



the line

EASTER SUNDAY BRUNCH

5 April 2026

SGD 148++ per adult

SGD 74++ per child (6 - 11 years old)

Seafood Lovers (SH)

Boston Lobster
Snow Crab
Half Shell Scallop
Sea Prawn
Green Shell Mussel
Diamond Clam
Sea Conch

Sashimi

Tuna (SE)
Salmon (SE)
Tai (SE)
Tako (SE)
Ika (SE)
Ama Ebi (SH)
Hokkaido Scallop (SH)

Sushi Selection

Assorted Maki

Egg Mayo Maki with Tobiko (E, SE)
Salted Egg Sesame Maki (SH, G, E)
California Maki Roll (SH, SE, E)

Assorted Sushi

Conch Meat with Wasabi Gunkan (SH)
Signature Salmon Sushi Aburi (SE, S, G, E)
Tamago Sushi (E)

Japanese Hot Selection

Tempura Donburi with Deep Fried Egg (G, SH, E)
(Tempura Prawn, Tempura Mushroom, Tempura Vegetables, Tempura Egg)

Tempura Dipping Sauce: Tempura Sauce (SE, S, G), Daikon,
Ginger

Tonkotsu Ramen with Chashu, Marinated Soft Boiled Egg
(G, P, S, E)
(Seaweed, Spring Onion, Japanese Char Siu, Marinated Soft Boiled Egg, Sesame)

Cold Station

Creamy Mentaiko Potato Salad with Caramelized Sweet Onions (SE,D, E)
Smoked Chicken Salad with Quail Egg and Pommery Mustard (D, T, E, G)
Roasted Heirloom Carrot and Celery Root, Pinenut Pesto Salad (V, T, G, D)
Easter Fancy Deviled Egg (E, D)

Live Station

Salmon Confit with Trio Caviar (SE)
(Salmon Confit, Ikura, Avruga Caviar, Wasabi Tobiko,
Lemon Zest, Capers Berries, Crème Fraiche, Fresh Dill)

DIY Wellness Salad Bar (V)

Mixed Lettuce
(Red Coral, Chicory, Arugula, Yellow Frisée, Green Coral)
Cucumber, Cherry Tomato, Kalamata Olives, Edamame,
Sweet Corn, Marinated Eggplant, Marinated Feta Cheese (D),
Tuna (SE), Semi Dried Tomato

Dressing

Thousand Island Dressing (G, D, E, S)
Sesame Dressing (E, S, G)

French Dressing

Extra Virgin Olive Oil, Garlic Olive Oil, Thyme Olive Oil, Rosemary Olive Oil
Balsamic Vinegar, Sherry Vinegar, Raspberry Vinegar

Charcuterie

Italian Whole Leg Parma Ham with Rock Melon (P)
Rosette Salami (P)
Pistachio Mortadella (P, T)
Salchichón (P)
Beef Pastrami
Condiments: Silver Onion, Cornichons, Marinated Olive

European Cheese Corner (D)

Roquefort, Brie, Camembert, St Maure, Taleggio, Tomme De Savoie,
Comte, Manchego, Edam Cheese, Gouda
Selection of Assorted Nuts, Dried Fruits, Cracker, Raisin, Fresh Grapes
Raclette Cheese with Baguette, Marble Potatoes, Pickled Onions, Cornichons
(D, G)

Artisanal Bread (T, G, E)

Hard Roll, Soft Roll, Multigrain Roll, Hot Cross Bun
Sour Dough Loaf, Black Olive Ciabatta, Rye Sourdough

Soup of the Day (SH, D)

Crème of Celeriac Potato Soup

Carving Station

Oven Roasted Australian Black Angus Prime Ribs, Red Wine Jus (A)
Yorkshire Pudding (D, E)
Sous Vide Lamb Rack, Mint Jelly and Rosemary Jus
Glazed Spiral Ham with Apricot Jam & Dijon Mustard (P)
Potato Gratin with Parmesan & Fresh Thyme (V, D)

