

Sunday recovery brunch



INCLUDES FREE FLOW OF COFFEE, TEA AND DAILY ICE TEAS
ADDITIONAL \$28** PER PERSON FOR FREE FLOW BEER, SPARKLING WINE,
AND HOUSE POUR WINES

\$38 PER PERSON**

FRESH GARDEN SALAD

Butter Lettuce | Iceberg | Mesclun Salad | Romaine Lettuce 🍴

DRESSING

Balsamic Vinaigrette | Caesar | French | Hot Sauce | Japanese Sesame
Lemon Oil | Mignonette Dressing | Tartare | Thousand Island | Vincotto

CONDIMENTS

Boiled Potatoes | Carrot Pickles | Cherry Tomatoes with Pesto
Chickpeas | Corn Kernels | Garlic Roasted Mushrooms | Gherkins
Onion Rings

APPETISER

Assorted Seafood and Fusilli Pasta Salad
Classic Nicoise Salad
Potato Salad with Caramelised Bacon and Onion
Smoked Salmon and Cold Cut Platter
Tortilla Chips with Hummus, Tzatziki and Guacamole dips 🍴

ON ICE

Green Lips Mussels | Half Shell Scallops | Snow Crabs | Tiger Prawns

JAPANESE SELECTION

Assorted Sashimi (Ika | Salmon | Octopus)
Assorted Sushi and California Maki
Wasabi | Soya Sauce | Pink Ginger | Yellow and Pink Radish

SOUPS

Cream of Forest Mushroom 🍴
Bak Kut Teh with Yu Tio 🍴

EGG STATION

Egg Benedict
Egg Omelet
Capsicum | Cheese | Ham | Mushroom | Onion | Tomato
Fried Eggs
Scrambled Eggs

PIZZA OVEN

Chicken Hawaiian
Ham and Cheese 🍴
Margherita 🍴

CARVING STATION

Maple Glazed Gammon Ham 🍴
Oven Roasted Beef Ribeye

HOT MAINS

Assorted Dim Sum
Baked Cheese and Avocado Pudding
Beef and Chicken Satay with Peanut Sauce
Garlic Potato Rosti 🍴
Grilled Beef Patties & Mushroom Sliders
Grilled Pork Chorizo & Herb Sausage Platter 🍴
Mixed Seafood Shakshuka
Roast Chicken Drumlets with Bacon 🍴
Roasted Vegetable Linguini 🍴

DESSERTS

Assorted Mini Cakes | Chocolate Fountain | Fresh Seasonal Fruits Platter
Ice Cream Counter | Ice Kachang and Chendol with Condiments
Pancakes with Fruit Salsa | Portuguese Egg Tarts | Waffles

CHEESE AND BREAD

Assortment of Bread Rolls with Butter and Jam