



Sunday Brunch

TO START

Seafood on Ice

Poached Boston Lobster, Alaskan King Crab, Lobster Claw,
Fresh Sea Prawn, Half Shell Scallop, Hard Shell Clam

CONDIMENTS

*Miso Ponzu, Smoky Chilli, Horseradish Sour Cream,
Spicy Sweet & Sour Mango, Thousand Island, Pickled Aioli,
Lemon Wedges, Lime Wedges*

Sashimi

Salmon - Whole, on display
Tuna, Yellowtail, Sea Bream, Octopus

Assortment of Sushi

CONDIMENTS

*Pickled Pink Ginger, Wasabi, Soy Sauce,
Rolls, Pickled Ginger, Wasabi, Shoyu*

Soba Station

Prawn, Crabmeat, Tofu,
Wakame, Edamame, Spring Onion,
Fragrant Soy Sauce

Under the Heating Lamp

Crispy Tempura Prawn, Mango Dip
Saba Butter Yaki, Scallions, Bonito Flakes

ONE-BOARD GRAZING TABLE

Assortment of European Cheeses

CONDIMENTS

*Honeycomb on Stand, Fresh Grapes,
Dried Apricots, Dried Prunes, Dried Figs,
Almonds, Walnuts, Pecans, Oat Crackers, Cheese Crackers,
Bitter Orange Marmalade, Berry Jam,*

Charcuterie

*Prosciutto Ham on Stand, Pork Salami,
Beef Pastrami, Mortadella Bologna, Spicy Chorizo*

CONDIMENTS

*Apple Jalapeno Grain Mustard, Kefir Lime & Sour Mango Sauce,
Creamy Horseradish*

Meat Spreads

ON BAGUETTE

Chicken Pâté, Duck Rillettes

Crudités

*Carrot, Cucumber, Celery
Smashed Avocado, Baba Ganoush, Beetroot Tzatziki*

HOUSE-CURED FISH

Soy & Asian Chimichurri Cured Tuna

Organic Osmanthus Cured Tuna

BREAD COUNTER

*Sourdough, Ciabatta, Focaccia,
Multigrain, Dark Rye, Baguette,
Walnut Cranberry Bread, Green Olive Gruyere,
Assorted Bread Rolls*

SOUP OF THE DAY

*Aromatic Lemongrass, Kaffir Lime & Saffron
Seafood Chowder*

Irish Leek, Potato & Bacon Bits

TOWN BEEF SALAD

PREPARED UPON REQUEST

Premium quality Angus Beef Striploin,
pan-fried, cut and tossed à la minute

*Julienne Green Mango, Carrot, Cherry Tomato, Coriander, Shallot,
Chilli Padi, Dried Shrimp Floss, Khong Tng Dressing*

SALAD BAR

BASE

Lollo Rosso, Arugula, Romaine, Kale

TOPPINGS

Peri-Peri Charred Octopus;

Gambas Al Persian Spices;

Escabeche Mussel & Fennel;

Soy Vegan Salmon, Sesame Seeds;

Grilled Zucchini & Eggplant, Herbs Oil;

Garlic Roasted Broccoli, Almond Flakes;

Beetroot, Mint Oil;

Marinated Olives, Rosemary Oil;

Roasted Baby Potato, Cracked Pepper & Olive Oil;

Piquillo Pepper, Fresh Parsley;

Skillet Charred Corn, Bacon Bits;

Roasted Maple Butternut Squash & Chipotle Onion

DRESSINGS

Miso Ponzu, Asian Soy Ginger Sesame, Classic Caesar

COMPOUND SALADS

Mediterranean Seafood & Shaved Fennel Salad

Seared Tuna, Quinoa, Cranberry Vinaigrette

Smoked Duck, Creamy Potato, Leek, Scallions

Pomelo, Cucumber, Coriander, Kaffir Lime, Dried Shrimp

Korean Kimchi, Organic Wild Rice, Chives

BUTCHER'S BLOCK

Mustard Spices Rub OP Beef Prime
Confit Black Garlic & Leek Sauce

Baked Whole Barramundi
Tamarind Mint Yogurt

SIDES

Charred Broccolini
Tongarashi Pepper, Fleur De Sel

Sautéed Lyonnaise Potato
Espelette Chilli

Rustic Potato Gratin
Truffle Oil

Ratatouille

CONDIMENTS

Mala Hoisin Sauce, Garlic Mustard, Barbeque Ketchup

CHINESE BARBECUE ROASTS

Roasted Duck, Roasted Pork Belly, Pork Char Siew,
Roasted Chicken, Poached Chicken