Condiments: Mustard Royale Cognac (A),
Mustard Moutarde De Meaux, Mustard Green Peppercorn,
Honey Mustard, Pommery Mustard, Sea Salt, Black Pepper

**Live Station
Easter "Eggcellent"**

Poached Organic Egg on Toasted Brioche, Lobster & Shrimp Ragout,
Lobster Bisque Foam, Arugula (E, SH, D, G)

Pan-Seared Foie Gras with Frittata and Caramelized Onion,
Green Tomato Relish (E, D)

Main Dishes

Oven Braised Buttermilk Chicken with Za`atar (D, T)
Honey Butter Kurobuta Pork Chops with Rhubarb Sauce (D, P)
Norwegian Whole Salmon, Champagne Beurre Blanc,
Garlic & Leek Confit (D, A, SE)
Fusilli Pasta with Wild Mushroom, Spinach and Walnuts (V, G, T, D)
Sautéed Green & White Asparagus with Tomato Salsa,
Tarragon Béarnaise Sauce (V, E, D)

Asian Station

Braised Pork Trotters Vinegar, Organic Boiled Egg (P, E)
16Hrs Slow Braised Beef Oyster Blade, King Mushroom (SH, S, G)
Stir-Fried Organic Cauliflower, Bell Pepper (V)
XO Sauce Crab Meat Fried Rice, Ebiko (E, G, S, SH, SE)
Singapore Chili Crab, Golden Mantou (SH, E, G)
Double Boiled Mulberry Mistletoe, Lotus Seed and Egg Soup (E)
Orh Chien – Fried Oyster Omelette (SH, E)
Chicken and Beef Satay
Condiments: Peanut Sauce (N), Cucumber, Red Onion,
Lontong Rice, Chili Paste

Chef's Special Live Station

Hong Kong Style Egglet Waffle with Salted Egg Chicken (E, G, D)
Crispy Scale Amadai Fish Fillet, Lemongrass Garlic Sauce,
Coconut Aspuma (SE)

Noodle Station

Prawn Noodles (SH)
Singapore Laksa (D, E, N, SH)
Vegetable Noodle Soup

Roast Station

Roasted "Dang Gui" Duck
Soya Chicken (S, G)
Roasted Pork Belly (P)

Indian Station

Chicken Navabi (T)
Machhi Ka Jhol (Fish Curry) (SE)
Dum Ka Aloo (V N)
Dal Panchmel (V)
Ghiya Kofta Curry (V)
Plain Basmati Rice (V)

Naan Bread Live Station

Plain Naan, Butter Garlic Naan (D E G)
Roti Paratha and Fish Curry Gravy (D G E SE)

Tandoori Station

Tandoori Murgh Tikka (D, T)

Tandoori Prawn (SH, G)

Condiments: Papadum, Mango Chutney, Vegetable Pickle, Raita

Indian Special Carving Station

Oven Baked Indian Spices Marinated Whole Lamb (D, T)

"Easterlicious" Sweet Treats

Easter Flower Pot (D, E)

Spiced Carrot Cake Cup Cakes (G, D, E)

Lemon Lavender Panna Cotta (D)

Chocolate Bunny Brownie (E, T, G)

American Cheesecake (D, G)

Bunny Bliss Choux (D, G)

Raspberry Trifle (D, G)

Chocolate Truffle Mousse (D, G)

Local Delights

Signature Durian Cake (D, E, G)

Assorted Nyonya Kueh (V)

Pandan Chiffon (D, E, G)

Mango Pudding (D)

Cendol with Coconut Sago and Adzuki Red Beans (V)

Live Dessert Station

Hot Chocolate Pudding and Vanilla Ice Cream (D, E, G)

Hot Cross Bun French Toast

Assorted Ice Cream and Sorbet

Sauces and Condiments

Raspberry Coulis

Chocolate Sauce

Crunchy Chocolate Pearls

Oreo Crumble

Berry Compote

Tropical Fruits

Watermelon, Hami Melon, Pineapple

Dragon Fruit, Whole Fruit