

# Feast For The Senses Sunday Brunch Menu

## Seafood on Ice @

Boston Lobster Sea Prawn Black Mussel Half Shell Scallop White Clam Gong Gong

### Sashimi Selection

Tuna Salmon Tako Hokkaido Scallop Hamachi

## Japanese Delights

Signature Salmon Aburi Maki Signature Salmon Sushi Aburi Assorted Maki Assorted Sushi Tempura Selections-Prawns, Fish, Selection of Mushrooms, Assorted Vegetables

#### **Cold Section**

Garlic Roasted Carrot with Garlic and Parsnip in Sumac Lime Dressing

Tandoori Chicken Salad with Cumin Yoghurt Dressing
Smoked Duck Salad with Black Pepper and Beansprout
Chilled Buckwheat Soba with Shitake and Kabayaki

#### **DIY Wellness Salad Bar**

Arugula, Butter Lettuce, Romaine Lettuce 🔊

#### **Condiments:**

Thousand Island, Goma, Yuzu Dressing, French Dressing, Italian Dressing, Extra Virgin Olive Oil, Balsamic Vinegar

## **European Cheese Corner**

Gorgonzola, Brie, Reblochon, Taleggio, Comte, Chevre, Manchego, Raclette Cheese



## Charcuterie

Spanish Ibérico Whole Leg Ham 🚗 Pork Salami 🚓 Beef Salami

#### **Artisanal Bread**

French Baguette, Ciabatta, Soft Roll, Multigrain Roll

## **Carving Station**

Roasted Australian 100 Days Grain-fed Angus Tomahawk in Bone Marrow Sauce

Whole Salmon En Papillote with Garlic & Leek Confit, Lemon Garlic Sauce

Cochinillo Asado – Roasted Suckling Pig, Marjoram Sauce — Poulet Roti, Lemon Thyme French Roast Farm Chicken

## **Western Mains**

Spring Salmon Chowder Soup 

Baked Cheesy Oyster Mornay

Beef Osso Bucco with
Root Vegetables and Pearl Onions In

Classic French Mussels in White Wine Broth served with Leek Herb Garlic Baguette (\*)

Classic Green Bean Casserole 🤛

Cheesy Au Gratin Potato 🤊 🗐

#### Live Station

Pan-Seared Foie Gras with Brioche and Mission Fig on a Balsamic Reduction

#### **Condiments:**

Dijon Mustard, Whole Grain Mustard, Horseradish, English Mustard



### **Kid's Station**

Hawaiian Pizza Margarita Pizza Maccaroni & Cheese Crab Cake with Passion Fruit Mayonnaise ®

### **Arabic Selection**

Roasted Australian Whole Lamb with Mediterranean Spices served with Arabic Rice

Batata Wa Bayd 🗣 🦻

Pita Bread

**Condiments:** 

Baba Ghanouj 🤛 , Hummus Beiruiti 🔛 , Laban Khyar 🞾

#### **Asian Section**

Double-Boiled Chicken Soup with Korean Ginseng

Malaysian-Style Curry Pork with Potatoes and Eggs 🛊 🚗

**Assam Nyonya Seabass** 

Slow-Braised Beef Cheek and Oyster Blade with King Mushroom in

Singapore Chilli Crab served with Golden Mantou 🍥 🗣

Seafood Hokkien Mee with Roasted Pork Belly 🌑 🖛

XO Seafood Egg Fried Rice 🌑 🖡

## Freshly-Steamed Dim Sum Station

**Assorted Daily Dim Sum** 

## **Satay Selection**

Chicken And Beef Satay Grilled Otah Otah ®

Condiments:

Peanut Sauce, Cucumber, Red Onion, Lontong Rice

#### **Noodle Section**



### **Roast Section**

Braised Soya Chicken
Crispy Pipa Duck
Roasted Pork Belly

## **Indian Section**

Lamb Shank Briyani 

Kadai Chicken

Paneer Butter Masala 

Moong Dal Green 

Chilli Fish
Onion Bhaji 

Chickpea Pulao 

Prawn Pakora

## **Pastry Section**

Tiramisu Fruit Trifle **Black Forest Rocky Road Sherry Trifle Durian Cake** Cheesecake Chocolate Fudge **Earl Grey Lavender Cake Cherry Almond Tart** Opera Vanilla Crème Brûlée **Brownie Toffee Chocolate Tart** Raspberry Rose Litchi Vanilla Roulade Osmanthus Jelly Sago Gula Melaka **Durian Pudding Onde Onde** Ang Ku Kueh **Pulut Serikaya** Rainbow Lapis

### **Fresh Cut Fruits**

Watermelon Hami Melon Pear Green Apple









