

Mexican-themed Sunday Brunch

7, 14 & 21 SEPTEMBER 2025 | 12PM TO 3PM

\$108++ per adult, \$54++ per child (7 to 12 years old)

Complimentary dining for children aged 6 years and below

Inclusive of free-flowing chilled juices and soft drinks

Accor Plus members enjoy dining privileges

Add \$65++ per person for free-flowing house wines and draught beer; add \$85++ per person for free-flowing champagne, house wines and draught beer and access to the D.I.Y. Bloody Mary and Gin & Tonic Stations

SEASONAL BOUTIQUE SALAD BAR

- ◇ **MIXED GREENS, BABY SPINACH, ROMAINE, ARUGULA, CORN KERNELS, KIDNEY BEANS, CHERRY TOMATO, CUCUMBER, BLACK AND GREEN OLIVES, PUMPKIN SEEDS, BLACK AND GOLD RAISINS, CAPSICUM (V)**
Thousand Island, Ranch, Italian, Honey Mustard, Asian Sesame and Aged Black Balsamic Vinegar Dressings, Extra Virgin Olive Oil

APPETISERS

- ◇ **MEXICAN THREE BEAN SALAD (V)**
- ◇ **TEX MEX SALAD (V)**
- ◇ **PRAWN FAJITA SALAD**
- ◇ **MEXICAN PASTA SALAD WITH SMOKED SALMON**
- ◇ **SALMON CEVICHE**
- ◇ **TUNA CEVICHE**

SOUP OF THE DAY

- ◇ **MEXICAN CORN CHOWDER**

COASTAL EXTRAVAGANZA

- ◇ **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, TIGER PRAWNS, SNOW CRABS, WHITE CLAMS, HALF-SHELL SEA SCALLOPS, GREEN SHELL MUSSELS**
Cocktail Sauce, Hot Sauce, Red Wine Mignonette, Tartar, Tabasco, Lemon Wedges

(V) - Vegetarian

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

Menu is subject to change without prior notice.



Sofitel Singapore Sentosa Resort & Spa



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LA BOULANGERIE

- ◇ MEXICAN CORN BREAD, PAIN AU NOIX, FRENCH BAGUETTE, MULTIGRAIN ROLL, SOFT ROLL, FARMER'S BREAD, LAVOSH, GRISSINI, CROISSANT, DANISH

Extra Virgin Olive Oil, Aged Balsamic Vinegar, Butter

CHEESES & COLD CUTS

- ◇ MANCHEGO, MONTEREY JACK, CHEDDAR, BRIE, CAMEMBERT, COTIJA, GOAT CHEESE, BLUE CHEESE

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

- ◇ COPPA HAM, PORK CHORIZO, MORTADELLA, PARMA HAM, PEPPERONI SALAMI, BEEF BRESAOLA

Capers, Cornichons, Pearl Onion, Marinated Olives, Sundried Tomato, Grain Mustard, Dijon Mustard, Almonds, Walnuts

MEXICAN SELECTION

- ◇ TOMATO AND OLIVE PILAF RICE (V)
- ◇ CHILLI CON CARNE
- ◇ POLLO ASADO (ROAST CHICKEN)
- ◇ PRAWN AND CHORIZO (P)
- ◇ CORN ON THE COB (V)
- ◇ MAC AND CHEESE WITH CRABMEAT
- ◇ FRIED SEA BASS WITH MEXICAN SPICE

LIVE & BBQ STATIONS

- ◇ QUESADILLA AND TACO

Braised Wagyu Beef Brisket, Capsicum, Onion, Jalapeno, Mozzarella Cheese, Tortilla Bread, Corn Taco, Guacamole, Tomato Salsa, Fresh Cream



- ◇ MINUTE STEAK, LAMB CHOP, CHICKEN WINGS, PORK SAUSAGES, CORN ON THE COB, JACKET POTATOES

Tomato Salsa, Onion, Coriander, Lime, Spicy Sauce

(V) - Vegetarian

(P) - Contains Pork

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LOCAL SELECTION

- ◇ SALTED EGG YOLK PRAWN
- ◇ BRAISED CHINESE VEGETABLES AND MUSHROOM (V)

DIM SUM SELECTION

- ◇ HAR GOW
- ◇ SIEW MAI

INDIAN SELECTION

- ◇ BUTTER CHICKEN
- ◇ LAMB ROGAN JOSH
Garlic and Plain Naans

LITTLE PRINCE & PRINCESS CORNER

- ◇ ASTRAL ADVENTURE BITES
Mini Sliced Beef, Egg Mayo Croissant, Popcorn in a Cup, Chicken Nugget, Fish & Chips
- ◇ ENCHANTED TREATS
Chocolate Doughnut, Assorted Cupcakes, Gummy Bears, Lollipop, M&M's

LA FONTAINE AU CHOCOLAT – CHOCOLATE FONDUE

- ◇ VALRHONA DARK CHOCOLATE FONDUE
Marshmallows, Assorted Fruits, Dried Fruits

ICE CREAM STATION

- ◇ CHOCOLATE, VANILLA, STRAWBERRY

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DESSERTS

- ◇ **CHURRO**
- ◇ **CARAMEL FLAN**
- ◇ **MINI DONUT WITH FILLING**
- ◇ **CHEESECAKE**
- ◇ **CHOCOLATE MOUSSE**
- ◇ **CHOCOLATE BROWNIE WITH CINNAMON BUTTER CREAM**
- ◇ **APPLE PIE**
- ◇ **STRAWBERRY TIRAMISU**
- ◇ **FRUIT PLATTER**

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