



Easter Sunday Brunch

SUNDAY | 31 MARCH 2024 | 12PM TO 3PM
\$168* PER ADULT | \$84* PER CHILD (7 TO 12 YEARS OLD)

Complimentary dining for children 6 years old and below

Inclusive of Free-flowing Juices and Soft Drinks

Add \$65* per Adult for Free-flowing House Wines and Draught Beers

Add \$85* for Adult for Free-flowing Champagne, House Wines, Draught Beers
and access to D.I.Y. Bloody Mary and Gin & Tonic stations

Healthy Salad Bar

Mixed Greens, Baby Spinach, Romaine, Radicchio
Corn Kernels, Kidney Beans, Cherry Tomato, Cucumber
Pickled Beet, Carrot Stick, Radish, Celery
Thousand Island, Ranch, Honey Mustard Sauce
Italian, Asian Sesame, Balsamic, Artisan Oil

Appetisers

Smoked Chicken and Granny Smith Apple Waldorf Salad
Mediterranean Artichoke Salad with Feta, Olives and Bell Peppers
Pearl Couscous, Asparagus and Mushroom Salad (V)
Truffled Deviled Egg with Tobiko
Heirloom Tomato Caprese Salad with Pesto (V)

Coastal Extragananza

Freshly Shucked Seasonal Oyster, Boston Lobsters
Chilled Tiger Prawns, Half-Shell Sea Scallop
Clams, Canada Black Shell Mussels
Cocktail Sauce, Saffron Remoulade
Red Wine Mignonette, Lemon, Lime & Tabasco

(V) VEGETARIAN



*Prices are subject to 10% service charge and prevailing GST.
This menu is not valid for Accor Plus dining privileges.



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Homemade Smoked Fish

Smoked Salmon, Haddock
Pink Peppercorn Crushed Smoked Halibut

Eight Gems Royal Caviar with Blinis

Selection of Caviar, Ikura & Tobiko, Sour Cream
Farm Egg, Eschallot, Dill, Red Veined Sorrels

Sushi & Sashimi

Selection of Sushi and Maki Roll, Tuna, Salmon, Tako
Pickled Pink Ginger Gari, Wasabi, Soya Sauce

Cold Cuts Selection

Coppa Ham, Beef Bresaola, Parma Ham
Pepperoni Salami, Duck Rillettes, Pork Rillettes, Country Terrine
Capers, Cornichons, Pearl Onion, Marinated Olives
Sun-dried Tomato, Grain Mustard, Almonds, Walnuts

Cheese Corner

Selection of 12 kinds of Soft, Semi, Hard and Blue Cheeses
Dried Fruits, Olives, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks

Boulangerie

Hot Cross Bun, French Baguette, Ciabatta, Focaccia
Multi Grain Roll, Soft Roll, Farmer Bread, Croissant, Danish
Extra Virgin Olive Oil, Aged Balsamic, Butter

Quiche Station

Smoked Salmon, Spinach
Gruyere Quiche, Porcini Mushroom
Vine Tomato, Asparagus Quiche (V)

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The Cliff Signature Wood Fire Pizza

Margherita (V)

Four-Cheese Bianca (V)

Carving Station

Garlic Herb Butter Roasted Sakura Chicken

Cabernet Sauvignon Jus

Crispy Crackling Porchetta

Fennel and Lemon

Baked Whole Norwegian Salmon Meunière

Lemon Caper Butter Sauce

Rosemary Roasted Angus Beef Prime Rib

Assorted French Mustard, Horseradish and Sauce Périgueux

Western Hot Buffet Line

Provençal Seafood Bouillabaisse with Fennel & Tomatoes

Sous Vide Duck Breast with Cranberry Sauce

Young Jackfruit Hachis Parmentier (V)

French Navarin D'Agneau Printanier

Lamb Stew with Spring Vegetables

Pasta Live Station

Choice of Pasta, Saffron Orzo or

Penne, Medley of Seafood Cream

Basil San Marzano Tomato Sauce or

Al Funghi Tartufo Sauce 24-Month Parmigiano Wheel

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Soup of the Day

Truffled-infused Forest Mushroom Velouté
Parmesan Crouton

Asian

Golden Creamy Salted Egg Yolk Crab with Curry Leaf
Sweet & Sour Chicken with Lychee and Capsicum
Steamed Broccoli with Goji Egg White Sauce (V)
Yang Zhou Fried Rice with Egg and Scallion

Hong Kong Roasted Delight Station

Roasted Duck with Plum Sauce
Pork Char Siew

Dim Sum Selection

Chicken Siew Mai, Shrimp Har Gau
Steamed Charcoal Salted Egg Bun
Chili Bean Paste Sauce

Claypot Live Station

Golden Fragrant Kam Heong Lala Clam
with Curry Leaf Lemongrass and Dried Shrimp

Superior Milky Collagen Broth Lala
with Ginger, Garlic, Spring Onion
and Chinese Shao Xing Wine

Modern Twist Medley Seafood
Poached Rice (Pao Fan) with Fried Egg Floss
and Umami Lobster Broth

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Indian Cuisine

Signature Butter Chicken
Lamb Rogan Josh
Baingan Masala (V)
Palak Paneer (V)
Garlic Naan
Mint Yoghurt Chutney and Papadum

Little Prince and Princess Corner

Smoked Turkey Ham
Cheddar Croissant Sandwich
Chicken Hotdog Bun
Chicken Nuggets, Doughnut
Strawberry Chantilly Cup Cakes
Gummy Bears

Valrhona Dark Chocolate Fondue

Strawberry Skewer
Assorted Fruits Skewer
Marshmallow, Dried Fruit

(V) VEGETARIAN





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Taiwan Taro Ice Cream Burrito Station

Popiah Skin, Shaved Peanut
Coriander and Taro Ice Cream

La Patisserie

Carrot Cake with Cheese Frosting
Summer Berry Trifle
Black Currant Dundee Cake, Simnel Cake
Chocolate Orange Tart
Yoghurt Verrine
Rich Chocolate Mousse in Easter Egg
Rainbow Cake
Strawberry Yuzu Cake
White Chocolate Mousse Cake
Pineapple Tofu Cheesecake
Easter Cookies
Assorted Easter Praline
Easter Macarons
Freshly Cut Fruit Platter

Ice Cream Station

Chocolate
Vanilla
Strawberry

