



SUNDAY BRUNCH

Every Sunday, 12:30 to 15:30

Food only
138⁺⁺ per adult

Food with alcoholic beverages, including
beer, wine, and cocktails
178⁺⁺ per adult

Champagne Brunch:
Food with alcoholic beverages, including
beer, wine, cocktails, and Taittinger Brut Reserve
198⁺⁺ per adult

Rose Champagne Brunch:
Food with alcoholic beverages, including
beer, wine, cocktails, and Taittinger Prestige Rose
218⁺⁺ per adult

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“MARKET FRESH TO MASTERPIECE”

Local Seafood, Cooked Fresh to Order

Wild-caught Garoupa
Indonesian Stingray
Baby Squid
River Prawn
River Barramundi

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SASHIMI & COLD SEAFOOD

Boston Lobster
Snow Crab
Tiger Prawn
Blue Mussels
Tuna Akami
Hiramasa Kingfish
Norwegian Salmon

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FRESHLY SHUCKED SEASONAL PREMIUM OYSTERS

Fresh Japanese Oysters

Accompaniments:
Fresh Lemon, Thai Assam Vinaigrette,
Chinese Celery & Chilli Vinaigrette,
Cilantro & Lime Emulsion,
Yuzu Ponzu, Shallot Vinaigrette

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CHARCUTERIE & CURED FISH

Live Station

- Jamón Ibérico de Bellota (Whole Leg)
- Beef Bresaola
- Wagyu Pancia
- Salami Milano
- Beef Pastrami
- Ibérico Chorizo
- Coppa Ham
- Smoked Chicken
- Smoked Honey Ham
- Hot Smoked Salmon

Accompaniments:
Lilliput Capers, Marinated Olives,
Anchovies, Roasted Shallots,
Balsamic Cream, Horseradish Cream,
Dark Rye Crisps, Breadsticks

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SALAD BAR

- Mesclun Green Salad
- Ice Plant Salad
- Romaine Lettuce
- Purple Cabbage
- Mizuna Salad
- Radicchio Salad

Supplements:
Mini Mozzarella, Feta Cheese, Hard-boiled Egg,
Red Skin Potato, Roasted Honey Beets, Capsicum,
Kenyan Green Beans, Edamame, Heirloom Tomato,
Kyuri Cucumber, Baby Corn, Spanish Onion,
Chickpea Masala, Kaiso Salad, Orange Segments,
Grapefruit Segments, Cranberry, Apricot,
Blueberry, Macadamia, Cashew,
Walnut, Pistachio, Pine Nuts,
Smoked Corn Kernel, Kalamata Olive

Dressings:
Balsamic Cream, Citrus Dressing,
Sweet Chilli Dressing, Sesame Shoyu Emulsion,
Mustard Mayonnaise, Bachun Vinaigrette

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SUSHI COUNTER

Assorted Sushi and Maki

Accompaniments:
Shoyu, Wasabi, Pickled Ginger

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BREAD SELECTION

- Sourdough Loaf
- Soft Roll
- Milk Bun
- Baguette
- Dark Rye
- Focaccia
- Brioche
- Grissini
- Multigrain Loaf

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SOUP OF THE DAY

- Truffle Cream Soup

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HERITAGE CLASSICS

- Singapore Laksa
- Roast Chicken
- Roast Duck
- Roast Pork
- Char Siew
- Chicken Satay

Accompaniments:
Spicy Tomato Coulis, Garlic,
Chilli, Sambal, Calamansi

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GRILL & CARVERY

Live Station

- Angus Beef Striploin
- Angus Beef Flank
- Wagyu Beef Rump Cap
- Charcoal-grilled Sausages
- Beer-roasted Pork Knuckle

Sauce Selection:
Horseradish Cream, Smoked Barbecue Sauce,
Adobo Sauce, Sambal Hollandaise, Truffle Salsa,
Red Wine Sauce, Mentaiko Hollandaise,
Cilantro Olive, Asian Chimichurri

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HOT SELECTIONS & SIDES

Sweet & Sour Pork
Chargrilled Chicken
Meatball Bolognese
Crab Meat Fried Rice
Stir-fried Snap Pea
Stir-fried Cauliflower
Herb-roasted Potato
Tomato Confit

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DIM SUM

Siew Mai
Har Gao Shrimp Dumpling
Chicken Char Siew Pau
Salted Egg Pau
Steamed Yam Cake
Chwee Kueh
Bean Curd Skin Prawn Roll

Accompaniments:
Hot Bean Sauce, Chilli Sauce,
Soya Sauce, Preserved Radish

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CHEESEBOARD

A selection of five premium European cheeses, rotated weekly

Fourme d’Ambert
Roquefort
Emmental
Gruyère
Grana Padano
Pecorino
Cheddar
Camembert
Comte
Reblochon
Scamorza
Manchego
Brie de Meaux
Mimolette
Goat Cheese

Accompaniments:
Crackers, Lavosh, Quince Paste,
Grapes, Muscatel, Honeycomb

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DESSERTS

Pâtisserie

Valrhona Chocolate Tart
Apple Crumble Tart
Yuzu Tart
Earl Grey Jivara Cake
Bavarian Mousse Cake
Pandan Fudge Cake
Mango Mousse
Mango Cheese Mousse
Bandung Mousse
Berry Consommé
Glazed Madeleine
Matcha Financier
Profiteroles
Assorted Nyonya Kueh
Assorted Macarons

Ice Cream & Sorbet

Chocolate Fudge Ice Cream
Earl Grey Ice Cream
Thai Coconut Ice Cream
Taro Ice Cream
Matcha Ice Cream
Calamansi Sorbet

Dark & White Chocolate Fondue

Seasonal Fruit
Valrhona Chocolate Pearls
Roasted Almonds
Marshmallows
Oreo Crumbs

Petit Fours

Financier
Pâte de Fruit
Marshmallow
Chocolate Bonbons

House-made Cookies

Chocolate Chip
Fleur de Sel
Cashew
Butter Raspberry
Almond Shortbread

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FRESH FRUIT SELECTION

Honey Mango

Kiwi

Grapes

Jambu

Guava

Watermelon

Pineapple

Honeydew

Rock Melon

Orange

Grapefruit

Strawberries

Raspberries

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Please inform us if you have any food allergies or food intolerances.

This menu is subject to change without notice

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.