



SPLASH AND SAVOUR SUNDAY BRUNCH MENU

Feast on succulent seafood, tantalising international cuisine and irresistible desserts with a specially curated kids' corner for the ultimate family dining experience!

Every Sunday except 16 June, 12:00 – 15:00 SGD 85++ per adult | SGD 42.50++ per child (6 to 11 years old)

(Inclusive of soft drinks / chilled juice / coffee & tea)

SEAFOOD ON ICE

Air Flown Fresh Oysters Slipper Lobsters Ocean Prawns Green Lip Mussels Snow Crab

Served with Condiments

APPETISERS

Salmon Gravlax Smoked Salmon

SALAD BAR

Two types of Compound Salad Vegetarian Antipasti – Eggplant | Artichoke | Asparagus | Capsicum | Zucchini Italian Olive MOF selection of Artisanal French cheese

ITALIAN & SPANISH CHARCUTERIE

Mortadella, Air Dried Beef & Coppa Ham

JAPANESE KITCHEN

Selection of Sushi

Spicy Tekka Maki / Kappa Maki / California Roll / Tempura Roll Sashimi – Yellowfin Tuna & Salmon

Wagyu Beef Robatayaki

Cameron Highlands Robatayaki

Ramen Station

INDIAN KITCHEN

Tandoori Vegetarian Platter Paneer / Cauliflower

Tandoori Mixed Grill Platter

Tikka Murgh / Murgh Malai

Papadam

Selection of Chutneys and Sauces

CARVING STATION

Augus Beef

Roasted Vegetables | Roasted Potatoes | Red Wine Jus | Porcini Sauce & Flavoured Mustard

Assorted Sausage Selection

THAI KITCHEN

DIY Red Curry Noodles with Condiments

HOT SELECTION

Tom Yum Goong – Spicy and Sour Prawn Soup, Mushroom, Tomato Goong Ob Woonsen – Claypot Glass Noodles with Prawn, Szechuan Pepper

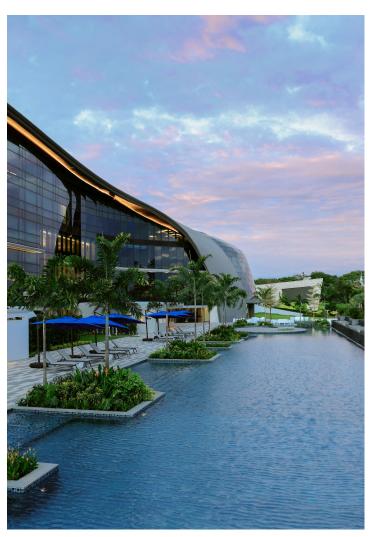
Geang Phed Ped Yang – Thai Red Curry Duck, Lychee, Pineapple Phad Phak Ruam – Wok Fried Asparagus, Broccoli, Carrot, Mushroom, Oyster Sauce, Fried Garlic

Khao Suay - Steamed Jasmine Rice

PASTA BAR

Three kind of pasta with selection of sauces and condiments





PIZZA SELECTION

Burrata I Daterrino Sauce I Heirloom Tomato I Basil Porcini Mushroom I Truffle I Fontina Diavola | Fruitti de Mare

CHINESE LIVE KITCHEN

Wok Fried Chov Sim with Garlic Double Boiled Fig Leaf Gourd with Pork Ribs Soup Braised Soya Sauce Chicken Mid Joint Wok Fried Tenderloin Beef Cubes with Chinese Barbecue Sauce Braised Garoupa Fish Belly with Beancurd Skin and Eggplant Chef's Choice - Wok Fried Noodle or Rice

CANTONESE DIM SUM SELECTION

Shrimp Dumplings 'Har Kau' Chicken Siew Mai Steam Marinated Pork Ribs Chicken Feet with Black Bean Sauce Beijing Pork Dumplings Vegetable Dumplings

KI DS CORNER

APPETISER

Tropical Fruit Compound Salad

HOT SELECTION

Cheesy Macaroni and Cheese Crispy Fish Finger

BANGERS & MASH

Cheesy Chicken Sausage Pork Sausage Mash Potato Roasted Cherry Tomato

Selection of Dips: Cheese, Mayonnaise, Tomato



DESSERTS

Assorted Macarons Assorted Cream Puff Apple Crumble Raspberry Financier Assorted Cupcakes Chocolate Trifle Mango Matcha Trifle

CHOCOLATE FOUNTAIN

Assorted Fruit Skewers Served with a selection of condiments

SWEET TEMPTATIONS

PATISSERIE

Red Velvet Cake Pulut Hitam Cake Strawberry Yoghurt Yuzu Mousse Chocolate Brownies New York Cheesecake

SELECTION OF ICE CREAM

Strawberry, Chocolate, Madagascar Vanilla and Thai Tea

WARM DESSERT

Warm Chocolate Pudding with Vanilla Sauce Traditional Mango Sticky Rice

COLD DESSERT

Thai Style Lod Chong with condiments

COOKIES & CHOCOLATES

Assortment of Cookies M&M