CONDIMENTS

Dark Soy Sauce, Fragrant Ginger Paste, Chilli Sauce

BRUNCH SPECIALS

Roasted London Duck in Soft Taco
*Japanese Pickled Cucumber, Vanilla, Mangosteen, Tangerine,
Passion Fruit, Tamarind, Candied Peanut*

Chicken Katsu on Charcoal Waffle
Spicy Bourbon Maple, Smoky Barbeque Sauce, Creole Spices

One-pot Jambalaya
Spicy Chorizo & Lemongrass-scented Seafood, Fresh Herbs

ASIAN DELIGHTS

Sarawak White Pepper Mud Crab

Scallop, XO Sauce, Asparagus

Deep-fried Barramundi Fillet, Salted Kelp Pineapple Sauce

Soy Garlic Hard Shell Clam, Leeks

Wok-fried Yakiniiku Beef Cube, Celery

Wok-tossed Crispy Chicken, Spicy Asian Sweet Chilli

Make-Your-Own Noodle Bowl

NOODLES

Yellow Noodles, Thick Rice Noodles, Kway Teow, Vermicelli

SOUP BASE

Prawn Broth, Laksa Gravy

TOPPINGS

Sea Prawn, Fish Cake, Quail Egg,
Shanghai Greens, Kangkong, Broccoli, Cabbage,
Spinach, Beansprouts, Poku Mushroom

CONDIMENTS

Sambal Chilli, Sliced Red Chilli, Pickled Green Chilli,
Scallions, Crispy Fried Shallots, Crispy Fried Garlic,
Crispy Pork Lard in Oil

INDIAN SPECIALS

Lamb Rogan Josh

Chicken Tikka Masala

Malai Kofta

ACCOMPANIMENTS

*Papadum, Naan Bread, Biryani Rice,
Mango Chutney, Cucumber Raita*

SWEET INDULGENCES

LIVE STATION

Fluffy Pancake

Durian Chendol

Aroy Coconut Milk, Gula Melaka Syrup, Sweet Corn, Attap Seed, Red Bean

CAKES

Pandan, Gula Melaka, Smoked Toffee, Mango Passion Pineapple, Coconut Lime
Citrus Sponge, Yuzu Cremeux, Jasmine Tea Mousse, Grapefruit Jelly,
Yuzu Ganache

Coconut Almond Dacquoise, Mango Passion Crèmeux, Milk Chocolate Mousse
Raspberry Inspiration Crème, Vanilla Opalys Namelaka, Almond Pressed Sable
Lemon Financier, Rose Crème Brûlée, Flamingo Tea Cremeux,
Blood Orange Mousse

Chocolate Mousse, Chocolate Chiffon, Hazelnut Praline Feuilletine,
Toasted Macadamia

TARTS & FLAN

Kopi Bavaroise Hazelnut Praline Crème Tart

Calamansi Coconut Meringue Tart

French Vanilla Custard Tart

Clotted Crème Caramel

Orange Crème Caramel

WARM

Raspberry Chocolate Pudding

Portuguese Egg Tart

Bread & Butter Almond Apricot Pudding

SHOOTERS

Pineapple Coconut | Framboise Grapefruit

Jivara Coffee Noisette | Rose Vanilla Raspberry

Coconut, Tropical Fruits

CONFECTIONERY

Milk Chocolate Almonds | Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts | Ivory Chocolate Hazelnuts

Pistachio Almond Rose Nougat | Tropical Pâtes de Fruits

Macarons | Colourful Pralines | Cookies

ICE CREAMS & SORBETS

Vanilla, Chocolate, Strawberry, Raspberry Sorbet, Mango Sorbet

YUZU CHOCOLATE FOUNTAIN

Strawberries, Cookies, Marshmallows, Vanilla Puffs

ASSORTMENT OF FRESH FRUITS

Menu is subject to change without prior notice.