

The background features a repeating pattern of stylized Easter eggs in various colors (light blue, light pink, light grey) with different patterns (floral, geometric, abstract). At the bottom, there are illustrations of colorful flowers (purple tulip, pink gerbera, yellow daffodil, orange tulip) and several decorated Easter eggs (pink, blue, purple, yellow) with a white rabbit in the center, all set against a green grassy base.

 the line

EGGS-TRAORDINARY SUNDAY BRUNCH

except for 20 April 2025

SGD 118++ per adult
SGD 59++ per child (6 - 11 years old)

Prices are subject to a 10% service charge and prevailing government taxes.

Menu items are on rotation and may change without prior notice.

Seafood Lovers (SH)

Boston Lobster
Snow Crab
Sea Prawn
Blue Mussel
Half-Shell Scallop
White Clam
Sea Conch

Japanese Delights
Sashimi Selection (SE, SH)

Tuna
Salmon
Tako
Ama Ebi
Hokkaido Scallop

Sushi Selection

Assorted Maki

Aburi Unagi Maki (E, G, SE, Soya)
Cheese Ebi Fry Maki (D, E, SH)
California Maki Roll (SH)

Assorted Sushi

Tamago Sushi (E)
Tuna Mayo Inari Sushi (SE, Soya)
Spicy Salmon Sushi (SE)

Live Station

Temaki Sushi Hand Roll with Shishamo Mentai Sauce

Tempura Station

Prawns (G, SH)
Kisu Fish (SE)
Selection of Mushrooms (G)
Purple Sweet Potato, Lotus Root, Lady's Finger, Eggplant (G)
Tempura Dipping Sauce: Tempura Sauce (G, Soya), Daikon, Ginger

Agemono

Chicken Karaage (G)
Octopus Tentacles (G, SE)
Korokke – Japanese Potato Croquettes (E, G)
Tobiko Mayonnaise (E, SE)

Chawanmushi (A, E, SE)

Steamed Silken Egg with Japanese Fish Cake, Ginkgo Nuts, Ikura

DIY Wellness Salad Bar (V)

Mixed Lettuce

(Red Coral, Red Chicory, Arugula, Kale, Green Coral)

Condiments: Cucumber, Cherry Tomato, Edamame,
Sweet Corn, Tuna (SE)

Antipasti: Marinated Eggplant, Marinated Feta Cheese (D),
Semi-Dried Tomato, Kalamata Olives, Char-Grilled Capsicum

Dressing

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

Sesame Dressing (E, G, S)

French Dressing (Mustard)

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

Caesar Salad Station

Caesar Salad in Parmesan Cheese Wheel (D, E, G, P, SE)

Romaine Lettuce, Caesar Dressing, Quail Egg, Crispy Bacon, Parmesan
Cheese, Croutons, Smoked Chicken Breast, Anchovy

Charcuterie

Italian Whole Parma Ham (P)

Pork Salami (P)

Beef Bresaola

Ham Black Forest (P)

Chorizo (P)

Chicken Mushroom Lyoner / Mortadella (P)

Smoked Salmon (SE)

Condiments: Cornichons, Cocktail Onion, Marinated Olive,
Caramelized Onion

European Cheese Corner (D)

Roquefort, Bresse Bleu, Brie, Camembert, Chevre,
Burratina, Reblochon, St Maure, Taleggio, Tomme de Savoie,
Comté, Manchego, Edam Cheese, Gouda

Selection of Assorted Nuts, Dried Fruits, Crackers, Raisins, Fresh Grapes

Raclette Cheese with Baguette, Baby Potatoes, and Cornichons (D)

Canapés

Smoked Salmon and Ikura Roe on Pumpernickel,
Topped with Lemon Dill Crème Fraîche (D, SE)

Bocconcini with Tomato, Balsamic Reduction & Basil (D)

Artisanal Bread (E, G, N, Sesame)

Hard Roll
Soft Roll
Multigrain Roll

Carving Station

Roasted Australian Black Angus Prime Rib with Garlic and Thyme Jus
(A, Mustard)
Yorkshire Pudding (D, E, G)
Roasted Australian Bone-in Lamb Leg with Spices,
Served with Arabic Rice (N)
Condiments: Mustard Royale Cognac (Mustard),
Mustard Moutarde De Meaux (Mustard),
Mustard Green Peppercorn (Mustard), Honey Mustard (Mustard),
Pommery Mustard (Mustard), Sea Salt, Black Pepper

