



TEA LOUNGE

Father's Day High Tea Buffet

SALADS

Beetroot and Orange marinated Giant Octopus Salad with Avocado Mousse and Blackberry Dressing

Shredded BBQ Braised Angus Beef Salad with Buttered Corn and Smoked Parsnip Puree

Spicy Kihada Maguro Salad with Mirin-marinated Japanese Cucumber Pickle and Black Sesame

Angus Beef Katsu with Haru Kyabetsu Salad, and Shoyu Dressing

Takenoka Salad with Purple Sweet Potato, Tamagoyaki and Spring Onions

Ume Somen with Roasted Scallop, Sea Urchin and Sora Mame

Seasonal Greens with Dressing and Condiments

SMOKED FISH AND SUSHI

Smoked Salmon with Lightly Torched Miso Mayo

Assorted Sushi

Condiments: Wasabi, Soya Sauce, Capers, Onions

Lemon Wedges

CAVIAR STATION

Sevruga

Tobiko

Salmon

Lobster

(Blinis, Sour Cream, Chives, Sliced Boiled Eggs and Red Onions)

SANDWICHES

Mirin-marinated Smoked Duck with Sakura Mascarpone Tartlet

Yuzu Confit Salmon Mousse stuffed in Choux Puff with Red Tobiko

Sweet Kikkoman braised Kurobuta Pork with Ume Mayo

Char-grilled Unagi with Wasabi Roe and Seaweed

Egg and Cucumber Mimosa

CHEESE SELECTION

Assorted European Cheeses

Condiments: Fig Jam, Truffle Honey, Dried Fruits and Dried Nuts

Note: subject to changes

SAVOURY

Sake Hamaguri Quiche

Sea Salt Edamame Quiche

CARVING STATION

Roasted Wagyu Beef Rump with Assorted Vegetables

Salmon Confit with Shoyu Sesame Dressing

Roasted Baby Piglet marinated with Pinot Grigio and Herb Mustard

LOCAL DELIGHTS

Seafood Char Kway Teow with Prawns, Scallops and Squid

Five Spice Roasted Duck with Sour Plum Sauce

Chef Chong's Signature Lobster Laksa with Rice Noodles and X.O. Sauce

Chicken Satay with Peanut Sauce and Pineapple Chutney

Classic River Prawn Congee

Chili Crab Sauce with Oriental Buns

Red-Braised Pork Belly with Yam Rice and Superior Soya Sauce

Kueh Pie Tee with Traditional Condiments

INSPIRED DESSERTS

Tangy Hazelnut Madeleine

Caramel Eclair

Reconstructed Strawberry Short Cake

Soy Milk Panna Cotta Red Bean Compote

Espresso Coffee Macaron

Salted Caramel Shortbread

Raspberry Lychee Cake

Dark Chocolate Pudding with Puffed Rice

MACARONS

Vanilla

Raspberry

Pistachio

WARM DESSERT

Classic Plain Scones

Dark Chocolate Scones

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