



Sunday Family Brunch Buffet Menu

From 2 July 2018

\$88++ per adult, \$44++ per child (6 to 12 years old)

Inclusive of a glass of welcome mocktail

Free-flow sparkling and house wines for an additional \$30++

Free-flow beers for \$25++

COLD APPETISER

Fresh Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto (V)

Organic Sous Vide Chicken, Cranberries, Grape Oil Dressing

Salad of Beetroot, Fennel, Compressed Pear, Candied Walnuts (V)

Thai-Style Seafood Salad

Oven-roasted Assorted Mushrooms, Red Onions, Tri-colour Fusilli (V)

Heringssalat (Marinated Herring Salad)

Gruyère and Home-made Cervelat Salad with Cornichons, Bell Peppers, Mustard

SWISS DELICACIES

Landjäger, Chorizo, Beef Pastrami, Coppa Ham, Dried Salami

Swiss Mustard, Dijon Mustard, Pickled Pearl Onion, Gherkins, Olives

SMOKED FISH

Salmon, Marlin, Escolar Platters

Onions, Baby Capers, Lemon, Cherry Tomatoes, Cucumbers

INDIVIDUAL

Homemade Duck Rilette, Crispy Bread and Fig Jam

Poached Greenland Shrimp, Avocado, Tomatoes on Cocktail Sauce

DIY GARDEN SALAD

Mesclun, Romaine, Arugula, Butter Lettuce, Green Coral, Red Treviso

Balsamic Vinaigrette, Italian Dressing, Caesar Dressing,

Citrus Vinaigrette, Asian Dressing, Ponzu Dressing

Prawns, Crispy Bacon, Garlic Croutons, Parmesan Cheese, Walnuts, Pine Nuts,

Honey Tomatoes, Cucumbers, Corn Kernels, Alfalfa Sprouts



CHILLED SEAFOOD

Chilean Black Mussels, Tiger Prawns, Italy Venus Clams,
Japanese Scallops, Poached Slipper Lobster
Shallot Vinegar, Thai Chilli Sauce, Sweet Chilli, Lemon Wedges, Wasabi, Yuzu

JAPANESE CORNER

Salmon Sashimi, Maguro Loin, Japanese Eel, Assorted Sushi and Maki, Soba, Somen Noodles

CHEESE SELECTION

Emmentaler, Pecorino, Brie De Meaux, Sainte Maure, Port Salute,
Tete De Moine, Camembert, Gruyère,
Table Wafer, Cream Crackers, Crostini Sticks, Apricots, Apples, Golden and Black Raisins,
Mangoes, Almond Flakes, Walnuts, Pine Nuts

TRADITIONAL SWISS RACLETTE STATION

Boiled Potatoes, Pickled White Onions, Cornichons

SWISS CHEESE FONDUE

Cubes of French Baguette and Dark Rye Bread

BREAD AND ROLLS SELECTION

Sour Rye, French Baguette, Rosinen Und Walnuss, Leinsamenbrot, Figs and Cranberries, Multi-grain Roll,
Fromage Roll, Viennoise Chocolate Roll, Corn and Onion Roll, Lavosh, Bread Sticks
Selection of Butter and Soft Vegetable Margarine

SOUP

Fish Soup "Vichyssoise" with Butter Croutons
Chicken Herbal Soup

RISOTTO STATION

Arborio Rice, Pumpkin Puree, Pea Puree
Crispy Bacon, Fresh Peas, Blue Cheese, Fromage Blanc, Rocket Leaves, Tomato Salsa

EGG STATION

Slow-cooked Egg, Home-smoked Ham, Green Pea Dressing, Rosemary Bread Crumbs

HAINANESE CHICKEN RICE

Fragrant Rice, Roasted Chicken, Poached Chicken
Chilli Vinaigrette, Dark Sauce, Sliced Cucumber, Sliced Tomato



CHINESE MEAT

Roasted Duck, Roasted Pork, Roasted Chicken

Plum Sauce, Mustard

DIY YONG TAU FOO

Bee Hoon, Laksa Noodles

Eggplants, Shitake Mushrooms, Bitter Melons, Fish Balls, Crab Sticks,

Cuttle Fish, Lettuces, Ladies Fingers, Chillis

Chili Sauce, Sweet Bean Sauce, Hoi Sin Sauce, Sesame Seed, Black Fungus

Spicy Laksa Soup, Herbal Chicken Broth

SPECIAL LIVE STATION: GRILLED HOME-MADE SAUSAGES

Knockwurst (Knackwurst)

These fat, mild white sausages contain finely ground pork or pork and veal flavoured with leeks, chives or green onions.

Bratwurst

The name means "farmers' sausage," according to Aidells. In Germany, these sausages—which can be fresh or smoked—tend to be all pork, but they can also contain veal.

Cervelat

These large smoked sausages tend to be more heavily seasoned than other German varieties. They can be eaten as cold cuts or poached and used in various dishes.

Frankfurter

Hailing from Frankfurt, this is a smoky, mildly seasoned sausage distinguished by its long, narrow shape. It's usually made with pork in natural sheep casing.

Choice of Sauerkraut, Braised Red Cabbage, Creamy Savoy Cabbage

CARVING OF THE DAY

Mustard-crusted Prime Rib-eye Bone-in, Natural Veal Jus, Dijon Mustard, Horseradish

Vegetable Wellington with Mustard Cream Sauce, Sour Cream, Chives (V)

Sides

Thyme-roasted Holland Potato

Braised Beetroot

Butternut Pumpkin

Baked Celeriac



FROM THE SKILLET

Parmigiano Polenta

Mushroom and Spinach Ragout

Petit Pois A La Crème

Seasonal Baby Vegetables

HOT FOOD WESTERN

Spinach and Mushroom Gratin (V)

Braised Beef Cheek, Red Wine Reduction

Pan-fried Sea Bass, Cereal Herb Crust, Fennel Ragout

Boulangère Potatoes (V)

Chicken Mushroom Fricassee

Roasted Pumpkin Cannelloni, Pine Nuts, Parmesan Sauce (V)

HOT FOOD LOCAL

Kong Po Chicken

Shiitake Mushroom, Round Cabbage (V)

Chooza Khas Makhani

Sabzi Miloni(V)

Dried Oyster Fried Rice

Mutton Rendang

DESSERT

Crispy Chocolate Finger

Chestnut Mandarin Cake

Pistachio Coconut Dacquoise

Chocolate Fudge Cake

New York Style Cheesecake

Swiss Kirsch

Lemon Tart Meringue

Tiramisu Cup

Bitter Roasted Coffee Choux

Raspberries Tartlet

Milk Chocolate Fountain, Selection of Condiments

Raspberry, Bitter Chocolate, Mint, Coffee Ice Cream with Cones and Condiments

Menu is subject to change without prior notice

All prices are in Singapore Dollars, subject to Service Charge & prevailing Government Taxes