRILLED TUNA SALAD**
- **JAPANESE SPINACH AND PRAWN SALAD WITH MISO DRESSING**
- **MUSHROOM AND JAPANESE BABY OCTOPUS SALAD WITH CARROT GINGER DRESSING**
- **CHILLED TOFU SALAD WITH SESAME DRESSING (V)**
- **FARM-STYLE GRILLED TERIYAKI CHICKEN SALAD**

(V) - Vegetarian

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

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COASTAL EXTRAVAGANZA

- **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, CHILLED TIGER PRAWNS, HALF-SHELL SCALLOPS, MUD CRABS, SNOW CRABS, WHITE CLAMS, GREEN AND BLACK MUSSELS**
Cocktail Sauce, Hot Sauce, Red Wine Mignonette, Tartar, Lime, Lemon Wedges, Thai Chilli, Green & Red Tabasco and Wasabi

SUSHI & SASHIMI

- **SELECTION OF SUSHI AND MAKI ROLL**
- **TUNA AND SALMON SASHIMI**
Served with Pickled Ginger, Wasabi and Soy Sauce

ARTISAN'S CORNER

- **BOULANGERIE (HOMEMADE BAKERY CORNER)**
French Baguette, Multi-grain Loaf, Dark Rye Loaf, Country Bread, Hard and Soft Rolls, Sesame Lavosh, Bread Stick, Unsalted Butter, Margarine

SOUPS

- **MISO DASHI WITH GREENS AND TOFU (V)**
- **PUMPKIN (V)**

INDIAN SELECTION

- **FISH TIKKA**
- **BUTTER CHICKEN**
- **SAAG KHUMB (SPINACH AND MUSHROOM SABZI)**
- **VEGETABLE DHAL (V)**
- **BASMATI RICE AND ASSORTED NAAN BREAD**

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JAPANESE SELECTION

- JAPANESE CHAR SIEW RAMEN WITH ONSEN EGG IN MISO BROTH
- OYSTER OKONOMIYAKI
- BUTA KAKUNI MANJU (PORK BELLY BUNS)
- BAKED SOY GINGER SALMON WITH JAPANESE PICKLES
- MARINATED ROAST BEEF WITH SOY, MIRIN AND GINGER
- MISO-MARINATED TERIYAKI CHICKEN THIGH WITH ROASTED SESAME SEEDS
- GYU (BEEF) WITH SWEET ONION
- KATSU PORK CUTLET WITH BBQ SAUCE
- SHRIMP AND ASSORTED VEGETABLE TEMPURA
- STIR-FRIED VEGETABLES (V)
- NOBU'S MISO SEA BASS WITH LEEK
- JAPANESE RICE

LITTLE PRINCE AND PRINCESS CORNER

- **ASTRAL ADVENTURES BITES**
Oven-baked Mac & Cheese, Ham & Cheese Pizza, Margherita Pizza, Chicken Nuggets, Popcorn Bucket
- **ENCHANTED TREATS**
Jelly Gummies

GELATO SELECTION

- CHOCOLATE, VANILLA, MATCHA

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DESSERTS & FRUIT


- MATCHA RED BEAN CAKE
- HOJICHA TEA CAKE
- GREEN TEA TIRAMISU
- RASPBERRY CHEESECAKE
- STRAWBERRY YUZU ROLL
- GOMA (SESAME) CAKE
- LEMON TART
- MANGO YOGHURT VERRINE
- STRAWBERRY PROFITEROLES
- ASSORTED FRENCH MACARONS
- BREAD AND BUTTER PUDDING
- SLICED FRUIT

CHOCOLATE FONDUE

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

Menu is subject to change without prior notice.

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