Western Mains

Seafood Chowder Soup (D, SH)
Salmon Fillet en Papillote, Garlic and Leek Confit, Lemon Garlic Sauce
(D, SE)
Braised Beef Oxtail with Root Vegetables, Pearl Onions (A)
Classic German Sausage with Sauerkraut (Mustard, P)
Cheesy Au Gratin Potatoes (D)
Macaroni and Cheese (D, G)
Parmesan Cheese Wheel (D)

Live Station

Pan-Seared Foie Gras with Brioche and White Peach on
Balsamic Reduction (E, G)

Asian Delights

Braised Pork Trotters in Aged Vinegar and Old Ginger (P, S, Sesame)
Slow-Braised Beef Oyster Blade with King Mushroom (A, S, Sesame)
Singapore Chili Crab with Golden Mantou (E, G, SH)
Assam Nyonya Seabass (D, SE)
Braised Chinese Mushrooms & Fresh Soya Chips with Broccoli (A, S, Sesame)
XO Sauce Crab Meat Fried Rice (E, G, Soya, SH)
Wok-Fried Singapore Hokkien Noodles (E, G, P, S, SE, SH)

Double-Boiled Soup

Double-Boiled Chinese Herbal Chicken Soup

Satay Selection (N)

Chicken Satay

Beef Satay

Condiments: Peanut Sauce (N), Cucumber, Red Onion, Lontong Rice

Noodle Station

“Yuan Bao” Wonton with Lobster Broth (G, P, SH)

Dried / Soup

Singapore Laksa (D, E, N, SH)

Vegetable Noodle Soup

Chinese Barbecue Station

Roasted “Dang Gui” Duck

Roasted Pork Belly

Braised Soya Chicken (A, G, Soya)

Indian Section

Lamb Shank Biryani Rice with Cashew Nut (D, N)

(Fragrant basmati rice cooked with saffron and aromatic spices)

Paneer Butter Masala (D, N, V)

(Paneer cubes in a rich tomato and butter gravy)

Dal Makhani (D, V)

(Creamy lentils slow-cooked with spices)

Aloo Gobi (V)

(Stir-fried potatoes and cauliflower with Indian spices)

Bengali Fish Curry (Mustard, SE)

(Fish cooked with tomato, turmeric powder, green chili, mustard oil, and mustard seed)

Kadai Chicken (D)

(Chicken cooked in a spicy kadai gravy)

Live Station

Hara Bhara Kabab (G, V)

(Spinach and green vegetable patties)

Dahi Puri (D, G, V)

(Crispy puris filled with spiced yogurt and tamarind chutney)

Butter Garlic Naan and Plain Naan (D, E, G)

(Soft naan served with garlic butter)

Assorted Papadum Crackers

Tandoori Live Station

Tandoori Chicken Drumstick with Raita and Mint Yogurt (D)

Tandoori Prawns with Mango Chutney & Mint Yogurt (D, SH)

Condiments: Mint Yogurt, Raita, Mango Chutney,

Mixed Vegetable Pickles

Sweet Treats Selection

Pastry Section

Shooter Glass

Uji Matcha Tiramisu (D)
Yuzu Panna Cotta (D)
Milk Chocolate and Passionfruit (D)
Raspberry Coconut Mousse (D)

Whole Cakes & Tarts

Speculoos Cheesecake (D, E, N)
Chocolate Truffle Cake (D, E, G)
Key Lime Tart (D, E, G, N)
Durian Mousse Cake (D, E, V)

Pastries

Goma Yuzu Roulade (D, E)
Crème Brûlée (D, E)
Cocoa Brownie (D, E, N)
Assorted Mochi (V)
Berry Opera (D, E)
Mini Fruit Tartlet (D, E)
Choux Craquelin (D, E, N)

Local Desserts

Pandan Chiffon (E, G)
Mango Pomelo Konnyaku (V)
Coconut Jello with Gula Melaka Sago (V)

Local Kueh (V)

Rainbow Lapis
Ondeh Ondeh
Ubi Bingka
Kueh Salat

Ice Cream, Gelato and Sorbet with Condiments

Hot Dessert

Bread Butter Pudding (D, E, G)

Live Station

Mochi Waffles with Condiments (D, E, G)

Tropical Fruits

Watermelon, Sun Melon, Pineapple
Dragon Fruit, Whole Fruit