



CNY Theme Brunch

10th & 17th February 2019

Adult: \$198++ (Alcohol package) and

\$138++ (Non –alcohol package)

\$69++ per Child (6 – 12 years old)

12pm – 3.30pm

Brunch Package:

Free flow of Veuve Clicquot Brut Yellow label Champagne, Selections of house pour red and white wines, Passion fruit Mojito, Sugarcane with Rum, Champagne Cocktail (Mimosa, Rossini, Bellini), fresh juices, soft drinks, and selections of international beers, coffee and tea.

Abundance of Ocean Gems on Ice

Alaskan King Crab Legs, Snow Crab Legs, Hokkaido Sea Scallop,
Sweet Sea Prawns, Clams, Black French Mussel and Boston Lobster
Oysters Fin De Claire, Irish Oyster, New Zealand Oyster

Condiments & Sauce

(Lemon Wedges, Shallot Vinegar, Spicy Hot, Wasabi Mayo and Tabasco Sauce)

Knife Shaved Crudo on Ice

Atlantic salmon with Apple, Red Radish & Wasabi Soy Dressing
Tuna Akami with Lime, Coriander, Red Chili and Shichimi Puffed Rice
Red Snapper with Green Chili, Orange, Black Sesame Seed
Wagyu Beef tartar with Horseradish and Quail Egg

CNY Assorted Sashimi

Blue Fin Tuna, Wild Salmon, Tako, Mackerel, Yellow Tail Hamachi

Condiments & Sauce

(Kikkoman Sauce, Wasabi and Pickled Ginger)

Selection of Japanese Gunkan Maki, Nigiri and Maki Roll

Salmon Mayo Maki, Unagi Maki, Soft Shell Crab Maki, Salmon Sushi, Prawn Sushi
Spicy Tuna Gunkan, Hotate Gunkan and Prawns Mayo Tobiko Gunkan

Chirashi Sushi

Tako, Prawn, Flying Fish Roe Chirashi
Ocean Trout, Lotus Roots and Snow Pea Chirashi
Marinated Chukka Hotate, Tuna Tataki Chirashi

CNY Special

Pan Seared Pork Dumpling
“Moo Shu” with Sauté Duck and Leek
Sweet Turnip and Vegetable Spring Roll
Shanghainese Sheng Jian Bao
Deep Fried Nian Gao
Seafood Money Bag

All prices quoted are subject to 10% service charge and prevailing government taxes.

Please note that menu is subject to change without any prior notice depending on the freshest product available each day.



Good Health Organic Garden

Mesclun Mix, Wild Rocket, Baby Spinach, Mache Salad

Condiments

Cherry Tomato, Telegraph Cucumber, Grilled Zucchini, Corn Kernel,
Chick Pea, Olives Kalamata, Green Asparagus, Broccoli, Julien Carrot

Dressing / Vinaigrette

(Olive Oil, Balsamic, Thousand Island, Balsamic Vinaigrette, Lemon Vinaigrette, French Dressing, Italian Dressing, Ranch Dressing)
Fleur de Sel and Pepper

Charcuterie Station with Pickles & Condiments

Pickles Chili Szechuan Chicken Salad
Five Spice Steamed Slice Pork with Garlic
Braised Bean Curd Skin with Hot Bean Sauce
Marinated Lime & Chili Poach Octopus Salad
Rillettes Margret de Canard with Berries Compote
Heirloom Tomato and Burrata Cheese Caprese
Foie Gras Torchon with Port Wine Jelly and Sea Salt
Prosciutto Ham and Rock Melon
Iberico Ham

Premium Cold Cuts Platters

Spanish Chorizo
Beef Bresaola
Coppa Ham
Confit Wild Salmon

Condiments

Serve with Balsamic Cipollini Onions, Piccalilli Pickles, Semi Dried Tomato,
Cornichons, Caper Berries,
Silver Onions, Pickled Green Peppers and Cranberry - Walnut Bread

Selection of Whole Fruits

Dragon Fruit, Kiwi, Orange, Fragrance Pear, Banana, Lychee, Sugar Plum

Selection of Tropicana Cut Fruits

Papaya, Watermelon, Honeydew, Rock Melon, Honey Pineapple, Jack Fruit

CNY Goodies Stations

Love letters, Honey Beehive, Assorted Melon Seeds, Hae Bee Spring Roll,
Kueh Bangkit, Groundnuts, Fortune Cookies, Winter melon Strips,
Dried Longan, Assorted crackers, Peanut Candy, Pistachio, Cashew Nut
CNY Gold Coins and Gold Chocolates
Mandarin Orange
Kumquats

CNY Yu Sheng DIY Table

Mandarin Orange Scented Smoked Salmon

Condiments

Shredded Vegetables, 5 Spice Powder, Pock Choi,
Assorted Pickled Ginger, Crushed Peanuts, White Pepper, Taro Crisps, Toasted Sesame Seed,
Plum Sauce, Fragrant Oil

Swiss Cheese Fondue with Traditional accompaniments

(Boiled Potato, Farmer Bread, Broccolini, Cauliflower, Kale, Tomato Cherry)

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Grill Station

Satay Marinated Pork Collar
Haft Shell Sea Scallop
Miso Swordfish
Grilled Fortune Chicken Ba Kwa
Wagyu Striploin
Pork Bockwurst
Garlic Pork Sausage

Served with:

Chimichurri Sauce & Asian Mushroom Ragout

Bakery & Farmer's Cheese Theatre

30 kinds of selection from Europe's Finest Cheesemakers
Almond Crisp, Lavoosh, Grissini, Cheese Stick
Strawberry, Dry Fruits, Nuts, Crackers, Grapes, Honey Comb

