



SUNDAY BRUNCH MENU

Generic Menu

Items subject to change upon availability

SALAD BAR

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

HOUSE MADE DRESSING

Asian Goma, Balsamic, Caesar, Thousand Island and Honey Mustard

CONDIMENTS

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onions

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower

Almonds and Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

VINEGAR AND OIL

Matured Red Wine, White Wine, Raspberry, Balsamic

Good Selections of Extra Virgin Olive Oil

APPETIZER AND SALAD

Thai Beef Salad with Glass Noodles and Tomatoes

Smoked Duck, Lychee and Cucumber Salad

Boston Lobster Salad with Avocado, Mango and Ikura

Snow Crab Terrine, Caviar and Garden Cress

Prawn Salad with Pomelo, Coconut and Coriander

Roasted Carrot and Radish Salad, Goma Dressing

Red Skin Potato Salad, Mustard Seeds and Gherkin

Tomatoes Mozzarella Salad, Basil Oil and Balsamic Pearl

1904

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

CHARCUTERIE

Selection of Finest European Cold Cuts
Accompanied by Vegetable Pickles and Preserves

BREAD CREATIONS

Daily Selection of Freshly Home-Made Breads
(French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf)
Salted and Unsalted Butter

FARMHOUSE CHEESE

Gourmet Selection of French and Italian Cheeses
Crispy Crackers, Bread Stick, Lavosh, Nuts, Seeds and Dried Fruits

JAPANESE COUNTER

Selection of Nigiri Sushi and Maki
Freshly Sliced Sashimi of Salmon, Tuna, Yellow Tail, Sweet Prawn, and Octopus
Pickled Ginger, Soy Sauce, Wasabi, Soba Sauce, Nori
Chilled Soba Noodles
Bonito Flakes, Spring Onions and Japanese Pickles

OYSTER AND PREMIUM SEAFOOD

Seasonal Freshly Shucked Oyster
Fresh Lemon, Tabasco and Mignonette Sauce
Boston Lobster, Tiger Prawn, Alaskan King Crab, Scallop, Mud Crab
White Clam, Snow Crab, Green Lip Mussels
Choice of Sauces and Dips
Mango Sauce, Wasabi Mayonnaise, Spicy Szechuan, Thai Chili
Coriander and Mint, Yuzu

SOUP AND CRACKERS

Double Boiled Chinese Soup
Soup of the Day (Western)
Garlic and Herbs Croutons
Crispy Fish Skin

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

FARMER'S EGG STATION

Your Favourite Egg Style Prepared with our Daily Selection of Condiments

Melt Café Signature Egg

Lobster and Tomato Omelette

Scrambled Egg with Fresh Black Truffle

Crab Chawanmushi

Japanese Fish Cake, Ginkgo Nuts, Shitake Mushrooms

BBQ @ THE ALFRESCO

Grilled Prawn with Herb Butter

Black Pepper Beef Steak

BBQ Pork Ribs

Rosemary and Garlic Lamb Chop

Peruvian Scallop with Ponzu Sauce

Seasonal Vegetables

(Tomato Salsa, Mustard, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce, Chili Sauce, Red Wine Sauce)

CHEF'S STATION

Roasted and Carvings

Baby Suckling Pig Stuffed with Dried Fruits and Nuts

Baked Salmon with Citrus, Maldon Sea Salt and Pink Pepper Corn

New Dill Potatoes and Roasted Potatoes

Natural Veal Jus, Selections of Mustard, Horseradish Cream

Pan Seared Foie Gras

Served with Brioche, Assorted Chutney and Compote

Wagyu Tajima

Blow-Torched Wagyu Beef Slice

Accompanied with Confit Shallots

Shitake Mushrooms and Ponzu Jus

Chinese Roasts

Peking Duck, Pork Belly, Char Siew Pork Ribs

Traditional Hainanese Chicken Rice and Condiments

Plum Sauce, Hoisin Sauce, Mustard

Live Drunken Prawn

Poached Prawn in Herbal Broth, Rose Wine

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

Sigdi Kebab Grill

Lamb, Chicken, Seafood, Vegetables and Cheese
Rumali Roti, Selections of Naan, Tortilla, Pita Bread
Selections of Spiced Salads and Dips
Chutney and Raita

EUROPEAN DELIGHT

Duck Confit, Lentil and Mushroom Ragout
Slow-Cooked Lamb Stew, Root Vegetables
Beef Ox Tail, Polenta and Parmesan Cake
Pan-Seared Butter Fish, Orange and Grapefruit Salsa
Seafood Gratin, Saffron and Fennel Cream
Sauté Butter Seasonal Greens
Oven-Baked Butternut Pumpkin, Raisin and Cinnamon
Country-Style Roasted Potatoes
Seafood Paella, Chorizo and Peas
Selections of Sausages and Crispy Bacon

ASIAN DELIGHT

Melt's Treasure Pot
Sea Cucumber, Dried Scallop, Dried Oyster, Mushrooms
Herbal Chicken Stew with Chestnut
Teo Chew Steamed Seabass, Salted Vegetables and Shitake
Wok-Fried Beef with Szechuan Sauce
Braised Pork Belly with Black Fungus and Quail Egg
Stir-Fried Lotus, Gingko Nuts, Sweet Peas and Water Chestnut
Market Vegetables with Braised Flower Mushrooms
Yam Rice in Lotus Leave
Wok-Fried Seafood Noodles

INDIAN CUISINE

Plain or Garlic Naan
Selection of Indian Curries
Assorted Indian Tandoori and Kebabs
Masala and Plain Papadoms
Indian Rice of the Day with Condiments

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

DESSERT AND SWEET ENDINGS

“MELT Cafe” Chocolate Cake
Orange Steamed Cheese Cake
Strawberry Yoghurt Gateaux
Green Tea Cherries Travel Cake
Macaroon Tower
Croquembouche

The Petit Sweet

Lemon Meringue Sable Tart
Cassis Blueberry Gateaux
Choux Pastries
Hazelnut Grand Cru Chocolate Crunch

Viennoiserie

Cocoa Brioche
Vanilla Brioche Feuilletée
Chocolate Croissant

Under the lamp

Rum and Raisin Bread, Butter Pudding
Warm Chocolate Pudding

Frozen Nitrogen Lollipop

Coffee Almond Praline, Amaretto Sabayon, Caramelize Coffee Nib

Chocolate Fountain

Dark Chocolate Fondue
Selection of Sliced Fruits and Berries
Marshmallows and Strawberry

Belgium waffle

Served with Selection of Vanilla Sauce, Chocolate Sauce, Honey Maple Syrup, Crunchy Pearls, Fruit Compote
Fruit Coulis and Cream Chantilly

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

“Candy Land” Bar

Assortment of Candied Selections

Assorted Truffles and Bonbons

Candy Lollipop

Coconut Marshmallow

Raspberry Marshmallow

Gelato and Sorbet

Strawberry and Chocolate, Madagascar Vanilla, Truffle Ice Cream, Yoghurt

Selections of Topping

118 per person

inclusive of free flow of chilled juices

178 per person

inclusive of free flow of “R” de Ruinat Champagne, red wine, white wine, beer
selected cocktails of the day, soft drinks and chilled juices

218 per person

inclusive of free flow of Ruinat Blanc de Blanc Champagne, red wine, white wine, beer
selected cocktails of the day, soft drinks and chilled juices

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax