

Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

SEAFOOD

Freshly Shucked Oysters

Fine de Claire No. 2, Tsarskaya No. 3

Snow Crab, Cold Water Prawn, Black Mussel, Lobster Claw, Whelk, Half Shell Scallop, Yabby

Sauce and Condiments: Mignonette Sauce, Cocktail Sauce, Yuzu-Ginger Vinaigrette, Yellow Lemon, Selection of Tabasco

Marinated Boston Lobster and Tobiko Salad in Shell

Home-cured and Lightly-smoked Beetroot Scottish Salmon

Selection of Blinis, Ikura (Salmon Roe) and Condiments

A Selection of Sushi and Maki

Assorted Sashimi

Norwegian Salmon, Ahi Tuna, Japanese Hamachi

Sauce and Condiments: Japanese Shoyu, Wasabi, Pickled Ginger, Edamame & Turnip

SALAD BAR

Romaine Lettuce / Mesclun Salad / Kale-Radicchio

Corn Kernel, Bell Pepper, Balsamic Cherry Tomato, Mixed Olives, Marinated Artichoke, Italian Pickled Vegetables (Verdure in Scapece), Anchovies, Quail Egg, Bacon Bits, Parmesan Cheese

Dressings: Thousand Island, Caesar, Japanese Sesame, French, Balsamic Vinegar, Champagne Vinegar, Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil

Slow-roast Angus Beef Platter

Fried Capers, Pomegranate, Vitello Tonnato Sauce

Smoked Salmon Torta Pasqualina Pie

Ricotta Cheese, Spinach, Quail Egg, Nutmeg, Parmesan Cheese



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

CANAPÉ

Hokkaido Scallop Chawanmushi

Tobiko, Scallop, Tiger Prawn, Shiitake Mushroom

Chilli Crab Slider

Fried Mantou, Pickled Cucumber, Coriander

Black Truffle and Smoked Duck Tartlet

Winter Truffle, Duck Breast Salad, Asparagus, Savoury Tart Shell

Escargot de Bourgogne

Garlic Butter, Fresh Parsley, Mouillettes

Gorgonzola Cheese and Acacia Honey Cone

Roasted Pine Nuts, Charcoal Cone

Japanese Tuna Tartare

Caviar, Sesame Oil, Shoyu, Pickled Kumquat, Amalfi Lemon, Edamame

Shrimp and Mussel Aguachile

Raw Shrimp, Black Mussel, Lime Juice, Jalapeno Pepper, Cilantro, Chilli Flakes

French Foie Gras Macaron

Duck Liver Parfait, Kaya Jam, Green Pistachio

18-Month Parma Ham and Greek Salad Skewer

Cherry Tomato, Kalamata Olive, Feta Cheese, Capsicum

Bocconcini Cheese and Rock Melon Gazpacho

Basil Oil



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

CHARCUTERIE & ARTISANAL CHEESE

Premium Charcuterie

Pistachio Mortadella di Bologna, Cooked Ham Cotto Jolly, Duck Rillettes, 18-Month Prosciutto di Parma, Chorizo Iberico Bellota, Saucisson with Herbs, Chambost Saucisson, Saucisson with Pepper, Jésus from Pays-Basque

Condiments: Cornichon, Caper, Caper Berry, Guindilla Pepper

Italian Artisanal Cheese

A selection of eight to ten types of cheese

French Artisanal Cheese

A selection of ten to twelve types of MONS cheese

Condiments: Jam Selection, Mixed Nut, Grape, Honeycomb, Oat Cracker

Bakers' Easter Bread Selection and Hot Cross Bun

Salted and Unsalted Brodier Butter

PASTA

Rigatoni Cacio & Pepe with Black Truffle (Live Station)

Parmesan Cheese Wheel

Beef Tortellini (Live Station)

