

BRUNCH AT OSCAR'S

Price: S\$98.00++ per person inclusive of unlimited ice tea, coffee and tea

S\$128.00++ per person inclusive of unlimited Rose sparkling wine, wines, cocktails and craft beers

S\$158.00++ per person inclusive of unlimited Champagne, premium wines, cocktails and craft beers

OCTOBER 2020

Enjoy unlimited servings from our kitchens. Simply tell us the item number you would like and our team members will be pleased to personally serve the dishes to your table

THE ICE BAR

1. Frutti Di Mare Platter

Oysters, Snow Crabs, Sea Prawns and Mussels

2. Sashimi Platter

Tuna, Salmon and Octopus

3. Sushi Platter

California Roll and Salmon Nigiri

4. Charred Eggplant, Toasted Macademia Nuts, Romesco and Chives Pincho

5. Shiso Leaf Taco - Smoked Duck, Plum Sauce, Yellow Aioli and Togarashi

6. Dip and Crackers

Smoked Salmon, Capers, Red Onions, Dill and Cucumber

LIVE AT THE TABLE

7. Signature Oscar's Caesar Salad

8. Cheese, Chutney, Crackers, Celery and Honey

9. Crab Kueh Pie Tee with Garlic Aioli

CHEFS CRAFTED – SUNDAY BRUNCH SPECIALS

10 Smoked Salmon Tartine – House-made Sour Dough

Charred Eggplant Labneh, Red Peppers, Pickles, Avocado, Dill, Cucumber, Capers and Red Onion

11 The Best Turkish Eggs

Scoop it with Grilled Pita Bread

12 Wagyu Beef Short Ribs - Kimchi Fried Rice and Furikake

63°C Egg and Pickles

13 Roasted London Duck Chawanmushi

Ikura and Scallion

14 Lobster Mee Sua

Greens and Dashi broth

15 Crab and Avocado

Poached Egg, Whipped Hollandaise, Smoked paprika

16 Classic French Toast – Brioche Bun

Maple and Strawberry Compote

17 Waffle

Maple and Strawberry Compote

PLANT BASED AND WELLNESS

18 Wild Mushroom, Roasted Garlic and Cream Cheese Cicchetti – Balsamic Drizzle

19 Whipped Burrata and Roma Tomatoes

Kalamata Olives, Caper Berries and Sea Salt

20 Hummus, Labneh and Babaganoush – Grilled Pita

OSCAR'S SIGNATURE NOODLES BAR

21 Oscar's Laksa

22 Singapore Hokkien Prawn Noodle

OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY

23 Beef Bulgogi and 63°C Egg Don

Pickles, Furikake and Signature Sauce

24 Signature Steamed Muah Otah-Otah

Pocket Buns

25 Lobster Mac and cheese

Bacon Lemon Crumble, Sous Vide Egg

26 Impossible Meat - Loaded Potato Skin

Pico De Gallo, Guacamole, Sour Cream, Smoked Paprika

WESTERN COMFORTS

27 Soup Of The Day

28 Prawn and Coriander Stuffed Boneless Cajun Spiced Chicken Wing – Signature Sauce

29 Slow Roast Beef Marmalade and Home-Made Pickle, Chives

30 Orecchiette in Beef Bolognese, Parmesan and Rosemary Oil

31 Pulled Pork and Slow Braised Onion, Avocado, Pineapple Salsa, Garlic Cream Cheese Slider

32 Roast Rib Eye, Rosemary Jus, Saffron Parmesan Creamy Polenta

33 Bangers and Mash

Sausages, Caramelized Onions and Pan Fried Wild Mushrooms Gravy

34 Duck Confit, Boursin Cheese, Fig Chutney, Chunky Pears

Crêpe, Carrot Purée

35 Pot Steamed - Garlic Buttered White Wine Clams

Ciabatta

36 Sakura Chicken Roulade and Porcini Jus

Wild Mushroom, Sun-dried Tomatoes, Truffle Oil

LOCAL FLAVOURS

37 Soup Of The Day

38 Singapore Chili Crab

Served with Deep Fried Matnou

39 Smokey Tossed Hot Pepper Chicken (La Zi Ji)

Dried Chili, Green Chili, Spring Onion, Toasted Sesame Seed

40 Babi Pongteh and Steamed Rice

Braised Pork Belly In Fermented Bean

41 Signature Dry Bak Kut Teh

42 Signature Malaysian Style Beef Rendang

Served with Nasi Lemak

43 Stir Fried Kam Heong Mussels

44 Mala Steamed Fish

Fried Peanut, Sesame Seed, Scallions

45 Curry Shrimp Balls, Chee Cheong Fun

46 Asian Roast Platter

Roast Pork Belly and Char Siew Platter

47 Sticky Glutinous Rice with Chicken Wrapped in Lotus Leaf

Crispy Shallot and Spring Onion

INDIAN FLAVOURS

48 Amritsari Chole Chaat

Sweet Tangy and Spicy Blend of Tamarind Chutney, Yogurt and Mint

49 Chicken Tikka Masala with Butter Naan

Chicken Thigh Cooked in Creamy Rich Buttery Tomato Gravy

50 Kadhai Paneer with Butter Naan

Cottage Cheese Cooked with Kadhai Masala

DESSERT

51 Signature Classic Crème Brûlée

52 Deconstructed Lemon Meringue Tart (in Jar)

53 Signature Royal Chocolate Hazelnut Crunch

54 Maple Walnut Cheese Cake

55 Baked Golden Banana Friand

56 D24 Durian Puff

57 Creamy Risotto Rice Pudding

Toasted Almonds, Dried Cranberries and Honey

58 Signature Pandan Kopi 'O' Tiramisu With Milo Powder with Biscotti

59 Earl Grey with Strawberry Compote

60 Classic Mango Sago Pomelo

61 Seasonal Fruit Platter

62 Ice Cream and Sorbet

63 Potong Ice Cream Chendol and Yam