

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: IBÉRICO PORK



Sunday Brunch in April spotlights the exceptional Ibérico Pork, celebrated for its rich flavor, delicate marbling, and remarkable tenderness. A curated selection of signature dishes showcases the versatility of this prized ingredient, presented through refined and thoughtfully crafted preparations that highlight its distinctive depth and character.

AVAILABLE EXCLUSIVELY IN APRIL
12PM - 3PM

\$138++ per person | Includes free-flow Coffee, Tea, Juices, Soft Drinks & Mocktails
\$168++ per person | Includes free-flow Wines, Cocktails & Beers
\$198++ per person | Includes free-flow Moët & Chandon Brut Impérial Champagne

Beverage Trolley | Weekly Entertainment | DJ | Kids Activities

Complimentary Pool Access | 3PM - 7PM

Kids Pricing:
6-12 years old: 50% off | Under 6 years old: Free

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CHARCUTERIE

Pate En Croute, Salami, Iberico Ham, Parma Ham, Iberico Chorizo, Iberico Lomo
Pickles, Assorted Mustards, Nuts, Dried Fruits

AFFINATED FARMHOUSE CHEESES

Seasonal Selection of 8 Kinds of Cheeses, Truffle Honey, Fig Jam, Nuts, Dried Fruits

ANTIPASTI

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives
Hummus | Baba Ghanoush | Marinated Feta | Marinated Eggplant | Marinated Bell Peppers

BREADS

Wood-fired Sourdough, Assorted Rolls, Grissini, Lavosh, French Butter

CHILLED SEAFOOD

Sustainable Oysters | Snow Crab | Prawn | Lobster | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Mignonette Sauce
Lemon Wedges, Lime Wedges, Cucumber Salsa, Tabasco

SMOKED & MARINATED SEAFOOD

Smoked Salmon | Graved Lachs | Lemongrass-cured salmon

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream,
Mustard, Chopped Parsley, Chopped Chives

SALADS

Thai Spicy Vegan Avocado Salad
Grilled Iberico Jowl with Shallot, Coriander, Mint, Chili & Tamarind Dressing
Seafood & Artichoke Salad
Asparagus & Mushroom Salad, Truffle Dressing

SALAD BAR

Create Your Own Mix @ "Snap Sauce Serve"

SASHIMI

Salmon | Tuna | Hamachi

SUSHI

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Lobster Roll
Unagi Nigiri | Tamago Nigiri | Wagyu beef Nigiri

Soy Sauce, Pickled Ginger, Wasabi

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

ASIAN

Seafood Hot and Sour Soup
Singapore Chili Crab
Wok-Fried Iberico Secreto with Fermented Black Bean Sauce
Coffee Honey Glazed Iberico Pork Ribs
Asparagus and Marinated Minced Iberico Pork Collar Fried Rice
Salted Egg Prawn
Traditional Style Steamed Silver Cod

NOODLE BAR

SOUP

Laksa Soup
Double-Boiled Chicken Cordyceps Soup
Choices of 3 kinds of Vegetables and four kinds of Proteins

NOODLES

Yellow Noodle | Rice Noodle | Wonton Noodle

CANTONESE BBQ

Char Siu Pork | Crispy Pork Belly | Roasted Duck | Roasted Chicken |
Fragrant Rice

DIM SUM

Xiao Long Bao | Shrimp Dumpling | Scallop Dumpling | Chicken Pocket | Lemongrass Prawn

ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn, Squid, Slipper Lobster

Sides

Grilled Broccolini | Roasted Root Vegetables | Grilled Asparagus

Sauce

Thai Sweet Chili Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

CARVERY

Whole Iberico Suckling Pig
A5 Wagyu Roast Beef

FROM THE WOOD FIRED BASQUE GRILL

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage | Iberico Rib Fingers Korean Style
Chorizo | Iberico Collar Steaks | Bone Marrow

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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PASSED AROUND MENU

CROISSANT WAFFLE

Smashed Avo, Smoked Salmon

LOBSTER & PRAWN ROLLS

Avocado, Spicy Mayo

PULLED IBERICO PORK SLIDER

Beetroot Bun, Onion Confit

LIVE STATIONS

BURRATA

Organic heirloom tomatoes, aged balsamic, basil

SWISS RACLETTE

House-smoked David Blackmore Rhone's Pastrami on Wood-fired Sourdough

IBERICO CHORIZO & SEAFOOD PAELLA

Lobster, Mussels, Clams, Prawns, Tomatoes, Herbs

SPICE AFFAIR

Tandoori Spice Smoked Whole Lamb

Condiments

Mysore Biryani Pulao

Burani Yoghurt Salsa

Spice Egg Curry

Tandoori Broccoli | Chat Spice Roasted Potato | Assorted Naan Bread
Mint Chutney | Mango Chutney

DESSERTS

Mixed Nuts Tart

Chocolate Flourless Cake

Banana Frosting Cheesecake

Spice Carrot Cake

Passion Berries Pavlova

Devil's Chocolate Fudge Cake

Lemon Bars

Peeps Rice Krispies Treats

Coffee Tiramisu

Strawberry Crunch Cheesecake Bite

Red Berries Cube

White Chocolate Mango Pudding

Assorted Cookies & Candy

Chocolate Fountain With Condiments

Soft Serve Ice Cream

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FREE FLOW BEVERAGE PACKAGE

\$30++ inclusive of Wines, Cocktails & Beers

\$60++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

ALCOHOL

COCKTAILS

Ranch Revitalizer

Absolute Vodka | Sparkling Sake
Fresh Lemon Juice | Perrier Rosellini

Aperol Spritz

Aperol | Sparkling Wine | Soda

Chandon Spritz

Chandon Garden Spritz | Limoncello
Lemon Juice | Soda

Hokkaido Negroni

Yamamoto Black Sesame
Sake-Infused Grapefruit
Choya Extra Years | Campari

Paloma

Patrón Tequila | Agave | Lime
Fresh Grapefruit Juice

BEER

Tiger Draught, Singapore

WHITE WINE

Fábula de Paniza, Chardonnay

ROSÉ WINE

Chateau D'Esclans, The Beach

RED WINE

Fábula de Paniza, Garnacha

SPIRITS

Bombay Sapphire | Absolut Blue
Bacardi White Rum | Olmeca Reposado
Jim Beam | Hennessy VSOP

NON-ALCOHOL

MOCKTAILS

Fresh Iced Lemon Tea

Basil | Fresh Lemon Juice
Perrier Watermelon | Sugar
Ohba Leaves

Island Cove

Fresh Pineapple Juice | Lychee
Ginger | Fresh Coconut Juice
Agave Syrup | Citrus | Heavy Cream

JUICES

Apple | Cranberry | Orange | Pineapple

FIZZ

Pepsi | Pepsi Black | 7UP | Ginger Ale
Soda | Tonic

PERRIER

Grapefruit | Lemon