Cooked Ham, Cream Sauce, Grana Padano

Impossible™ Meat Lasagna

Homemade Tomato Sauce, Bechamel, Mozzarella Cheese, Sage, Parmiggiano-Reggiano



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

LIVE PINSA

Carciofini E 'Nduja

Artichoke Purée, Mozzarella Cheese, Marinated Artichoke, 'Nduja Pork Sausage

Mortadella E Ricotta

Grana Padano Cream, Mortadella, Ricotta Cheese, Pistachio Pesto

Sgombro

Mackerel, Lemony Ricotta, Sun-dried Tomato, Mozzarella Cheese, Red Onion

Caprino

Tomato Sauce, Balsamic Onion, Rosemary Potato, Goat Cheese

Asparagi E Guanciale

Marinated Asparagus, Mozzarella Cheese, Guanciale, Grana Padano

Chorizo E Burrata

Tomato Sauce, Burrata Cheese, Spicy Chorizo, Sun-dried Tomato

Margherita

Mozzarella Cheese, Homemade Tomato Sauce, Basil

Vegeteriana

Artichoke, Forest Mushroom, Baked Potato, Asparagus, Tomato Sauce

SOUP

Artichoke and Potato Velouté

Crispy Streaky Bacon Bits, Garlic Croutons



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

PREMIUM MEAT & FRESH SEAFOOD

Charred Dijon Coated Australian Wagyu Whole OP Ribs (Live Station)
Red Wine Sauce, Pommery

Herb-crusted Dorper Lamb Rack (Live Station)
Rosemary Sauce, Mint Jelly

Oven-baked Whole Barramundi in Salt Dough (Live Station)
Sauce Vierge, Saffron-Champagne Cream Sauce

'St. Louis' Barbecue Pork Ribs (Live Station)
Baked Pineapple with Acacia Honey, Barbecue Sauce

Seafood and Fresh Tomato Stew
Tiger Prawn, Black Mussel, Squid, Manila Clams, Heirloom Tomato

Slow-cooked Wagyu Beef Cheek with Amarone Wine
Organic Carrot, Red Wine

Coscie Di Pollo Alla Cacciatora
Chicken Thigh, Tomato Sauce, Fresh Herbs, Seasonal Vegetables, Mushroom

Pan-roasted Smoked Duck Breast
Creamy White Bean Ragout, French Foie Gras, Spinach, Rosemary

Black Truffle Egg Frittata
Black Truffle, Zucchini, Pecorino Cheese

Sautéed Mixed Green Vegetables
Asparagus, Zucchini, Kenya Bean, Bell Pepper, Shanghai Greens

Creamy Potato au Gratin
White Truffle Essence, Caramelised Onion, Thyme, Comté Cheese



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

LOCAL DELIGHTS

Chilli Alaskan King Crab (Live Station)

King Crab Legs, Tomato-chilli Gravy, Egg, Coriander, Golden Mantou

Sambal Petai with Tiger Prawn

Petai Beans, Ikan Bilis, Assam Jawa, Prawns

Har Cheong Gai

Crispy Prawn Paste Chicken Wings

Pork Bak Kut Teh

Slow-cooked Pork Rib Soup infused with Chinese Herbs and Spices

Beef Rendang

Rich Coconut and Beef Stew with Herbs and Spices

Steamed Dim Sum Selection

Chicken-pork Siew Mai, Prawn Har Gow, Chives-Pork Dumpling, Scallop Dumpling, Chilli Crab Dumpling, Lotus Leaf Rice, Pork Char Siew Pau, Mini Bunny Lotus Pau

Fried Dim Sum

Crispy Katafi Prawn Roll, Chicken Ngoh Hiang, Crispy Spring Roll

Condiments: Sze Chuan Sauce, Garlic Chilli, Pickled Green Chilli



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

INDIAN DELIGHTS

Dhaba Style Chicken Curry

Chicken Drumstick, Garam Masala, Tomato, Lime Juice, Kasuri Methi, Turmeric Powder

Mughlai Karahi Gosht

Lamb-on-the-bone, Kashmiri Chilli, Greek Yoghurt, Garam Masala, Cumin Seeds, Mint-coriander Leaves

Chettinad Snapper Fish Curry

Kulambu Masala Paste, Boneless Snapper Fillet, Fenugreek, Curry Leaves, Tamarind, Raw Mango

Mattar Paneer

Indian Cottage Cheese, Peas, Tomato-based Sauce, Garam Masala, Chef's Special Spice Mix

Aloo Gobi Masala

Potato, Cauliflower, Cumin Seeds, Turmeric Powder, Ginger-garlic Paste, Dry Mango Powder

Kashmiri Pulao

Mixed Spices, Sultana Raisin, Spanish Saffron, Cashew Nut, Basmati Rice, Crispy Shallot

