



the line

Sunday Brunch

SGD118++ per adult

Prices are subject to 10% service charge and prevailing government taxes.

Seafood Ice Bar (S)

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

Sashimi Selection (S)

Tuna
Salmon
Tako
Ama Ebi
Hokkaido Scallop

Sushi Selection

Assorted Maki

Signature Salmon Aburi Maki (S,E,Soya,G)
Ebi Fry Maki (S)
Softshell Crab Maki (S, Sesame)
California Maki Roll (S)

Assorted Sushi

Signature Salmon Sushi Aburi (S,E,Soya,G)
Tamago Sushi (E)
Inari Sushi (S)
Wakame Gunkan Seaweed Sushi

Chirashi Donburi with Sea Urchin Soya
Sauce(S,E,Soya,G)
(Salmon, Tuna, Tako, Ikura, Shiso Leaf,
Sea Urchin Soya Sauce)

Tempura Station

Prawns (S, G), Fish (S, G)
Selection of Mushroom (G)
Lotus Roots, Pumpkin, Lady Fingers, Eggplant (G)

Tempura Dipping Sauce:
Tempura Sauce (Soya, G), Daikon, Ginger

Agemono

Chicken Karaage (G)
Octopus tentacle (S,G)
Korokke - Japanese Potato Croquettes (G,E)
Tempura Dipping Sauce: Tentsuyu (Soya, G),
Daikon Oroshi, Tobiko Mayonnaise (S,E)

Chawanmushi (E,S,A)

Steam Silken Eggs with
Japanese Fish Cake, Gingko Nuts, Ikura

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya
T Tree Nuts | SE Seafood | SF Shellfish | V Vegetarian

Menu items are on rotation and may change without prior notice.

Cold Selection

Mediterranean Seafood Salad With Semi Dried Tomatoes With Olives (S,D,E,N,G)

Roasted Kabayaki Salmon Salad, Buckwheat Soba Noodles (S,N,G)

Curried Cabbage And Potato Salad, Pecan Nut (V,D,E,N,G)

Yuzu Chicken Salad With Kimchi And Gochujang Dressing (D,E,N,Gf)

Wellness Salad Bar

Smoked Salmon and Salmon Gravlox Plater (S)
Mixed Lettuce, Romaine
(Red Carol, Red Chicory, Racket,
Yellow Frisée, Green Coral)
Cucumber, Tomato, Kalamata Olives, Carrots,
Edamame, Sweet Corn, Red Onion, Beetroot,
Tuna(S), Hummus (Sesame)

Dressing

Thousand Island Dressing (G,D,E, Mustard, Soya)
Goma Dressing (E, Soya, Sesame, Mustard)
French Dressing (Mustard),
Caesar Dressing (E, S, G, Mustard)
Extra Virgin Olive Oil, Balsamic Vinegar

Charcuterie

Spanish Ibérico Whole Leg Ham (P)
Pork Salami (P)
Beef Bresaola
Mushroom Lyoner

Condiments: Cornichons, Cocktail Onion,
Marinated Olive, Caramelized Onion

European Cheese Station (D)

Reblochon, Taleggio, Comté, Manchego
Red Cheddar, Brie, Emmental

Condiments: Nuts, Dried Fruits,
Raisin, Fresh Grapes

DIY Panini Sandwich Station

Bread: Ciabatta(G), Sour Dough(G), Rye Bread (G)

Condiments: Gherkin, Tomato, Lettuce

Sauce: Pesto (N), Honey Mustard (Mustard),
Aioli (E,D)

Ham: Pork Salami (P), Beef Bresaola,
Mushroom Lyoner

Cheese: Red Cheddar (D), Brie, Emmental (D)

Artisanal Bread (N, G, Egg, Sesame)
Hard Roll, Soft Roll, Multigrain Roll

A Alcohol | G Gluten | D Dairy | E Egg | N Nuts | P Pork | S Soya
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Carving Station

