

Father's Day Brunch

Sunday, 21st June
12:30pm to 3:30pm

Adults

\$168++ per person

Inclusive of unlimited gin and tonic, house wines, beers, champagne, sparkling wine and soft drinks

\$98 ++ per person

Inclusive of Coffee and Tea & Chilled Juices

Children

\$49++per child

6 - 12 years old

\$24.50++per child

3-5 years old

Appetizers & Seasonal Salads

Locally Sourced Organic Greens

Sautéed Salmon Salad

Pickled Cucumber Salad

Greek Chicken Salad

Lebanese Platter (V)

Prawn and Avocado Cocktail

Burrata al Pesto

Tuna Tartare

Grilled Avocado on Toast

Mushroom Pie Tee (N)

Prawn Pie Tee (N)

Oscar's Signature Caesar Salad Station (P)

Western Selection: Sautéed mushrooms, anchovies, crouton, grated parmesan, turkey bacon bits, quail egg, pork pancetta strips, classic Caesar dressing

Asian Selection: Chicken floss, vegetable pickles, chicken BBQ coin, ikan bilis, tau pok, braised peanut, smoked duck, spicy Asian Caesar dressing

Artisanal Charcuterie & Fromage

Comté, Manchego, Livarot, Fourme d'Ambert, Brie

Salami, Mortadella, Turkey Ham (P)

Dried Fruits, Nuts, Chutney, Crackers and Breads (N)

V: Vegetarian N: Contains Nut P: Contains Pork A: Contains Alcohol

All produce are prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please approach any of the restaurant's team members.

All prices quoted are subject to 10% service charge and prevailing GST.

The Merchant's Ocean Harvest

Hoso Prawns, Mussels, Crayfish, Slipper Lobster, Scallops,
Bamboo Clams, Snow Crab
Freshly Shucked Oysters
Norway Salmon, Yellow Tail and Hamachi Sashimi
Sushi and Maki Selection

Warm Broths and Classic Soups

Mushroom Soup (V)
Watercress, Red Date and Chicken Soup

Singaporean Heritage Classics

Roasted Duck
Crackling Pork Belly (P)
Hainanese Chicken Rice
Singaporean Chili Crab with Mantou (fried buns)

From the Wok

Char Kway Teow
Stir-fried flat rice noodles
Beef Yakisoba
Japanese-style stir-fried noodles

Curated Local Favourites

Black Vinegar Pork Trotters (P)
Ayam Masak Merah
Chicken in a fragrant tomato and chili sauce
Beef Rendang
Slow-braised beef in aromatic coconut and spice gravy
Curry Fish Head
Buddha's Delight Loh Han Chai (V)
Chinese-style braised vegetables
Sambal Udang Petai
Wok-fried prawns with sambal and petai beans
Nasi Goreng Kampong
Fried rice with sambal, shrimp, anchovies and chicken cubes
Fried Carrot Cake
Spicy Banana Leaf Baked Fish
"Impossible" Mapo Tofu

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Dim Sum

Truffle Gyoza
Shrimp Har Gow

The Noodle Bar

Signature Seafood Laksa
Rice noodles in a rich coconut-spiced seafood broth
Prawn Noodles Soup (P)
Fish Noodles Soup
Wonton Mee (P)
Egg noodles with chicken dumplings

Mediterranean Pasta Station

Pasta Carbonara (P)
Pancetta, garlic, Pecorino Cheese in creamy sauce

Interactive Station

Crab Benedict

Classic Western Signatures

Grilled Chicken Thigh with Tuscan Spinach Sauce
Roasted Broccolini with Feta Cheese, Roasted Walnuts (N)
Lamb Tagine with Carrots, Green Peas
Beef Stroganoff with Button Mushroom and Sour Cream
Miso Glazed Seabass with Sake Clam Kombu Broth and
Shimeji Mushroom
Balsamic Char Grilled Broccolini with Zucchini and
Caramelized Cipollini Onion (V)
Baked Mac & Cheese

Chef's Carving Station

Spiced Rubbed Wagyu Beef Tomahawk
With Creamy Potato Mousseline and Sauce Béarnaise
Stuffed Whole Salmon
With Vermicelli, Mushrooms, Capers and Seafood

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Roast, Grill & BBQ Selection

Rock Lobster
Wagyu Flank Steak with Chimichurri
Kurobuta Pork Chop Mustard (P)
BBQ Lamb Chop
Corn on the Cob
Grilled Asparagus

Flavours of India

Lamb Shank Biryani
Fragrant spiced rice layered with lamb shank
Butter Chicken
Tandoor-roasted chicken in a rich tomato-butter gravy
Maa Ki Dal (V)
Slow-cooked black lentils with butter and spices
Paneer Butter Masala (V)
Indian cottage cheese in a rich tomato-butter gravy
Lamb Rogan Josh
Kashmiri-style lamb curry slow-cooked with aromatic spices and yogurt
Meen Moilee
Kerala-style fish curry in coconut milk with turmeric and curry leaves

From The Tandoor

Tandoori Chicken Tikka
Spiced yoghurt-marinated chicken
Pesto Murgh Tikka
Herb-marinated chicken tikka
Lamb Seekh
Minced lamb skewers

Vegetarian

Tandoori Malai Broccoli (V)
Cream-marinated roasted broccoli
Achaari Mushroom (V)
Pickle-spiced tandoori mushrooms

Naan

Plain Naan
Butter Naan
Garlic Naan
Multigrain Naan
Cheese Naan

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The Pâtissier's Atelier- Petite Indulgences

Bacha Coffee Mousse (N)

Tiramisu (A)

Vanilla Pear Mousse (N)

Crème brûlée

Caramel Chocolate Tart (N)

Hazelnut Chocolate Royal Cake (N)

Black Forest Cake (A,N)

Chocolate Cigar (N)

Apricot Milk Chocolate (N)

Hazelnut Praline (N)

Pistachio Praline (N)

Dessert Towers

Macaron Tower

Strawberry Tower

Live Station

Hazelnut Crunch with Fresh Berries Compote

Chocolate Desserts Assortment

Waffles

Assortment of Asian-inspired Sorbets and Classic Ice-Cream

Warm Desserts Selection

Traditional Bread and Butter Pudding with Cinnamon

Home-made Apple Crumble

Chocolate Fountain

Fresh Strawberries

Marshmallows

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