

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: WHITE ASPARAGUS



Sunday Brunch gets a refined twist as Executive Chef Rene Oskam spotlights seasonal white asparagus. Delight in White Asparagus Risotto, Wok-fried XO seafood with White Asparagus, and more, alongside our signature seafood wall, fresh oysters, and prime roasts.

AVAILABLE EXCLUSIVELY IN MAY
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, Beef Bresaola
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
Green & White Asparagus Salad, Boiled Egg, Tarragon Vinaigrette, Leg Ham
Seafood And Artichoke Salad
Classic Cobb Salad
Prawn And Mango Salad, Cherry Tomatoes, Basil

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

Singapore Asparagus Crab Fried Rice (S,P)
Singapore Chili Slipper Lobster (S)
Wok Fried Black Pepper Beef & Asparagus
Wok Fried XO Seafood With White Asparagus
Honey Miso Glaze Iberico Pork Ribs
Crab Meat Fish Maw Soup (S)

NOODLE BAR

SOUP

Golden Chicken Soup with Fish Maw & Asparagus
Laksa Soup

CHOICE OF VEGETABLES

Brown Shimeji Mushroom | White Cabbage | Bean Sprouts | Nai Bai | Tofu Puff

CHOICE OF NOODLES

Yellow Noodle | Rice Noodle | Wonton Noodle

CHOICE OF PROTEIN

Fish Ball | Chicken Ball | Prawn Ball | Quail Egg | Fishcake

CANTONESE BBQ

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

DIM SUM

Xiao Long Bao | Shrimp Dumpling | Scallop Dumpling | Kataifi Prawn | Lemongrass Prawn

ALMOND WOOD FIRE GRILLED SEAFOOD

Live Prawn, Squid, Slipper Lobster

Sides

Grilled Broccoli | Roasted Root Vegetables | Grilled Asparagus

Sauce

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

CARVERY

Japanese A5 Beef Selection of the Week

FROM THE WOOD-FIRED BASQUE GRILL

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage
Chorizo | White Asparagus | 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 BEEF SLIDER

Brioche Bun, Onion Confit

LIVE STATIONS

BURRATA

Organic Heirloom Tomatoes, Aged Balsamic, Basil

WHITE ASPARAGUS

63°C Egg, Hollandaise

WHITE ASPARAGUS RISOTTO

Parmesan Cheese, Chives

SPICE AFFAIR

Kadai Asparagus
Butter Chicken

FROM THE TANDOOR

Tandoori Spice White Asparagus
Tandoori Spice Broccoli
Tandoori Fish Tikka
Lamb T-bone Spice
Chicken Tikka
Assorted Naan Bread

Condiments

Mint Sauce, Raita, Mango Chutney, Pickle

DESSERTS

Cranberry Mixed Nuts Tart
Chocolate Flourless Cake
Red Devil Chocolate Fudge Cake
Basque Cheesecake
White Chocolate Pistachio Mousse Cake
Strawberry Tiramisu
Red Berries Cube
Macha Chocolate Tart
Red Velvet Cream cheese
White Chocolate Roulade
Raspberry Chocolate Crunchy
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