

Brunch experiences are accompanied by a flow of your preferred Champagne along with soft drinks, juices, and freshly brewed coffee and tea from 12:00 PM to 2:00 PM.

Champagne Barons de Rothschild Brut NV	198.00	Sommelier's Choice - Wines	168.00
Champagne Barons de Rothschild Rosé NV	288.00	Non-alcoholic Beverages	138.00
Champagne Barons de Rothschild Blanc de Blancs NV	338.00	For the little one	75.00
Champagne Barons de Rothschild Blanc de Blancs Vintage 2008	548.00		

PLATEAU DE FRUITS DE MER ^{GF}

Alaskan King Crab

French Oysters

Manila Clams

Shrimps

Mussels

Lemon Wedges, Spicy Chilli Sauce, Thousand Island Sauce

PLATEAU DE SASHIMI ^{GF}

Salmon, Tuna, Hamachi

Daikon, Pickled Ginger, Wasabi, Soy Sauce

ENTRÉES FROIDES

Burrata Salad, Marinated Tomatoes ^{V GF}

Bayonne Ham, Rock Melon ^P

Duck Rillettes, Bread Toast

Crab Salad, Avruga Pearls, Gold Leaves ^{GF}

ENTRÉES CHAUDE

650c Egg, Mushrooms, Asparagus,
Parmesan Espuma ^{V GF}

Seared Scallops, Leek and Onion Compote,
Salmon Roe

Pan Seared Foie Gras, Poached Pear ^N

Grilled Boston Lobster, Garlic Parsley Butter ^{GF}

Lobster Bisque Espuma, Crab Meat, Salted Egg ^{GF}

CHEF'S PASS AROUNDS

Marinated Salmon, Buckwheat Blinis,
Sour Lemon Cream ^{P A N}

Foie Gras Terrine, Fruit Chutney, Apple,

Brioche Bread ^A

Beef Tartare, Red Radish, Soft Egg Yolk ^{GF}

LES PLATES DE RÉSISTANCE

(Choice of one per person)

Seared Beef Tenderloin, Potato Gratin,
French Beans, Truffle Sauce

or

Pan Seared Salmon, Sautéed Green Vegetables,
Avruga Pearls, Beurre Blanc

or

Impossible Meat-stuffed Tomato, Tomato Sauce,
Provençal Ratatouille ^V

FROMAGE ET DESSERTS

Assorted Artisanal Cheese Platter

Assorted Dessert Trolley

Tarts, French Pastries, Macarons

Assorted Chocolate Pralines

Dessert Pass-arounds

Crêpes Suzette

Nitrogen Ice Cream

^V - Vegetarian | ^{GF} - Gluten Free | ^N - Contain Nuts | ^P - Contain Pork | ^A - Contain Alcohol

If you have any food allergies or intolerances, please inform our hosts.

All prices quoted are in Singapore dollars and are subject to 10% service charge and 7% prevailing taxes.

KIDS MENU

ENTRÉES FROIDES

Prawn Cocktail
Chicken Caesar Salad Wrap

ENTRÉES CHAUDE

Shrimp Tempura, Tartar Sauce
Ravioles de Royans, Cream Sauce

LES PLATES DE RÉSISTANCE

Chicken Wings, Potato Gratin
or
Salmon Teriyaki, Steamed Rice
or
Mini Cheeseburger, French Fries

DESSERT

Tarts, French Pastries, Macarons

VEGETARIAN MENU

PLATEAU DE MEZZE

Assorted Vegetable Crudites
Hummus
Eggplant Caviar
Tzatziki
Oil-marinated Olives and Sun-dried Tomatoes

ENTRÉES FROIDES

Vegetarian Caesar Salad
Cucumber and Chickpea Salad, Mint Olive Oil
Grilled Tartine, Avocado Guacamole,
Bell Pepper, Walnuts N
Burrata Caprese Salad, Marinated Tomatoes GF
Watermelon, Balsamic, Feta Cheese GF
Tomato and Olive Bruschetta

ENTRÉES CHAUDE

65°C Egg, Asparagus, Parmesan Espuma GF
Roasted Green Asparagus, Cauliflower Coulis GF
Zucchini Tart
Ravioles de Royans, Mushrooms, Asparagus

LES PLATES DE RÉSISTANCE

Impossible Meat-stuffed Tomato, Tomato Sauce,
Provençal Ratatouille

FROMAGE ET DESSERTS

Assorted Artisanal Cheese Platter
Assorted Dessert Trolley
Tarts, French Pastries, Macarons
Assorted Chocolate Pralines
Dessert Pass-arounds
*Crêpes Suzette
Nitrogen Ice Cream*