



# 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.