Master Bakers Table

French loaf, Multi grain Bread, Soft Bun
Honey Bacon Roll, Assorted Muffins, Assorted Donuts, Upside down Banana Cakes, Fruits Breads, Sultanas Milk Bread on Round Pan
Gluten Free Bread

Carving Station

Brick Oven Roasted Snake River Prime Ribs
Roasted Five Spice whole Suckling Pig
Baked Salt & Herbs Crusted Whole Cone Bay Barramundi with Champagne Sauce
8 Treasure Duck Ballantine

Whole Alaskan King Crab Leg Station

Court Bouillon Poached Alaskan King Crab Leg
Garden Lettuce and Confit Lemon Sauce

Pasta Station

Cheese Ravioli with Caramelised Garlic Tomatoes Compote & Parmesan Cheese
Cold Capellini Pasta with Kombu & white Truffle Vinaigrette
Sea Urchin Black Ink Tagliolini with Cherry Tomato and Parsley

Foie Gras Station

Pan Seared Duck Liver with Orange Date Puree and Crumble

Charcoal Waffles Corner

Peppery Sous Vide Eggs with Charcoal Waffles and Deep Fried Baby Squids
Butter Poached Boston Lobster, Spinach Leaf with Hollandaise Sauce

CNY Western Soup & Homemade Crouton

Roasted Carrot Veloute with Homemade Crouton

Western Hot Line

Grilled Old Bay Lamb T Bone
Sous Vide Kurobuta Pork Belly with Braised Cabbage
Saffron Shellfish Paella with Fish Roe
Pan Seared Seabass, Crispy Yam and Spring Onion Mornay Sauce
Sautéed Mix Mushroom, Kale and Almond

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Brick oven Roasted New Potato and Shallot with Rosemary and Garlic
German Pork Knuckles

CNY Guéridon Trolley

Stock Poached Red Grouper with Barley Risotto

CNY Indian Specialties

Kashmiri Pulao
Mutton Seek Kebab
Chicken Tikka Masala
Muruk Makani
Bhindi Jaipuri
Yellow Dhal
Tandoori Fish
Soya Palak Panner
Aloo Gobi
Mix Vegetable Tikka
Tandoori Style Whole Salmon

Condiments/ Traditional Chutney & Pickles

Assorted Papadum, Butter Naan, Garlic Naan

CNY Thai House

Spicy Thai Mints Beef
Steamed Sea Bass with Lime, Garlic and Chili
Stir Fried Chicken with Holy Basil
Green Curry Prawn with Round Aubergine
Wok Fried Seafood Pad Thai with Traditional Condiments
Pork Massaman Curry

Malay Grill Section

Grilled Fish Otah- Otah with Onion Kerabu

CNY Malay Grill Section

Grilled Grouper Fish with Sambal Kicap
Chicken Satay
Lamb Satay
Prawn Satay

Condiments

(Red Onion Cube, Cucumber, Ketupat, Satay Peanut Sauce)

CNY Local Special

Stir Fried Lo Han Zhai with Fermented Red Bean Curd and Black Fungus
Chef's Kuang Special Salted Egg Yolk Crab with Chili Padi and Curry Leaves
Work Fried "Kung Po" Prawn
Abalone Sambal Fried Rice
Braised Dried Oyster with Sea moss and Spinach

CNY Edge's Special

Duo Cooked Red Grouper with Ginger, "Dao Jiu" and Black Vinegar

Steamed Station

Steamed 5 Grain Rice with Mushroom, Chestnut and Chinese Sausage

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Steamed Carrot Cake with XO sauce
Steamed Nian GAO
Steamed Huat Kueh (Red Colour)

Chinese BBQ Section

Poached Hainanese Chicken
Roasted Cantonese Duck
Char Siew Pork Ribs
Braised Soya Egg and Tofu

Noodle Section

Soup Noodles

Five Spice "Lo Mee" with Fried Fish and Crackers
Supreme Chicken Broth Noodles

Choice of Noodles and Condiments

Yellow Noodle, Thick Vermicelli, Flat Rice Noodle
(Cooked Prawns, Fish Cake, Deep Fried Fish, Asian Vegetable, Chopped Chinese Celery, Bean Sprouts)

Wok-Fried Station

Wok Fried "Zhi Cheong Fun" with XO sauce

Live station 2019

Caraibe Chocolate Lava Tart
Waffle
Pan Cake
Rainbow Bread with Ice Cream

Dessert Table

Kalamansi Lime Cake
Hazelnut Royal tine Entremets
Chocolate Fudge cake
Chrysanthemum with Wolfberry Cake
Hojicha Red bean Cake
Sakura Entremets
Orange Chocolate Entremets
Yam Purple Yoghurt Entremets
Red Velvet Raspberry Entremets
Lemon Suji Cake
Tropical Entremets
Orange Lapis Surabaya Cake
Gianduja kumquats Entremets
Chocolate Jackfruit cake
Banana Cheese Cake
Chocolate Chiffon Cake
Rainbow with Cream Cheese Cake
Raspberry Tartelettes

Cream Brulee
Chocolate Pana Cotta Verrine
Durian Pengat Verrine
Soursop Lychee Lime Verrine
Osmanthus Verrine

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Almond Bean Curb Verrine
Chilled Mango Sago with Pomelo and Mango Pearl

Assorted Macaron
Assorted Kueh Lapis
Crispy Peanut Dumplings
Homemade Pineapple Tart
Nian Gao
Sesame Seed Ball
Assorted Nyonya Kueh
Assorted CNY Cookies
Assorted CNY Chocolate Praline
Assorted CNY Icing Cookies

8 Treasure Soup with Sea Coconut
Red Bean Soup with Tang Yan and Sago

Bread And Butter Pudding
Caramelize Pineapple Coconut Crumble