



Mother's Day Brunch

12 May 2024

12pm - 3pm

SGD 988 per adult

including 30g Osetra Caviar, free flow of Louis Roederer Cristal Millesime Brut Reims Champagne 2002, wine, beer, cocktails, chilled juices and soft drinks.

SGD 258 per adult

including free flow of Ruinart Blanc de Blancs Champagne, Ruinart Rosé Reims Champagne, wine, beer, cocktails, chilled juices and soft drinks.

SGD 228 per adult

including free flow of Ruinart "R" de Ruinart Reims Champagne, wine, beer, cocktails, chilled juices and soft drinks

SGD 168 per adult

including free flow of chilled juices, coffee and tea

50% off adult price for children aged 7 to 11 years old

Complimentary for all children aged 6 years old and below

Mum will receive an exclusive M.O. Tote Bag. Limited to one redemption per bill.

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embudo



Mother's Day Brunch

SEAFOOD COLOSSEUM

Boston lobster
Snow crab
Alaskan King crab
Mud crab
Queen scallop
Tiger prawn
Green-lipped mussel
Yabby
White clam

Freshly shucked Pacific & Atlantic oysters

Fine de Claire, Irish, New Zealand, Tasmanian, Taylor

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Caesar salad in parmesan wheel
Chicken and asparagus salad
Thai seafood salad
Thai green mango salad
Greek salad
Niçoise salad
Roasted potato salad

SELECTION OF COLD CUT PLATTER

Salami
Coppa
Smoked duck and beef salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

INDIVIDUAL POKE BOWL

Atlantic salmon and pomegranate
Chirashi and King ikura

CAGE-FREE EGG STATION

Champagne ham and mushroom omelette
Scrambled egg, shaved truffle, Osetra caviar
Classic eggs benedict, Boston lobster brioche



Mother's Day Brunch

JAPANESE COUNTER

Sashimi

Tuna, salmon, tako, scallop, hamachi, amaebi

Sushi

Salmon, maguro, ika ebi, tamago, inari, soft shell crab

Maki

California, ebi, vegetables, kappa, futomaki, sweet corn, tobiko, kani

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

Tempura

Prawn, King oyster mushroom, eggplant, sweet potato, lotus root

NOODLE STATION

Signature laksa

Japanese ramen with Wagyu shabu shabu and pork cha siu

ROASTED DELIGHTS

Roasted chicken

Cherrywood roasted duck

Crackling pork belly char siew

ASIAN DELIGHTS

Tom yum goong

Thai-style Catch of the Day

Thai beef curry

Thai green curry chicken

Crispy salted egg chicken

Catch of the Day with chilli-lime sauce

Stir-fried white pepper crab

Golden salted egg prawn

Stir-fried broccoli with mushroom sauce

Fragrant fried rice with chicken char siew

EUROPEAN DELIGHTS

Classic lobster bisque with cognac

Chicken roulade with truffled mushroom

Classic beef parmentier

Duck confit with orange jus

Gratinated seafood with saffron and fennel

Sautéed greens with garlic and almond

Baked garden root vegetables

Roasted finger potatoes with bacon bits



Mother's Day Brunch

CHEF'S SPECIALTY

Carving Board

Wagyu beef Rossini with port wine sauce
Crispy pork knuckle with caramelised apple
Whole baked Atlantic salmon with vodka, fennel and citrus

Asian Market

Abalone ginseng soup
Pan-fried crab cake, Thai sweet chilli salad

Flaming Torch

Mentaiko oyster, yuzu pearls
Lobster thermidor

Steamed Basket

Queen scallop with cilantro

Rolling Cone

Wagyu beef and scallion

The Wheel of Pasta

Mushroom tortellini, penne, fusilli tossed in cream sauce
served with black autumn truffle

ALFRESCO BBQ

Australian beef steak
Rosemary garlic lamb chop
Honey-glazed chicken wing
Pork cheese sausage
Catch of the Day
Grilled prawn with cilantro lime

INDIAN DELIGHTS

Tandoori Specialty

Tandoori chicken
Tandoori whole red snapper
Tandoori machli tikka (Fish marinated in yoghurt)
Masala King prawn
Mustard rack of lamb
Seasonal vegetable kebab

Curry Set

Malabar fish curry
Ground lamb and pea curry
Murgh tikka masala (Marinated chicken in spiced sauce)
Mustard greens saag paneer
Dahi wale aloo (baby potatoes in tangy and spicy curry)
Lobster biryani
Dal Makhani (Black lentil stew)
Masala and Plain Papadum
Plain or Garlic Naan



Mother's Day Brunch

MADE TO ORDER PIZZA

Pizza Parma
Pizza Bufala
Margherita pizza
Hawaiian pizza
Tartufo pizza
Pizza Singapura

HEALTHY CORNER

Heirloom vegetables with hummus
Avocado and chia seeds
Mango and pomegranate
Atlantic salmon with baby spinach and quinoa
Soba noodle with sous-vide chicken, quail egg and edamame

LITTLE FAN CORNER

Shark fruit bowl
Sandwich pyramid
Fun fruit fries
Mini savoury cones
Selection of muffins
Mini doughnut
Candy and chocolates

DESSERT

Signature chocolate cake
Espresso-soaked ladyfingers chocolate cup
Clementine yoghurt mousse
Guava coulis with peach mousse
Cherry compote with earl grey milk chocolate mousse
Pistachio pâte à choux
Banana lemon travel cake with chia seeds
Mango compote and coconut sablé tart
Purple yam financier

Nonya Delight

Penang lapis, prune lapis, ondeh-ondeh, puteri ayu, yam talam

Thai Coconut Rice

Mango, pomegranate, mixed berries, banana

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits

Menu items are subject to change.