

VERANDAH

ROOFTOP ROTISSERIE

Easter Sunday Roast

12pm- 3pm

Adult \$118++ | Child (6-11) \$58++

Cold Cuts

Parma Ham with Cantaloupe Melon, Jamon Serrano, Hungarian Salami, Mortadella
Duck & Pork Rillettes, Cornichons, Pearl Onions
Pistachio & Apricot Pork Terrine with Figs Jam
Beetroot Cured Salmon

Compound Salad

Buffalo Mozzarella, Heirloom Tomatoes, Basil Pesto
Roasted Butternut Salad with Feta Cheese & Pomegranate
Deconstructed Caesar Salad

Cheese Board

Tete De Moine, Manchego, Truffle Brie, Mimolette
Dried Fruits, Quince Paste, Grapes, Crackers

Wellness Bar

Mesclun Green & Baby Spinach
Healthy Antipasti- Grilled Zucchini, Roasted Peppers, Mixed Olives, Grilled Artichokes, Sweet
Onions, Marinated Eggplant Jam, Tzatziki, Herbs Marinated Feta
Dressing & Oil- Extra Virgin Olive Oil, Balsamic Vinaigrette, Asian Sesame Dressing, Red Wine
Vinaigrette

Seafood on Ice

Boiled Boston Lobster, Poached Tiger Prawns, Pearl Conch, White Clams, Half Shell Scallops
Condiments- *Classic Cocktail Dressing, Tabasco, Thai Seafood Sauce, Lemon Wedges*

Soups & Grains

Cognac Scented Lobster Bisque
Hot Cross Bun| Brioche| Sour Dough| Assorted Artisan Hard Rolls
Mini Salted & Unsalted Butter| Kombu Truffle Butter

Egg Station

Poached Egg| Burnt Hollandaise| Trout Roe
Ham & Cheese Omelette| Crème Fraiche| Avruga Caviar

Ala-min Wood-fire Pizza

Classic Margherita Pizza
Pulled Wagyu Beef Brisket Pizza

VERANDAH

ROOFTOP ROTISSERIE

Easter Sunday Roast

75°C Slow Roasted Cote de Beouf with Yorkshire Pudding
Garlic Mustard Stuffed Bone-in Leg of Lamb
Sakura Pork Tomahawk
Honey Grain Mustard Gammon Ham

Jus- Bordelaise, Whisky Grain Mustard, Red Wine Plum Sauce, Chimichurri

Condiments- English & Dijon mustard, Horseradish, Sea salt, Truffle salt

BBQ

Smoked Paprika Chicken Breast
Assorted German Sausages
Beef & Chicken Satay with Condiments
Nyonya Grilled Squid Bakar
Chargrilled Sambal Prawns
Balinese Grilled Sweet Corn

Condiments- Prawn Crackers, Emping, Sambal Belachan, Thai Seafood Sauce

Hot Spread

Beef Cheek Bourguignon, Pancetta, Mushrooms & Red Wine
Aged Duck Breast, Caramelised Onions & Port Wine
Sauteed Live Mussels in Nori Butter Sauce
Roasted Halibut with Grilled Fennel & Ratte Potatoes
Condiments- Sauce Vierge, Lemon Butter Sauce
Cauliflower & Potato Dauphinois
Butter Glazed Baby Carrots
Grilled US Asparagus
Wild Mushroom Fricassee

Desserts

Cempedak Crème Brulee
Egg Shape Pavlova with Lemon Curd
Carrot Cake with Cream Cheese Frosting
Honey Mango Trifle
Duo of Pink & Dark Chocolate Fondue with Churros, Waffles, Fruits, Marshmallows
Ice Cream Station with Condiments
Seasonal Tropical Fruits

Kiddy Favourite

Fingerling Chicken Nuggets
Beef Meatball Pasta
Crispy French Fries
Assorted Jellybeans
Caramelised Popcorn
Candy Floss