



ONE-NINETY

CNY BRUNCH

CNY Full Brunch Buffet	\$128 ++
Free-Flow Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$55
Free-Flow Champagne, Prosecco, Aperol Spritz, Red Wine and White Wine, Beer	+\$85

BREAD

(Contains Dairy, Egg)

Seaweed Ciabatta, Focaccia, Sourdough, Lavash
Boardier Artisanal Butter, Grissini

SALAD BAR

Rocket, Cos Lettuce, Romaine, Castel Franco Chicory, Carrot, Cucumber, Corn, Heirloom Tomatoes,
Yuzu Soya, Lemon Vinaigrette, Raspberry Vinaigrette, Extra Virgin Coconut Oil, Balsamic Vinegar
Pita Bread, Dips, Pickles

COLD CUTS AND FRESH CHEESES

Parma Ham (P), Salami (P), Porchetta (P),
Beef Bresaola (B), Pickles (V)

SEAFOOD BAR

Prawn (SF), Mussel, Scallop (SF), Mud Crab (SF), Boston Lobster (SF)
Lemon, Calamansi, Tabasco, Garlic Aioli, Tartare Sauce, Cocktail Sauce
Soy Sauce & Wasabi (E,S)

CHEESE SELECTION

Zizzona, Burrata (D,VG), Truffle Infused Ricotta (D,VG)
Heirloom Tomatoes (V)

CHINESE DELICACY

Sustainable Sourced Heirloom Tomato, Chinese Yam, Yuzu- Osmanthus (V,SU)
Chilled Jellyfish & Seafood, Cucumber, Vinaigrette (SF,SU,S)
Locally Farmed Mushroom, Bamboo Shoot, Soy Vinegar (S,SU,V)
Sichuan Mouthwatering Chicken, Sesame, Peanut (S,SU,N)

WESTERN LIVE STATION

Crispy Pork Roulade "Porchetta" (P)
Red and Green Bagnetto (E)

Roasted Whole Tasmanian Salmon (SU)
Sauce Choron

Gluten-Free (GF) Contains Soy (S) Contains Nuts (N) Contains Shellfish (SF)

Contains Dairy (D) Contains Eggs (E) Contains Beef (B) Local (L) Contains Alcohol (ALC)

Contains Pork (P) Sustainable Produced (SU) Vegetarian (VG) Vegan (V)

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FourSeasonsHotelSingapore

Prices are in SGD, subject to 10% service charge and applicable taxes





ONE-NINETY

Roasted Leg of Lamb
Natural Jus, Horseradish, Dijon Mustard

LOCAL COLD STATION

Yu Sheng Station
Condiments and Dressing Selection

HOT BITES

Truffle Focaccia (VG,D)
Soft Shell Crab Frito Misto (SF)
Chicken Satay (N,S,L)

HOT CORNER

Hot and Sour Soup (S,V)
Teochew Steamed Seabass (S, L)
Braised Pork Belly, Preserved Vegetable (P, S, N, L)
Steamed Shrimp, Glass Noodles, Soy (SF, S, N, L)
Beef Rendang (B, N, S, L)
Miso Chicken (S)
Crabmeat Fried Rice (SF, S,N,E,L)
Hokkien Noodles with Pork (SF, S,N,E,L,P)
Nyonya Chap Chye (S,N,VG)
Spinach Ricotta Ravioli, San Marzano Tomatoes, Basil (VG,D)

CHEESE TABLE

(Contains Dairy, Nuts)

Artisanal Cheese, Dried Fruits, Nuts, Chutneys

DESSERT BUFFET

Mandarin Petit Gateau (D,E)
Pineapple Tart (D,E)
Assorted Cookies (D,E,N)
Love letters (D,E)
Pineapple Buttermilk Cake (D,E)
Black Sesame Chrysanthemum Cake (D,E)
Matcha Choux (D,E)
Egg Tart (D,E)
Mango Sago with Pomelo (D,E)
Orange Chocolate Opera (D,E)
Ondeh-Ondeh Cake (D,E)
Sago Gula Melaka (VG,L)
Assorted Macarons (D,E,N)
Nyonya Kueh (D,E)
Chocolate Tart (D,E)
Raspberry Cheese Cake Bite (D,E)
Assorted Chocolate Pralines (D,E,N)
Orange Chocolate Chip Cupcake (D,E)
Fresh Fruit Platter (V,GF)

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