

THE SEVEN SEAS

CHEFS-ON-SHOW LUNCH

Saturday, 12pm to 2.30pm

\$68** Adults | \$34** Child

Menu subject to change



ARTISANAL SALAD

A1 Scallop Ceviche, Fennel, Tangerine, Yuzu Gelee S, G

A2 Tuna Carpaccio, Asparagus, Truffle S, G

A3 House Smoked Salmon, Tuna Aioli, Green Bean, Egg G, N

A4 Endive Salad, Mango, Tomato N

A5 Caesar Salad G, N, P

SOUP

B1 Crab Meat Sweetcorn Chowder S, G

B2 Saffron Seafood Bisque S, G

BURGERS & SANDWICHES

C1 Fish Burger, Caper Mayo, Coleslaw G, N

C2 Smoked Beef Slider, Cheddar Cheese, Pickles G, N

SEAFOOD SIGNATURES

D1 Seafood Platter S

(Alaskan Snow Crab, Prawn, Clam, Blue Mussel)

Served with sauces and condiments

D2 BRK Seafood Boil S, G, N

(Prawn, Scallop, Mussel, Squid)

Served with choice of Louisiana Rub, Salted Egg Sauce or Mala

G - Contains Gluten | N - Contains Nuts/Peanuts | S - Contains Shellfish

V - Vegetarian | P - Contains Pork



ITALIAN GOURMET

E1 Wagyu Beef Cheek Ragout, Rigatoni, Stracciatella Cheese G, N

E2 Potato Gnocchi, Pork Ham, Parmigiano G, N, P

E3 Crustacean Curry Pasta, Basil S, G

E4 Oven Baked Margherita Pizza G, V

E5 Oven Baked Truffle Mushroom Pizza G, V

E6 Oven Baked Seafood Laksa Pizza S, G, N

E7 Bakery Basket G, N

CHARCOAL GRILL

F1 Pan Seared Salmon, Saffron Nage, Braised Fennel G

F2 Seafood Paella, Chorizo S, G, N, P

F3 Peri-peri Chicken, Roasted Mediterranean Vegetables

F4 Roasted Augustus Beef Striploin, Potato Puree, Red Wine Jus G

SLOW-BRAISED

G1 Braised Duck S, G, N

G2 Soya Chicken S, G, N

G3 Braised Egg, Bean Curd S, G, N

G4 Yam Rice, Mushroom, Dried Shrimp S, G, N

NOODLES

H1 BRK Signature Lobster Claw Laksa S, G, N

H2 Sliced Fish Noodle Soup G, N

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THE WOK FLAMBÉ

I1 Braised Vermicelli, Prawn S, G, N

I2 Creamy Salted Egg Prawn S, G, N

I3 "Kam Hiong" Crispy Salmon G, N

I4 BRK Signature Sarawak Black Pepper Crab S, G, N

I5 Crispy Prawn Paste Chicken Wing S, G, N

I6 Braised Spinach, Mushroom G, N

I7 Wok Fried Organic Rice, Honey Glazed Pork G, N, P

INDIAN SPECIALTIES

J1 Seafood Biryani S, G, N

J2 Goan Fish Curry, Roti Prata G, N

J3 Prawn Tikka, Mint Yoghurt G

J4 Butter Masala Chicken G, N

J5 Dhal Takka, Aloo Prata G, N

CHEF'S PASSAROUNDS

K1 Assorted Sushi S, G

Served with Pickled Ginger, Wasabi, Japanese Soy Sauce

K2 Salmon Sashimi

K3 Gourmet Cheese Platter G, N

K4 Cold Cut Platter G, N, P

THE PATISSERIE

L1 Lemon Drizzle Cake G, N

L2 Key Lime Tart G, N

L3 Orange Chocolate Mousse G, N

L4 Grapefruit Éclair G, N

L5 Kumquat Cheese Cake G, N

L6 Citrus Verrine

L7 BRK Ice Cream

(Vanilla / Orange)

CHEFS-ON-SHOW DESSERT

Crepes With Caramel Orange Sauce G, N

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BEVERAGES

Coffee

(Cappuccino / Café Latte)

TWG Tea

(English Breakfast / Earl Grey / Sencha)

Iced Tea

Signature Iced Lemon Grass Tea

Juices

(Orange / Apple / Pink Guava / Pineapple)