

SUNDAY BRUNCH

Semi-buffet Sunday Brunch including Soup of the Day, \$58 Chef's Daily Live Station and choice of Entrée

> With unlimited Bolla Prosecco \$98

With unlimited Taittinger Brut Champagne \$168

ENTRÉE

French Toast, Caramelized Pecans, Whipped Cinnamon Cream 🖇

Slow-Cooked Organic Egg, Spinach, Smoked Salmon, Shiso Mint Béarnaise

Squid Ink Tonnarelli, Spanner Crab, Confit Garlic, Tomatoes 🖇 🚳

Acquerello Risotto, Beetroot, Broccolini, Baby Spinach, Onion Pickles, Walnuts, Gorgonzola Cheese 🗳 🕏 🦫

Crispy Duck Leg Confit, White Bean Cassoulet, Bordelaise Sauce

Pan-Seared Seabass, Kai Lan, Bean Sprouts, Quail Eggs, Laksa Broth 🖇 🛠 🕏 🚳

Vegetable Curry, Coconut Milk, Basmati Rice, Papadum, Raita 🦫

Wagyu Beef Burger, Semi-Dried Tomatoes, Horseradish Aioli 🖇

Scottish Salmon, Shimeji, Spinach, Kale, Yuzu-Soy Broth 🖇 🚳 ADDITIONAL SUPPLEMENT \$10

ADDITIONAL SUPPLEMENT \$15

Hokkien Mee - Wok-Fried Half Lobster, Hokkaido Scallops, Prawns 🖁 🐼 **ADDITIONAL SUPPLEMENT \$12**

Westholme Wagyu Striploin 220g, Béarnaise Sauce, Fries 🖇 **ADDITIONAL SUPPLEMENT \$25**

Contains Gluten

Contains Nuts

K Contains Crustaceans > Vegetarian

Sustainable Produce

Follows us on (7) #OneNinety @FSSingapore (7) FourSeasonsHotelSingapore