Assorted Naan Breads, Spicy Papadum (Vegetarian)

Condiments: Cucumber Raita, Boondi Raita, Mint Chutney, Imli Ki Chutney



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

CHINESE SPECIALITIES

Flambé Salt-baked Eight Treasures Chicken (Live Station)

Sakura Whole Chicken, Lotus Seeds, Ginkgo Nuts, Chestnut, Dried Oyster and Chinese Cured Meat wrapped in Lotus Leaf

Sweet and Sour Tiger Prawn infused with Red Wine Sauce

Deep-fried Tiger Prawn, Sweet and Sour Red Wine Sauce, Mixed Capsicum

Braised Ee Fu Noodles with Dried Scallop

Ee Fu Noodles, Japanese Dried Scallop, Beansprout, Yellow Chive, Oyster Sauce

Cantonese Braised Beef with White Radish

Angus Beef Short Rib Cube, Carrot, Radish, Celery, 'Zhu Hou' Sauce

Steamed Pork Belly with Preserved Black Bean and Bitter Gourd

Duroc Pork Belly, Preserved Black Bean, Capsicum, Oyster Sauce

Char Siew

Cantonese Style Barbequed Pork

Deep-fried Wheat Beancurd with Dried Chilli and Peanut

Roasted Peanut, Sesame Seed

Braised Japanese Flower Mushroom with Broccoli

Japanese Flower Mushroom, Broccoli, Carrot, Wolfberry



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

PÂTISSERIE

Chocolate Fountains

Fleur De Cao 70% Dark Chocolate, Ruby Chocolate, Inspiration Yuzu Chocolate

Condiments: Marshmallow, Wafer Roll, Cream Puff, Oreo, Pound Cake, Mini Doughnut, Strawberry, Mixed Grapes, Blueberry, Raspberry, Watermelon, Pineapple, Rock Melon, Dragon Fruit, Chocolate Pearls, Green Pistachio, Rainbow Sprinkles, Smarties, Gummy Bear, Dried Fruits; Apricot, Fig, Mango, Prune

Ice Cream Cart

Selection of Sorbet and Ice Cream

Kid's Crêpe Station (Live Station)

Selection of Jams, Chantilly Cream

LUCE-Misu (Live Station)

Mascarpone Espuma, Espresso Syrup, Sponge Cake, Crunchy Feuilletine, Coffee-scented Smoke

"Sunny Side Up" (Live Station)

Coconut Emulsion, Exotic Fruit Coulis, Pineapple Compote, Genoise

Sweetie Cotton Candy (Live Station)

Caramel Popcorn (Live Station)



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

PÂTISSERIE

Easter Chocolate Bonbon Pralines

Assorted Homemade Cookies

Assortment Pate de Fruit

Easter Rainbow Macaron Tower

Orange Chocolate Strawberry Box

Assorted Danish Bread & Butter Pudding

Baileys and Vanilla Sauce

Double Chocolate Pudding

Chocolate Chip and Walnut

Pinkly Bunny

Strawberry Mousse Cake with Wild Berries Coulis

Osternest

Dark Chocolate Mousse with Crunchy Cake

The Hatter

Toffee-Nutella Chocolate Cake

Carrot Cake

Baked Carrot Pound with Cream Cheese Frosting

Choux Tower

Assorted Choux Pastries



Enchanting Reverie

EASTER SUNDAY BIG BRUNCH

Sunday, 31 March 2024 | 12:30pm to 3:30pm

PATISSERIE

Easter Snow Egg

Passion Fruit and Coconut Panna Cotta

Carrot Pot

Yoghurt Mousse with Orange Cake

Poison Mushroom

Brandied Cherries Meringue Lollipop

Mini 'Egg-Cellent'

New York Cheese Cake with Exotic Coulis

Pecan Frangipane Tartlet

Zephyr Caramelised Pecan Nuts with Hazelnut Cream

Easter Rice Pudding

Vanilla Cream with Cranberry and Apricot

Caramel Blanc Manger 'Flower Pot'

Almond Financier with Chocolate Soil

'Vailli's' Little Berry Clafoutis

Vanilla Custard and Mixed Berry

Filo Bird's Nest Cake with Pineapple

Filo Pastry with Pineapple Upside-down Cake

Assorted Japanese Mochi

