

# SUNDAY BRUNCH

## FROM THE CHEF'S PANTRY: AUSTRALIAN SEAFOOD



Sunday Brunch celebrates the vibrant flavours of Australia's coastline as Executive Chef Rene Oskam showcases premium Australian seafood. Indulge in freshly shucked Coffin Bay and Tasmanian oysters, Australian prawns, lemongrass-cured Australian trout, and steamed Tasmanian salmon alongside prime roasts and live stations, all set against the lively marina backdrop of Sentosa Cove.

AVAILABLE EXCLUSIVELY IN JUNE  
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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kitchen  
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## CHARCUTERIE

Iberico Ham | Parma Ham | Iberico Chorizo | Salami | Beef Bresaola | Coppa Ham  
Pickles, Assorted Mustards, Nuts, Dried Fruits

## FRENCH FARMHOUSE CHEESES

Seasonal Selection of 7 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

Coffin Bay & Tasmanian 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

Lemongrass-cured Australian Trout | Smoked Salmon

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

## SALADS

Thai-style Spicy Australian Trout And Avocado Salad  
Grilled Beef Salad With Shallot, Coriander, Mint, Chili, Tamarind Dressing  
Seafood & Artichoke Salad  
Grilled Asparagus & Truffled Mushroom Salad

## SALAD BAR

9 kinds of Lettuce, 6 kinds of Dressings, Olive Oil, Vinegars, Coconut Oil

## SASHIMI

Salmon | Tuna | Hamachi

## SUSHI

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Ebi Nigiri | Tobiko | Corn & Mayo

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**

Singapore Asparagus Crab Fried Rice (S,P)  
Singapore Chili Crab (S)  
Wok Fried Black Pepper Beef  
Steamed Tasmanian Salmon with Cordyceps  
Black Vinegar Glazed Pork Ribs  
Golden Chicken Soup with Australian Grouper

## **NOODLE BAR**

### **SOUP**

Bak Kut Teh (Herbal Pepper Pork Rib Broth)  
Tom Yum

### **CHOICE OF VEGETABLES**

Choice of 3 Vegetables

### **CHOICE OF NOODLES**

Yellow Noodle | Rice Noodle | Egg Noodle

### **CHOICE OF PROTEIN**

Choice of 3 Proteins

## **CANTONESE BBQ**

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

## **DIM SUM**

3 kinds of Steamed | 3 kinds of Fried

## **ALMOND WOOD FIRE GRILLED SEAFOOD**

Live Prawn, Squid, Slipper Lobster

### **Sides**

Grilled Broccolini | Grilled Fennel

### **Sauce**

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

## **CARVERY**

Weekly Changing Roasts & Smoked Beef

## **FROM THE PARRILLA GRILL**

Wagyu Rump Steak | Wagyu Beef Truffle Parmesan Sausage | Lamb T-bone  
Australian Prawns | Australian Mussels Cooked Over Wood

### **Sauce**

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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## **PASSED AROUND MENU**

### **Smashed Avocado Waffle**

Croissant Waffle, Smoked Australian Trout

### **Australian Prawn And Egg Salad Rolls**

Blackmore Wagyu Sliders, Onion Jam, Gruyere

## **LIVE STATIONS**

### **Swiss Raclette**

Steam Baby Potato, Crudites

### **Aussie Seafood Paella**

## **SPICE AFFAIR**

Mysore Lamb

Paneer Butter Masala

Podi Spice Chicken Shawarma

## **FROM THE TANDOOR**

Tandoori Achari Fish

Tandoori Spice T-bone

Bhatti Da Murg

Tandoori Prawn

Tandoori Mixed Vegetable

Plain Naan, Garlic Naan, Butter Bread

## **Condiments**

Papadam, Mixed Pickle, Raita, Mint sauce

## **DESSERTS**

Pavlova Seasonal Fruit

Chocolate Flourless Cake

Caramel Crown Cake

Basque Cheesecake

Caramel Slice

Lemon Tart

Classic Tiramisu

Red Berries Cube

Red Velvet Cream Cheese

Lamington

Anzac Sandwich Cookies

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