Roasted Australian 100days Grain-fed Angus Prime Rib with Red Wine Jus (A, Mustard)

Yorkshire Pudding (D,E), Corn on Cob (D)

Roasted Australian Bone-in Lamb Leg with Mediterranean Spices Served with Arabic Rice(N)

Condiments: Dijon Mustard (Mustard), Whole Grain Mustard (Mustard), Horseradish, English Mustard (Mustard)

Western Mains

Seafood Chowder Soup (S,D)
Salmon Fillet En Papillote, Garlic & Leek Confit, Lemon Garlic Sauce (D,S)

Beef Oxtail with Root Vegetables, Pearl Onions (A)

Classic German Sausage with Sauerkraut (P, Mustard)

Cheesy Au Gratin Potato (D)
Maccaroni & Cheese (D,G)

Live Station

Pan-Seared Foie Gras with Brioche and White Peach on a Balsamic Reduction (G,E)

Asian Delights

Thai Style Squid Curry (S,D)

Assam Nyonya Seabass (S,D)

Slow Braised Beef Oyster Blade with King Mushroom (Soya, Sesame ,A)

Singapore Chili Crab served with Golden Mantau (S,E,G)

Braised Chinese mushroom and Fresh Soya Chip with Broccoli (Soya, Sesame ,A)

Claypot Chicken Rice with Chinese Sausage (Soya, Sesame,P,A)

Wok-fried KL Style Hokkien Noodle with Prawn (Soya, Sesame,S,P,G)

Double Boiled Soup Station

Double Boiled Chicken Soup with Agaricus Blazei
Murrill Mushroom and White Fungus

Satay Selection

Chicken and Beef Satay
Grilled Otah-Otah (S,D,E)

Condiments: Peanut Sauce (N) , Cucumber, Red
Onion, Lontong Rice

Noodle Station

Fish Ball Noodle (P,S)
Singapore Laksa (E,D,S,N)
Vegetable Noodle Soup

Roast Station

Roasted “Dang Gui” Duck (A)
Roasted Pork Belly (P)
Barbeque Honey Char Siew (P)

Indian Selection

Lamb Shank Briyani (D)
Kadai Chicken(D,N)
Paneer Butter Masala (V,D,N)
Moong Dal Green (D,V)
Chili Fish (S)
Onion Bhaji (G)
Chickpea Pulao (D)
Prawn Pakora (S,G)

Live Station

Butter Garlic Naan and Plain Naan(G,D,E)

Indi-Burger (G,D,E)
(Pav Bhaji Masala with Tandoori Chicken)

Condiments: Papadum, Chutney, Raita (D)

Sweet Treats Selection

- Uji Matcha Tiramisu (D)
- Yuzu Pana Cotta (D)
- Milk Chocolate and Passionfruit (D)
- Raspberry Coconut Mousse (D)
- Speculoos Cheesecake (D,E,N)
- Chocolate Truffle Cake (D,E,G)
- Key Lime Tart (D,E,G,N)
- Durian Cake (V)
- Goma Yuzu Roulade (D,E)
- Crème Brulee (D,E)
- Cocoa Brownie (D,E,N)
- Assorted Mochi (V)
- Berry Opera (D,E)
- Mini Fruit Tartlet (D,E)
- Choux Craquelin (D,E,N)
- Pandan Chiffon (E,G)
- Mango Pomelo Konnyaku (V)
- Coconut Jello Gula Melaka Sago(V)
- Rainbow Lapis (V)
- Ondeh Ondeh (V)
- Ubi Bingka (V)
- Kueh Salat (V)

Ice Cream & Gelato and Sorbet with condiments

Hot Dessert

- Bread Butter Pudding (D,E,G)

Live Station

- Mochi Waffle with condiments (D,E,G)

Tropical Fruits

- Watermelon, Sun Melon, Pineapple, Dragon Fruit, Whole Fruit