

Festive Sunday Brunch

24 NOVEMBER TO 22 DECEMBER & 29 DECEMBER 2024 | 12PM TO 3PM
\$172++ FOR TWO ADULTS, \$108++ PER ADULT, \$54++ PER CHILD (7 TO 12 YEARS OLD)
INCLUSIVE OF FREE-FLOWING CHILLED JUICES AND SOFT DRINKS
COMPLIMENTARY DINING FOR CHILDREN AGED 6 YEARS AND BELOW

ADD \$55 FOR FREE-FLOWING HOUSE WINES AND DRAUGHT BEER;
ADD \$75 FOR FREE-FLOWING CHAMPAGNE, HOUSE WINES, DRAUGHT BEER AND
ACCESS TO D.I.Y. BLOODY MARY AND GIN & TONIC STATIONS

SALAD

ROMAINE, RED TREVISO, ARUGULA, GREEN CORAL

BALSAMIC, THOUSAND ISLAND, ITALIAN, HONEY MUSTARD, SESAME,
SHERRY, AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL,
WALNUTS, PUMPKIN SEEDS, PINE NUTS

ROASTED SWEET POTATOES, SEMI-DRIED TOMATO, HONEY YOGHURT

ROMA TOMATO SALAD, PRAWNS, EXTRA VIRGIN OLIVE OIL, HERBS

PASTA, ARUGULA, WINTER VEGETABLES, LEMON VINAIGRETTE

HORS D'OEUVRES

SPANISH CHORIZO, BEEF BRESAOLA, COPPA HAM, CRUDO DI PARMA, FRENCH ROSETTE SALAMI

DUCK RILLETTE, PORK RILLETTE

APPLEWOOD SMOKED SALMON, SALMON GRAVLAX

SELECTION OF OLIVES AND PICKLES

KALAMATA OLIVES, SUN-DRIED TOMATO, PICKLED MUSHROOM, PICKLED BELL PEPPER, CORNICHONS, PICKLED ONIONS

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



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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**

SHALLOT VINEGAR, COCKTAIL SAUCE, LIME AND LEMON WEDGES,
THAI CHILLI, TABASCO

JAPANESE SELECTION

CHILLED SOBA

MARINATED TUNA, RADISH, SCALLION

ASSORTED NIGIRI SUSHI AND MAKI ROLLS

SALMON, TUNA, OCTOPUS

SERVED WITH SOY SAUCE, PICKLED GINGER AND ASSORTED JAPANESE PICKLES

CHEESE & ARTISAN'S CORNER

**24-MONTH PARMESAN, BRIE DE MEAUX, SAINT-MAURE, CAMEMBERT,
AGED CHEDDAR, GORGONZOLA DOLCE**

**SOURDOUGH, FARMER'S BREAD, FRENCH BAGUETTE,
ASSORTED ARTISAN BREAD ROLLS, FOUGASSE, BREAD STICKS, LAVOSH**

SOUP

PUMPKIN VELOUTÉ

INDIAN SELECTION

MIXED VEGETABLE KURMA

LAMB DALCHA

MALABAR FISH CURRY

ALOO GOBI

PRAWN BIRYANI AND ASSORTED NAAN BREAD



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FESTIVE SELECTION

SLOW-ROASTED TURKEY

CRANBERRY SAUCE, PINEAPPLE AND RAISIN RELISH, MINT YOGHURT,
GIBLET TRUFFLE SAUCE

HONEY-GLAZED GAMMON BONE-IN HAM

CRANBERRY SAUCE, PINEAPPLE AND RAISIN RELISH, MINT YOGHURT,
GIBLET TRUFFLE SAUCE

MAPLE-GLAZED ROOT VEGETABLES

BRAISED SMOKED BACON BRUSSELS SPROUTS

CARAMELISED CHESTNUTS

HOT SELECTION

THAI SWEET BASIL PRAWNS

ROASTED SEA BASS, CAVIAR BEURRE BLANC

MEDLEY OF SEAFOOD IN TOMATO BROTH

STEAMED SNAPPER, BLACK GARLIC SAUCE

BRAISED BEEF STEW WITH VEGETABLES

ROASTED CHICKEN, MUSHROOM TRUFFLE SAUCE

VEGETABLE RATATOUILLE

BAKED BUTTERNUT, BUTTER, HONEY, WALNUTS

SINGAPORE PRAWN LAKSA

SAMBAL ONION, LAKSA LEAF, FRIED SHALLOTS, MINT LEAVES, GINGER FLOWER

FRIED OYSTER OMELETTE, GINGER CHILLI, CORIANDER LEAVES

ROASTED DUCK, CHAR SIEW, CRISPY PORK BELLY

BRAISED EGGS, BRAISED BEAN CURD, BRAISED MUSHROOMS

CUCUMBER, TOMATO, DARK SOY SAUCE, RED GINGER CHILLI

JASMINE FRAGRANT RICE



Festive *Sunday Brunch*

LITTLE PRINCE & PRINCESS CORNER

ASTRAL ADVENTURES BITES

OVEN-BAKED MAC & CHEESE, HAM & CHEESE PIZZA, MARGHERITA PIZZA,
CHICKEN NUGGETS, POPCORN BUCKET

ENCHANTED TREATS

JELLY GUMMIES

DESSERTS & FRUITS

CHRISTMAS PANETTONE BREAD PUDDING

CHOCOLATE NOIR LOG CAKE

ASSORTED LOCAL KUEH

ISPAHAN GÂTEAU

CHRISTMAS FRUIT CAKE

MINI MONT BLANC TART

MINI MINCE PIE

ASSORTED CHOUX PUFFS

CHRISTMAS STOLLEN

PANETTONE

CHRISTMAS COOKIES

CHRISTMAS PUDDING

SLICED FRUITS

GELATO SELECTION

VANILLA, CHOCOLATE, STRAWBERRY, GINGERBREAD

