



ONE ~ NINETY

Semi-Buffer Brunch	\$78 ++
Without Secondo	\$61 ++
With Free Flow Non-Alcoholic Beverages (Chilled Juices & Soft Drinks)	+\$18
Free Flow Prosecco, Aperol Spritz, Beer, Red Wine and White Wine	+\$55

"190 Signature Laksa"

(C,CT,D,E,F,G,N,PN,S,SF,SM)

Rich and creamy coconut milk with a chili-based spice paste

SPIZZICO TABLE

Bread

(Contains Dairy, Eggs, Pork)

Assorted Selection of Artisanal Bread

Focaccia Bacon and Cheese

Rosemary Grissini

Brioche with Chicken Floss

Premium Chilled Seafood on Ice

(Contains Crustaceans, Shellfish)

Scallop, Tiger Prawn, Cray Fish

Thousand Island **(E, VG, GF)**

Lemon Wedges **(V)**

"Affettati" Station

(Contains Pork, Nuts)

Spicy Spianata **(P)**, Coppa **(P)**, Mortadella with Pistachio **(P,N)**

Salad Bar

Romaine Lettuce, Mesculine Salad, Heirloom Tomato

Thousand Island **(E,GF,VG,)**

Lemon Wedges **(V)**

Finest Extra Virgin Oil & Balsamic Selection

Condiments

Dips Selection: Red Bell Pepper Dip **(VG)**, Artichoke Dip **(D,VG)**, Olives Dip **(VG)**,
Capers **(V)**, Peperoncini Ripieni **(D,F,N,S,)**, Orange and Fennel Seeds Olives **(V)**,
Giardiniera **(SO2, V)**, Sun Dried Tomatoes **(V)**

ALLERGENS:

Celery **(C)** Crustaceans **(CT)** Dairy **(D)** Eggs **(E)** Fish **(F)** Gluten **(G)** Lupin **(L)** Mustard **(M)**
Nuts **(N)** Peanuts **(PN)** SOY **(S)** Mollusc **(SF)** Sesame **(SM)** Sulphites **(SO2)**

DIETARY PREFERENCES:

Contains Alcohol **(A)** Contains Beef **(B)** Gluten-Free **(GF)** Local **(LC)** Contains Pork **(P)**
Sustainable Produce **(SU)** Vegan **(V)** Vegetarian **(VG)**

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FourSeasonsHotelSingapore

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





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House Infused Fresh Burrata Cheese

Avruga Caviar (D,F,GF), Black Truffle and Mushrooms (G,VG), , Citrus Zest (D,GF,VG),

Composed Salads

Deville Egg, Avruga Caviar, Chive (E,D,F,G,M,S)
Golden Beetroot, Horseradish Crème, Pickled Mustard Seed, Walnut, Sherry Vinaigrette (D,G,N,M,SO2,V)
Sustainable Sourced Heirloom Tomato, Chinese Yam, Yuzu- Osmanthus (SU,V)
Chilled Jellyfish & Seafood, Cucumber, Vinaigrette (C,F,G,S,SO2,SU)
Locally Farmed Mushroom, Bamboo Shoot, Soy Vinegar (G,S,SO2,SU,V)
Sichuan Mouthwatering Chicken, Sesame, Peanut (G,PN,S,SE,SO2,SU)

SECONDO

Select One

Tagliolini (D,E,G,L,S,SF)

Egg Yolk Tagliolini Pasta Tossed in a Spicy Crab Sauce with Lemon Zest

Char Siu Porchetta (D,M,P,S)

Porchetta Marinated with Char Siu Spices, Apple Sauce and Pickled Mustard Greens

Ravioletto all' Anatra (D,E,G,L,S)

Duck Confit Wonton in a Truffle and Mushroom infused Broth

Tagliata al Pepe (B,S)

Singapore Black Pepper Beef Tagliata with Broccolini

Branzino al Cartoccio (D,F,M,N)

Curry Infused Seabass with Lemongrass, Chery Tomatoes and Green Asparagus

Desserts

Sfogliatella (D,E,S)
Tiramisu Shooter (D,E)
Kaya Bomboloni (D,E)
Nyonya Kueh (D,E,G,L,S)
Ondeh-Ondeh Cake (D,E,G,L,S)
Almond Panna Cotta Shooter (B,N)
Yuzu-Lemon Meringue Tart (D,E,G,L,S)
Pandan Swiss Roll (D,E,N,S)
Chrysanthemum Mousse (B,D,E)
Sago & Gula Melaka Coconut Shooter (B)
Seasonal Tropical Fruit Salad (V)
Two type of Chocolate Pralines (D,E,N)

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