

SUNDAY BRUNCH

BUFFET BRUNCH | 12PM – 3PM

CHARCUTERIE (P)

Beef Bresaola | Chicken Mortadella | Pork Salami | Chorizo | Prosciutto

FARMHOUSE CHEESES (V)

Seasonal Selection of Imported European Cheeses

ANTIPASTI (V,N)

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives
Grilled Bell Pepper Salad | Grilled Eggplant Salad | Hummus | Baba Ghanoush

4 Kinds of Lettuce | Dressings And Condiments

LIVE STATION – OYSTER BAR

Fine De Claire | Canadian | Tsarskaya

Mignonette Sauce, Lemon Wedge, Lime Wedge, Tabasco

THE SEAFOOD WALL

Chill Seafood

Snow Crab | Prawn | Lobster Tail | Lobster Claw | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Confit Lemon
Lemon Wedges, Lime Wedges, Burnt Cucumber Salsa

Smoked Seafood

Smoked Salmon | Graved Lachs | Beetroot Smoked Salmon | Smoked Milkfish

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 | Crabmeat And Avocado Salad

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork

Menu is subject to change without prior notice.

the
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Sashimi
Salmon | Tuna | Hamachi

Sushi
California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Lobster Inari

Soy Sauce, Pickled Ginger, Wasabi

ASIAN

Singapore Bak Kwa Fried Rice (S,P)

Singapore Chili Crab (S)

Hong Kong Steamed Grouper

Wok-fried Black Pepper Prawn (S)

Roasted Dang Gui Duck

Braised Pork Belly

Crab Meat Fish Maw Soup (S)

KIDS CORNER

Hawaiian Pizza

Chicken Fingers

French Fries

Assorted Candies

LIVE STATION - NOODLE COUNTER

Soup

Bak Kut Teh (Herbal Pepper Pork Rib Broth) | Seafood Laksa

Choice of Vegetables

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

Noodles

Yellow Noodles | Egg Noodles | Rice Noodles

Choice of Proteins

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

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ALMOND WOOD FIRE GRILLED SEAFOOD

King Prawn, Marinated Squid, Scallop

Sides

Grilled Broccolini | Grilled Fennel

Sauce

Lemon Butter, Thai Seafood Sauce, Mango Tomato Salsa, Tabasco

CARVERY

Roasted Prime Rib, Horseradish, Grain Mustard, Roasted Tandoori Norwegian Salmon

FROM THE PARRILLA GRILL

Sanchoku Wagyu | Lamb T Bone | Merguez Lamb Sausage | Pork Belly

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

SPICE AFFAIR

From Tandoor

Bhatti Da Murg (Chicken)

Sheek Kebab (Mutton)

Tandoori Jhinga (Prawn)

Choice of Naan

Butter | Garlic | Cheese

Choice Of Curry

Kadai Sabzi (Mixed Vegetables) | Butter Chicken

Condiments

Mint Chutney | Mango Chutney | Achar | Cucumber Raita | Papadam

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SIGNATURE - À LA MINUTE SELECTION

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

65C Slow-cooked Egg (V)
Pea Purée, Edamame, Green Vegetables

Avocado on Grilled Sourdough Toast (V,N)
Blistered Cherry Tomatoes, Pomegranate, Walnuts, Micro Salad

W Purple Octo Dog (S)
Pickled Mustard Seeds

DESSERT

White Chocolate Panna Cotta

Speculoos Cheesecake

Mango Creamy Tart

Tres Leche

Green Tea Éclair

Cheesecake Lollipop

Earl grey Teacake

Flourless Chocolate Cake

Apple Banana Crumble

Hazelnut Financier

Espresso Tiramisu

Vanilla Crème Brûlée

Citrus Milk Chocolate Mousse Cake

Assorted Macaron

Assorted Cookies

Ice Kachang with Condiments

Candy Corner

Chocolate Fountain with Condiments

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