

# Easter Sunday Brunch

20 April 2025 • 12PM to 3PM

## EARLY BIRD SPECIAL ENJOY 25% OFF

when you book and prepay  
in full before 04 April 2025.

Adult: **\$132<sup>++</sup>**

Free flow of Mocktails,  
Soft Drinks and Juices

Adult: **\$162<sup>++</sup>**

Free flow of Prosecco,  
House-pour M Wines,  
Beer, Soft Drinks and Juices

Child: **\$66<sup>++</sup>**

Children 5 years and  
below dine for free

### Beverages

Orange  
Apple  
Grapefruit  
Fruit Punch  
Water

### Appetisers and Salads

Smoked Pepper-crust Tuna Tataki with Salmon Egg Roe in Wasabi Sauce  
Classic Creamy Devilled Eggs with Fresh Chopped Chives  
Home-smoked Chicken Salad with Lemon Couscous  
Idaho Potato Salad with Quail Egg  
Beetroot Salad with Citrus Dressing  
Easter-coloured Eggs Basket

### Salad Greens

Radicchio  
Lollo Rosso  
Green Lollo Rosso  
Butter Lettuce  
Yellow Frisée  
Belgian Endive

#### *Selection of Dressings*

French, Italian, Thousand Island, Tartar, Ranch, Balsamic

#### *Selection of Oils and Vinegars*

Olive Oil, Pumpkin Seed Oil, Chilli Oil, Balsamic, White Balsamic, Xeres Vinegar

#### *Selection of Nuts and Seeds*

Pumpkin Seed, Sunflower Seed, Pistachio, Walnut, Pine Nut

#### *Selection of Condiments*

Olives, Baby Tomato, Red Tomberry, Yellow Tomberry, Onion, Sweet Corn, Croutons

## Platters

Smoked Forest Ham  
Chicken Galantine in Spicy Mango Sauce  
Applewood Smoked Salmon  
Salmon Gravlax

### *Selection of Condiments*

Lemon Wedge, Caper Berry, Sliced Onions, Dijon Mustard, Dill Mustard  
Swedish Mustard, Blueberry Mustard, Pommery Mustard

## Cheese Selection

International Hard and Soft Cheeses

## Selection of Bread

Bread  
Fruit Bread  
Cracker  
Lavosh  
Grissini  
Soft Bun  
Walnut Bread  
Plain Focaccia  
Ciabatta  
Dark Rye Bread

### *Selection of Fruits and Nuts*

Dried Mixed Fruits, Hazelnut, Pistachio, Macadamia, Quince Paste, Fig Paste

## Japanese Selection

### Selection of Fresh Sashimi

Tuna  
Salmon  
Ebi  
Tai  
Octopus

## Sushi

### Assorted Maki

Sushi Roll  
California Roll  
Aburi Sushi

Cha Soba with Kani Crabmeat and Seaweed

Chuka Hotate

### *Selection of Condiments*

Soya Sauce, Wasabi, Pickled Ginger, Grated Daikon, Soba Sauce

## Tempura

Prawn  
Shisamo  
Crabstick  
Pumpkin  
Sweet Potato  
Enoki Mushroom

### *Selection of Condiments*

Grated Daikon, Warm Tempura Sauce

### Seafood on Ice

Snow Crab Legs  
Freshly Shucked Irish and Canadian Oysters  
Chilled Tiger Prawns  
New Zealand Mussels  
Scallop with Roe

#### *Selection of Condiments*

Shallot Vinegar, Tomato Salsa, Ponzu Dressing, Cocktail Sauce, Tartar Sauce  
Ranch Dressing, Lemon Wedges, Tabasco

### Western Delights

Braised Beef Short Ribs with Asparagus, Daikon and Natural Jus  
Truffle Mashed Potato  
Seafood Bouillabaisse  
Buttered Glazed Garden Root Vegetables

### Western Soup

London Clam Chowder

### Carving Station

Herbs Marinated Prime Rib  
Barbecue Veal Rib  
Pork Rib  
Rotisserie Roasted Farm-fed Chicken  
Slow-poached Whole Scottish Salmon

#### *Selection of Condiments*

Red Wine Jus, Dijon Mustard, Pommery Mustard, Honey Mustard  
Tarragon Mustard, Horseradish

### Josper Grilled

#### Meat

Josper Grilled Wagyu Beef Ribeye  
Grilled Australian Rack of Lamb  
Grilled Baby Spring Chicken  
Grilled Veal Bratwurst Sausage

#### Seafood

Grilled Mediterranean Octopus  
Grilled King Prawns

Truffle Mashed Potatoes  
Crispy French Fries

### Freshly Baked Flat Bread

Frutti Di Marie  
Hawaiian Chicken Tikka  
Mozzarella Cheese, Fresh Basil, Arugula Tomato

### Pasta

Linguine  
Artisanal Linguine Pasta with Fresh Boston Lobster  
Herbs, Tomato Sauce, Sicilian Extra Virgin Olive Oil "Primo" D.O.P.  
Crab Ravioli Stuffed with Crabmeat  
Mushroom Sauce, Shaved Truffle

## Local Delights

Wok-fried Slipper Lobster with Black Pepper Sauce  
Braised Broccoli and Mushroom in Vegetarian Oyster Sauce  
Braised Pork Trotter with Braised Quail Egg and Mini Yam  
Steamed Fragrant White Rice

## Live Noodle Station

Signature Laksa  
Fish Cake, Tau Pok, Cockles, Boiled Egg, Laksa Leaves, Sambal Chilli  
Prawn and Pork Rib Noodle

## Soup

Black Chicken Herbal Soup

## Roasted Delights

Steamed Chicken  
Roasted Char Siew  
Crispy Pork Belly  
Chinese Sausage  
*Selection of Condiments*  
Chilli Sauce, Grated Ginger, Dark Soy Sauce

## Indian and Malay Delights

Tandoori Chicken  
Fish Tikka Ajwani  
Sup Tulang Merah  
Yellow Dal  
Palak Paneer  
Mutton and Chicken Satay  
*Selection of Condiments*  
Mixed Raita, Mixed Pickle, Mango Chilli Chutney  
Country Style Tomato Chutney, Assorted Indian Crackers

## Desserts

Easter Chocolate Nest Delight  
Carrot Cake with Cream Cheese Frosting  
Chewy Rocky Road Cheesecake  
Easter Egg Blondie  
Raspberry Flower Pot  
Very Berry Crème Brûlée  
Ivory Mango Sunshine Yolk  
Easter Egg Colourful Cupcake  
Rainbow Easter Dream Cake  
Colourful Swiss Roll  
Assorted Easter Chocolate Pralines  
Yuzu Lemonade Ice Jelly  
Baked Orange Cheese Tart

### **Live Station**

**À la Minute Freshly Made Croffle**  
Chocolate Gelato, Nutty Crumble, Colourful Marshmallow

### **Strawberry Chocolate Fountain**

Assorted Rainbow Marshmallows  
Fresh Strawberry, Grape, Melon, Dried Fruit

### **Ice Cream and Sorbet**

Vanilla Gelato  
Mango Sorbet

### **Hot Desserts**

Baked Cheese Tart  
Hot Cross Bun Pudding

### **Bread Basket**

Hot Cross Bun