

# THE SEVEN SEAS

## CHEFS-ON-SHOW BRUNCH

Sunday & Public Holidays, 12pm to 2.30pm

\$108\*\* Adults | \$54\*\* Child

Free flow champagne \$60\*\* supplement\*

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

A6 Duck Rillettes, Chicken Liver Parfait,

Toasted Bread, Cracker G, N

A7 Lobster, Scallop, Clam, Compressed Watermelon S, G

## SOUP

B1 Crab Meat Sweetcorn Chowder S, G

B2 Saffron Seafood Bisque S, G

B3 Double Boiled Frog Soup, Black Garlic G, N

## BURGERS & SANDWICHES

C1 Lobster Brioche Roll S, G, N

C2 Lobster Eggs Benedict, Crustacean

Hollandaise S, G, N

C3 Salmon Eggs Benedict G, N

## SEAFOOD SIGNATURES

D1 Seafood Platter S

(King Crab, Poached Cold Lobster, Alaskan Snow Crab, Prawn, Clam, Blue Mussel)

Served with sauces and condiments

D2 BRK Seafood Boil S, G, N

(Lobster, Crab, Prawn, Scallop, Mussel, Squid)

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

D3 Freshly Shucked Oysters S

D4 Baked Oyster, Crustacean Hollandaise S, G, N

D5 Oyster Au Gratin S, G, N, P

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 Oven Baked "Bak Kwa", Spinach, Hoisin Pizza

E8 Bakery Basket G, N

## CHARCOAL GRILL

F1 Pan Seared Salmon, Saffron Nage, Braised Fennel G

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

F3 Grilled Golden Pomfret, Lemon, Herbs

F4 Smoked 24-hour Beef Short Ribs, Potato Puree,

Red Wine Jus G

F5 Grilled Meat Platter

(Sausage, Smoked BBQ Pork Ribs, Peri-peri Spiced Chicken, Iberico Pork)

F6 Pan Seared Foie Gras, Plum Puree,

Chicken Jus Vinaigrette

## SLOW-BRAISED

G1 Braised Duck S, G, N

G2 Soya Chicken S, G, N

G3 Braised Pork Belly S, G, N, P

G4 Braised Egg, Bean Curd S, G, N

G5 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

H3 Braised Duck Dry Noodle, Scallion S, G, N

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## THE WOK FLAMBÉ

I1 Braised Vermicelli, Crayfish 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

I8 Steamed Oyster, Vermicelli, Pork Lard S, G, N, P

## INDIAN SPECIALTIES

J1 Lobster 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, Tuna & Hamachi 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)