



sunday brunch buffet - 5 June 2022

adult (alcohol)

288++

adult (non-alcohol)

188++

child (aged 4 - 12 years)

88++

seafood counter

caviar on ice, classic condiments

boston lobster

 spencer gulf wild king prawns

fresh shucked rock oysters


lala clam

black mussels

saucers & condiments

cocktail sauce | lemon | mignonette

salad counter

 organic raw vegetable salad – mixed lettuce, organic vegetables, toasted nuts & seeds, house dressing

caesar salad – romaine lettuce, crispy bacon, parmesan cheese, sourdough croutons

caprese salad – buffalo mozzarella, basil pesto

yam som-o – spicy pomelo salad, shredded chicken, tamarind sauce

sushi counter

nigiri & sashimi

vietnamese yellowfin tuna

 faroe island bakkafröst salmon

 new zealand yellowtail king fish

chef's selection of sashimi

maki

chef's selection of maki rolls

soup

soup of the day

japanese miso soup

 tom yam goong – spicy & sour black tiger prawn soup, lemon grass, galangal, chilli

pizza

margarita

diavola

quattro formaggi



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



Plant-Based

grill counter

slow-roasted australian grass-fed prime-rib, spiced salt

roasted 'romertop' stuffed lamb leg, root vegetable, rosemary

pan seared market fish of the day, tomato relish, parsley

roasted kurobuta pork crown, apple, fennel, apricot stuffing

mustard glazed pork ham

blue swimmer crab cake, remoulade sauce, lemon

saucers

béarnaise | green peppercorn | red wine | horseradish

side dishes

creamed spinach, garlic, parmesan

 sautéed organic mixed vegetables

 oven-roasted mushrooms, garlic, thyme

honey glazed heirloom carrot, parsley, lemon

oven-roasted marble potatoes, bacon, tomato, onion

classic baked mac & cheese

steam & wok counter

crispy soon hock, superior soy sauce, leek, chinese parsley

wok-fried mud crab, sweet chilli sauce, shrimp paste

wok-fried live tiger prawn, spring onion, white pepper sauce

wok-fried beef tenderloin, bell pepper, preserved bean paste

steamed kampong chicken, old ginger, black fungus, red dates,

chinese rose wine

stir-fried spinach, mix mushrooms, garlic

crispy egg noodles, boston lobster, organic vegetable, onion,

egg gravy

dim sum

crab meat ginger dumpling | chicken black pepper pau |

chilli prawn dumpling | scallop tobiko dumpling

local roast meats

roasted

beijing duck | suckling pig | spare rib | char siew

saucers & condiments

hot bean sauce | soy sauce | duck sauce | char siew sauce

desserts

patisserie

opera cake | strawberry shortcake | red velvet | cheesecake |

black forest

assorted macarons

assorted cream puff

seasonal fruits crumble

bread & butter pudding

live station

waffle, vanilla soft serve ice cream

chocolate fountain, seasonal fruits

artisan cheese selection, nuts, dried fruits, chutneys, grapes

selection of homemade bread & butter



drinks

nordaq fresh water still or sparkling water, free-flow	2	signature cooler iced lemon tea, iced lychee tea, fresh lemonade	8
freshly squeezed juice apple, orange, grapefruit, melon, pineapple	8	soft drink coke, coke zero, sprite, soda, tonic, ginger ale, ginger beer	5
fresh fruit juice blend energize ginger, green apple, vanilla	10	tea (pot/2 cups) french earl grey, jasmine gold, chamomile flower, marrakesh mint, shizuoka sencha, special breakfast tea	6
vitalize banana, coconut, kale		coffee – lavazza tierra rainforest alliance certified regular or decaffeinated	6
detox lemon, pineapple, red apple, turmeric			

wine by the glass

	180ml	bottle
white		
babich 'black label', sauvignon blanc, marlborough, new zealand, 2020	16	65
william fevre 'petit chablis', chardonnay, chablis, france, 2017	16	65
weingut max ferd. richter, 'signature edition', riesling, mosel, germany, 2018	16	65
vasse felix 'filius' chardonnay, margaret river, australia, 2018/2019	17	70
rose		
aix, blend, coteaux d'aix-en-provence, france, 2019	17	70
chateau d'esclans, whispering angel rose, cote de provence, france, 2018/2019	18	75
red		
backstory, cabernet sauvignon, california, usa, 2018	15	60
château clairac, merlot & cabernet sauvignon, blaye-côtes de bordeaux, france, 2016	15	60
el coto 'coto de imaz', tempranillo, rioja reserva, spain, 2014/2015	15	60
mitolo 'jester', shiraz, mclaren vale, australia, 2017	16	65
clos henri vineyard 'petit clos', pinot noir, marlborough, new zealand, 2018	17	70
champagne		
barons de rothschild brut, france, nv	24	95
billecart salmon, brut sous bois, france, nv		145
rive di san pierre di barbozza, valdobbiadene prosecco superiore d.o.c.g, Italy		40

signature martinis

classic lycheetini 24
vodka, lychee liqueur, lychee juice, lychee

cucumber cool down 24
gin, fresh cucumber juice, brown sugar, lemon, cucumber

espresso 24
vodka, kahlua, espresso, coffee beans

draught beers 10
heineken, tiger

non-alcoholic beers 10
peroni 0.0

signature gin & tonics

hendrick's (scotland) 20
fever tree mediterranean tonic, cucumber stick

tanqueray (london) 20
fever tree mediterranean tonic, lime wedge

brass lion (singapore) 22
fever tree mediterranean tonic, lime wedge

bottled beers 14
asahi, corona, erdinger, heineken, pure blonde, tiger, guinness stout