



Sunday Brunch

3, 10, 17 December 2023

SGD 118++ per adult | SGD 59++ per child
(Inclusive of soft drinks and chilled juices)

Seafood Delights (S)

Boston Lobster

Sea Prawn

Black Mussel

Half Shell Scallop

Snow Crab

White Clam

Gong Gong



Japanese Haven

Signature Salmon Aburi Maki (S)

Assorted Sushi and Maki

Salmon Aburi Sushi (S)

Fresh Sashimi-

Tuna, Salmon, Hokkaido Scallop and Tako (S)

Chilled Creations

Roasted Black Pepper Chicken Salad
with Wild Mushrooms and Scallions

Smoked Turkey Ham Salad with Pickled Daikon,
Dried Blueberries and Whole Grain Mustard Dressing

Santa's Potato Salad with Emmental
and Crumbled Blue Cheese Aioli (D)

Cajun Spiced Prawn Salad with Charred Peppers
and Sun-dried Tomato Pesto (S)



Wellness Salad Bar (D, V)

Mesclun Mixed Green Salad, Kale, Butterhead Lettuce,
Radicchio, Arugula

Condiments: Cucumber, Tomato, Kalamata Olive, Carrot,
Edamame, Sweet Corn

Dressings: Thousand Island, Extra Virgin Olive Oil,
Goma and Balsamic Vinegar

European Cheese Oasis (D)

Gorgonzola, Brie, Reblochon, Taleggio,
Comte, Chevre, Manchego

Condiments: Dried Cranberry, Apricot, Raisin, Sultana, Grape

Raclette Cheese with Baguette, Boiled Potatoes and Baby Gherkins



A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts |
P Pork | S Shellfish | V Vegetarian

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

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



Charcuterie (P)

Whole Spanish Iberico Leg Ham, Beef Pastrami,
Chorizo, Pork Salami

Artisanal Breads

French Baguette, Ciabatta, Soft Roll, Multigrain Roll
Selection of Christmas Festive Breads

Soup of the Day

Lobster Bisque (D, S)

Western Meat Marvels

Roasted Australian Tomahawk, Red Wine Sauce (A)

Manuka Honey Glazed Bone-in Gammon Ham with Pineapple (P)

Oven Roasted Tom Turkey with Turkey Giblet Gravy,
Cranberry Sauce and Chestnut Stuffing

Glazed Chestnut in Maple Syrup

Braised Red Cabbage with Raisin

Caramelized Root Vegetables

Spiced Pumpkin Purée with Toasted Almond Flakes (D, N, V)



Signature Mains

Baked Oyster Mornay (D, S)

Baked Whole Norwegian Salmon, Lemon Butter Sauce (D, S)

Osso Bucco Milanese (A)

Roasted Potatoes with Butter and Thyme (D, V)

Braised Brussel Sprout with Garlic Butter Cream Sauce (D, V)

Carbonara Fettuccini with Shredded Ham and Turkey
in Parmesan Cheese Wheel (D, P)

Deep Fried Chicken Drumettes

Chef's Selection of Finger Food and Small Bites

Pan-Seared Foie Gras with Balsamic Reduction and Mission Fig



Asian Specialties

Szechuan Style Seafood Hot and Sour Soup (E, G, S)

Beef Short Ribs with Black Pepper Sauce (A, G)

Spinach with Trio Eggs (A, E, S)

Stewed Pork Trotters with Black Aged Vinegar (P)

Singapore Chilli Crab, Crispy Golden Mantou (E, G, S)

Nyonya Style Steamed Black Grouper (G, S)

Nasi Goreng Kampung with Turkey,
Ikan Bilis and Sambal Belacan (E, S)

Stewed Ee-fu Noodles with Seafood (A, E, S)

Assorted Crackers with Sambal Dip





Middle East Flavours

Lebanese Style Roasted Whole Lamb (D, N)

Pita Bread (V)

Hummus Beiruiti (V)

Baba Ghanouj (V)

Hawker Specialties

Chicken Satay, Lamb Satay

Condiments: Onion, Cucumber, Malay Rice Cake

Grilled Otah-Otah (S)

Beef Noodles

Singapore Laksa (D, N, S)

Roast Perfections

Braised Chicken in Soya Sauce

Roasted Pipa Duck

Crispy Pork Belly (P)



Indian Odyssey

Spicy Lamb Tikka Kebab (D)

Seafood Curry - Prawn, Fish and Squid (D, S)

Chicken Korma Curry (D, N)

Dhal Bukhara (D, V)

Paneer Matar Makhani (D, V)

Chicken Biryani (D)

Butter Methi Naan (D, E)

Garlic Kulcha (D, E)

Condiments: Papadum, Chutney, Raita (D)

Sweet Bliss

Traditional Fruit Cake (D, E, G)

Selection of Christmas Yule Log (D, E, G)

4ft Grandma Log Cake (D, E, G)

Gingerbread Cheesecake (D, E, G)

Festive Sticky Date Pudding (D, E, G)

Spice Bread and Butter Pudding (D, E, G)

Christmas Cookies (D, E, G, N)

Cheesecake (D, E, G)

Panettone (D, E, G, N)

Minced Pie (D, E, G, N)

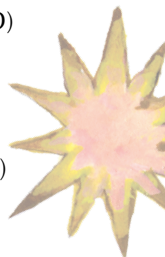
Christmas Stollen (D, E, G, N)

Christmas Pie (D, E, G, N)

Black Forest Verrine (D, E, G)

Tiramisu Verrine (D, E, G)

Fruit Trifle (D, E, G)



Seasonal Fruit Medley

Ice Cream Treats

