

# SUNDAY BRUNCH

## FROM THE CHEF'S PANTRY: WHITE ASPARAGUS

EXCLUSIVELY ON 4, 18 & 25 MAY 2025  
BUFFET BRUNCH | 12PM – 3PM

### CHARCUTERIE

Iberico Ham | Parma Ham | Iberico Chorizo | Salami | Beef Bresaola | Coppa Ham

Pickles, Assorted Mustards, Nuts, Dried Fruits

### FARMHOUSE CHEESES FROM LES FRERES MARCHAND

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

Assorted Nuts and Crackers

### Chilled Seafood

Seasonal Live Oyster | 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 Beef Salad With Shallot, Coriander, Mint, Chili And Tamarind Dressing  
Seafood And Artichoke Salad

### Salads Bar

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

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free

Menu is subject to change without prior notice.

the  
kitchen  
table

### **Sashimi**

Salmon | Tuna | Hamachi

### **Sushi**

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

Soy Sauce, Pickled Ginger, Wasabi

### **ASIAN**

Singapore Seafood Asparagus Fried Rice

Singapore Chili Crab

Beef Rendang

Braised Mushroom Tofu

Hong Kong Steamed Fish

Wok-fried X.O Prawn With Asparagus

Stir Fried Asparagus, Pork With Salted Fish

Crab Meat Fish Maw Soup

### **CHINESE BBQ**

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

### **DIM SUM**

3 Kinds of Steamed

2 Kinds of Fried

### **LIVE STATION - NOODLE COUNTER**

#### **Soup**

Bak Kut Teh (Herbal Pepper Pork Rib Broth)

Tom Yum Soup

Choice of 3 kinds of Vegetables and 4 kinds of Protein

#### **Noodles**

Yellow Noodles | Egg Noodles | Rice Noodles

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## **ALMOND WOOD FIRE GRILLED SEAFOOD**

Live Prawn, Squid, Half-shell Scallop

### **Sides**

Grilled Broccolini | Grilled Fennel

### **Sauce**

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

## **CARVERY**

Roasted Angus Prime Rib  
Horseradish, Grain Mustard

## **FROM THE PARRILLA GRILL**

Wagyu rump steak | Wagyu Beef Truffle Parmesan Sausage  
Lamb T Bone | Pork Belly

### **Sauce**

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

## **SPICE AFFAIR**

Tandoori Spice White Asparagus  
Malai Chicken Tikka  
Oven Baked Chettinad Spice Barramundi  
Butter Chicken  
Asparagus Ka Saag

## **FROM THE TANDOOR**

Tandoori Lamb Rack  
Tandoori Curry Spice Prawn  
Plain Naan, Garlic Naan, Butter Bread

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## **SIGNATURE LIVE STATION**

### **BBQ PULLED BEEF WAFFLE**

Croissant Waffle, 48-hour Pulled Short Rib Poached Egg, Espresso BBQ Sauce

### **SMASHED AVO WAFFLE**

Croissant Waffle, Smashed Avocado, Poached Egg, Parmesan, Arugula

### **LIVE SWISS RACLETTE**

Steam Baby Potato , Crudites  
Assorted Bread Rolls, Lavosh, Grissini

### **WHITE ASPARAGUS RISOTTO**

Chives, White Wine

### **POACHED WHITE ASPARAGUS**

Beurre blanc sauce, fresh herbs

### **LIVE BURRATA SALAD**

Heirloom Tomatoes, Olive Oil, Beetroot Powder, Olive Crumble, Arugula

### **DESSERTS "CHOCORED"**

Raspberry White Chocolate Pie

Strawberry Cheesecake

Lemon Raspberry Cake

Red Velvet Roulade Cake

Angel Cake

Cherry Milk Chocolate Cake

Raspberry Chocolate Pavlova

White Chocolate Panna Cotta

Mixed Berries Jelly

Rosewater White Chocolate Whipped

Red Forest Mousse Cake

White Chocolate Crunchy

Assorted Cookies

Macaroon and Candy

Chocolate Fountain & Condiments

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