

SUNDAY BRUNCH

LUNAR LUXE EDITION BUFFET BRUNCH | 12PM – 3PM

- CHINESE SEAFOOD HIGHLIGHTS -

Abalone Congee | Steamed Oysters with Ginger | Szechuan Lobster
Hong Kong Style Steamed Grouper | Wok fried Scallops In XO sauce

CHARCUTERIE

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

Pickles, Assorted Mustards

FARMHOUSE CHEESES FROM LES FRERES MARCHAND

Seasonal Selection of Imported European Cheeses

THE SEAFOOD WALL

Chill 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 Seafood

Smoked Salmon | Graved Lachs | Beetroot Smoked Salmon

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

Seafood Salads

Thai Seafood Salad | Italian Seafood Salad | Prawn And Mango Salad

Salads Bar

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

Sashimi

Salmon | Tuna | Hamachi

Sushi

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

the
kitchen
table

SIGNATURE LIVE STATION

Abalone Congee Station
Mushroom, Herbs, Garnishes

Swiss Raclette
Steamed Baby Potato & Pickles

Lobster Risotto
Heirloom Tomatoes, Lobster Stock

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

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 Ribs
Horseradish, Grain Mustard

Roasted Tandoori Norwegian Salmon
Pickles, Raita, Mint Chutney

FROM THE PARRILLA GRILL
Sanchoku Wagyu | Wagyu Beef Truffle Parmesan Sausage | Lamb T Bone | Pork Belly

Sauce
Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

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

Assorted Nut and Cracker, Assorted Bread Rolls, Lavosh, Grissini

Shaved Watermelon Radish Salad
Baby Beetroot & watermelon Salad
Roasted Heirloom Carrots
Grilled Asparagus in Walnut Pesto

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ASIAN

Singapore Braised Pork Knuckle Bee Hoon

Singapore Chili Crab

Wok Fried Black Pepper Beef

Szechuan Lobster

Hong Kong Steamed Fish

Wok Fried Scallops In XO sauce

Sweet & Sour Chicken

White Pepper Pork Rib Soup

Yam Rice

CHINESE BBQ

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

DIM SUM

2 Kinds of Steamed

2 Kinds of Fried

Steamed Oysters with Ginger

LIVE STATION - NOODLE COUNTER

Soup

Prawn Broth

Seafood Laksa

Choice of 3 kinds of Vegetables and 4 kinds of Protein

Noodles

Yellow Noodles | Egg Noodles | Rice Noodles

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SPICE AFFAIR

Chicken Shawarma

Butter Chicken

Bhuna Gosht

Sabzi Ashiyana

Pappadum

FROM THE TANDOOR

Tandoori Chicken

Tandoori Jhinga

Plain Naan, Garlic Naan, Butter Bread

DESSERT

White Chocolate Key Lime Pie

Grilled Pineapple Cheesecake

Black & White Rocky Road Bar

Green Tea Panna Cotta

Blueberry Creamy

Tiramisu

Vanilla Crème Brulee

Lemon Raspberry Cake

Orange Chocolate Milk Cake

Passion Chocolate Brownie

Chocolate Flourless Cake

Pear White Chocolate Cake

Assorted Cookies

Macaroon and Candy

Chocolate Fountain & Condiments

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