



Sunday brunch menu

Seafood counter:

Oyster, oyster dressings, lemon
Spencer Gulf prawn poached
Crayfish boiled
Poached crab
Black mussels sautéed with white wine and black pepper

Orchard salad bar:

Baby carrots
Red radish
Mix seasonal Lettuce (rocket salad, red coral, oak green, red fries, Belgium endive)
Cherry tomatoes on vine
Baby vegetable
Dressing (thousand islands, balsamic emulsion, yogurt dressing)

Pizza selection:

Four cheese pizza, gorgonzola, Taleggio, Asiago, mozzarella tomato sauce
Margherita pizza, tomato sauce, mozzarella cheese oregano
Diavola pizza, tomato sauce, spicy pork sausage, mozzarella cheese, capsicum

Cold cut Station:

Parma ham and rock melon
Bresaola (air dry beef)
Bologna ham
Salami
Pickled vegetable, olives, sun dried tomatoes

Cheeses;

Italian cheese selection
35kg parmesan cheese
Home maid Onion Jam

Cold selection:

Beef Carpaccio, mustard sauce, rocket salad, parmesan cheese flake
Vitello Tonnato, roasted veal loin, tuna sauce, cappers berry
Eggplant Caponata, eggplant, tomato sauce, pine nuts, olive, raisin, basil leaf
Octopus salad, boiled potatoes, fresh tomatoes, olive, basil pesto sauce
Grilled vegetable salad, eggplant, capsicum, zucchini
Boiled egg stuffed with tuna mousse

Soups:

Minestrone soup
Onion soup

Hot Selection:

Spaghetti agilo olio
Mushrooms risotto
Classic lasagna, beef ragout, béchamel sauce, parmesan cheese mozzarella
Sautéed fine beans
Classic polenta
Braised beef oxtail with red wine sauce
Seafood Caciucco, baby octopus, clams, mussels, white bite, squid and prawn
Duck leg confit with orange sauce
Grill mix sausages (pork, chicken) and chicken leg skewers roasted corn

Live Carving station:

Roasted beef rib eye
Barramundi fish baked in salt crust
Roasted lamb leg
Roasted Potatoes and root vegetable
Mediterranean sauce, tomato, garlic, olive, cappers, basil leaf
Balsamic vinegar sauce
Grain Mustard sauce
Mint sauce

Desserts:

Classic tiramisu
Strawberry and jougurt Bavarese
Caprese cake chocolate and almond
Selection of homemade ice- cream, sorbet, dressing

Grand Hyatt Singapore
10 Scotts road Singapore 228211
singapore.grand.hyattrestaurants.com
email: oasis.sg@hyatt.com
tel: +65 6732 1234