## 5, 12, 19 & 26 OCTOBER 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**

- POTATO SALAD WITH CHIVES AND BACON
- TOMATO SALAD (V)
- BAVARIAN CABBAGE SALAD WITH TURKEY BACON
- PASTA AND PRAWN SALAD
- O PICKLED ROASTED BEETROOT AND SWEET ONION SALAD (V)

#### SOUP OF THE DAY

LOBSTER BISQUE

#### **COASTAL EXTRAVAGANZA**

 FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, TIGER PRAWNS, SNOW CRABS, WHITE CLAMS, HALF-SHELL SEA SCALLOPS 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.





# LA BOULANGERIE

O PAIN AU NOIX, FOCACCIA, FRENCH BAGUETTE, MULTIGRAIN ROLL, SOFT ROLL, FARMER'S BREAD, LAVOSH, GRISSINI STICKS, CROISSANT, DANISH

Extra Virgin Olive Oil, Aged Balsamic Vinegar, Butter

#### **CHEESES & COLD CUTS**

- SELECTION OF 6 KINDS OF SOFT, SEMI, HARD AND BLUE CHEESES Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks
- O COPPA HAM, MORTADELLA, PARMA HAM, PEPPERONI SALAMI, **BEEF BRESAOLA**

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

## WESTERN SELECTION

- PORK KNUCKLE (P)
- O PORK RIBS WITH BBQ SAUCE (P)
- BEEF MEATBALL WITH DANISH BROWN SAUCE
- GARLIC BUTTER PRAWNS
- BEEF SAUSAGE WITH SAUERKRAUT
- EGGS BENEDICT, CREAMY SPINACH, ENGLISH MUFFIN, SMOKED SALMON
- CHORIZO AND TOMATO PILAF RICE

#### **CARVING & LIVE STATIONS**

- BAVARIAN ROAST CHICKEN
- ROAST WAGYU PRIME RIBS WITH ROOT VEGETABLES Dijon Mustard, Pommery Mustard, Madeira Sauce
- YORKSHIRE PUDDING
- PRAWN LAKSA/VEGETARIAN NOODLES

(V) - Vegetarian

(P) - Contains Pork

Menu is subject to change without prior notice.





# LOCAL SELECTION

- STEAMED FISH WITH SUPREME SOYA SAUCE
- BRAISED VEGETABLES AND MUSHROOMS (V)

## **DIM SUM SELECTION**

- HAR GOW
- SIEW MAI

#### INDIAN SELECTION

- BUTTER CHICKEN
- O DHAL VEGETABLES (V)
- LAMB ROGAN JOSH Garlic and Plain Naans

## LITTLE PRINCE & PRINCESS CORNER

 ASTRAL ADVENTURE BITES Margarita Pizza, Egg Mayo Croissant, Penne Pomodoro, Chicken Nugget, French Fries

ENCHANTED TREATS Marshmallows, Chocolate Cookies, Chocolate Cupcakes, M&M's Chocolates

# LA FONTAINE AU CHOCOLAT - CHOCOLATE FONDUE

 VALRHONA DARK CHOCOLATE FONDUE Marshmallows, Assorted Fruits, Dried Fruits

#### **ICE CREAM STATION**

CHOCOLATE, VANILLA, STRAWBERRY



#### **DESSERTS**

- CRÈME BRÛLÉE (FRENCH VANILLA CUSTARD)
- FRENCH APPLE TART WITH VANILLA POD SAUCE
- APPLE STRUDEL
- GERMAN CHEESECAKE
- MILLEFEUILLE (NAPOLEON PASTRY SHEETS)
- CREAM CARAMEL PUDDING
- ASSORTED FRENCH MACARONS
- TROPICAL FRUITS

