



FESTIVE SUNDAY BRUNCH MENU

5, 12, 19, 26 DECEMBER 2021

All menu items are subject to change upon availability.

SALAD BAR

Selections of Fresh Lettuce

Asian Goma, Balsamic Vinaigrette, Caesar Dressing and Thousand Island Dressing

Selection of Condiments

Cherry Tomatoes, Cucumber, Olives, Corn Kernel

Pomelo, Capsicum, Spanish Onions and Sun-Dried Tomatoes

Grated Parmesan, Croutons, Bacon Bits, Quail Egg

Sunflower Seeds, Almonds and Walnuts

Flavoured Vinegars and Oils

Matured Red Wine, White Wine, Raspberry, Balsamic

Extra Virgin Olive Oil, Walnut Oil, Avocado Oil

SALAD AND APPETIZERS

Apple and Raisins Salad

Grape, Celery, Walnuts and Sour Cream

Prawn and Pasta Salad

Cocktail Sauce and Basil Pesto

Chicken Salad with Edamame

Seaweed, Cucumber, Corn and Sesame Dressing

Creamy Potato Salad

Mustard Seed and Gherkin

2110

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

SELECTION OF COLD CUTS

Turkey Ham, Salami Milano, Beef Salami

Smoked Salmon and Smoked Rainbow Trout

Sun-Dried Tomatoes, Olives, Capers, Peppers and Grilled Zucchini

CHEESE PLATTER

Gourmet Selection of Cheeses

Accompanied by Jams, Mostarda, Crackers, Nuts, Dried Fruits

Bread Sticks and Grapes

SEAFOOD COLOSSEUM

Seasonal Oysters, Boston Lobster, Tiger Prawns

Green Lip Mussels, Mud Crab, White Clams

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna, Hamachi and Tako

Sake (Salmon), Tamago, California, Kani Sarada (Crab)

Wasabi, Shoyu, Pickled Ginger

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

ASIAN DELIGHTS

Double Boiled Chicken Soup

Festive Turkey and Ham Fried Rice

Steamed Catch of the Day

Chilli Seafood with Mantou

Steamed Tofu with Chicken Floss and Dried Shrimps

Crispy Fried Chicken, Teriyaki Sauce and Scallions

Kung Bao Style Stir-Fried Pork

Wok Fried Seasonal Vegetable

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

EUROPEAN DELIGHTS

Roasted Butternut Squash Soup with Garlic Bread

Mussels Marinière

Beef Bourguignon

Grilled Chicken Thigh, Albufera Sauce

Pan-Seared Seabass, Artichoke and Tomato Thyme Broth

Sautéed Brussel Sprout with Shallots and Pine Nuts

Braised Seasonal Vegetables with Tomato Sauce

Truffle Mashed Potato

TRADITIONAL ROASTS AND LIVE STATIONS

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple

Italian Sausage, Cherry and Pecan

Orange and Cranberry Compote

Giblet Sauce

Honey Glazed Gammon Ham

Red Wine Cabbage and Pineapple Sauce

Slow-Roasted Beef Rump

Roasted Roots Vegetables, Natural Jus

Crackling Pork Roulade

Caramelised Apple and Roasted Cajun Potatoes

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly

Barbecue Char Siew Pork

Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Prawn Laksa

Thick Rice Vermicelli, Fish Cake, Silver Sprouts, Beancurd Puff

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Rosemary and Garlic Lamb Chop

Thai-Style Grilled Pork Neck

Honey-Glazed Chicken Wings

Grilled Cumberland Sausage

Rockefeller-Style Baked Oyster

Tomato Salsa, Horseradish Sauce, Mint Jelly, Sambal, Thai Chilli

INDIAN DELIGHTS

Tandoori Specialties

Tandoori Turkey Breast

Stuffed Portobello Mushrooms

Tandoori Fish

Curry Set

Chicken Tikka Masala

Lamb Amritsari

Malai Kofta

Saag Khumb (Spinach and Mushroom Jabzi)

Dal Makhani

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Mignardises

Bûche de Noël

Wild Berries Almond Mousse

Cheryl Earl Grey Gateaux

Christmas Fruit Cake

Pumpkin Pie

Traditional Christmas Stollen

Panettone

Traditional Fruity Minced Pie

Macaroons

Assorted Chocolate Pralines and Christmas Cookies

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax

Warm Desserts

Baileys Bread and Butter Pudding
Traditional Homemade Christmas Pudding with Brandy Sauce

Frozen In Time

Eggnog
Sabayon, Warm Cherry Jubilee

Baked Belgian Waffles

Served with Selection of Vanilla and Chocolate Sauce
Honey Maple Syrup and Crunchy Pearls
Fruit Compote, Fruit Coulis and Chantilly

Gelato

Strawberry, Chocolate, Madagascar Vanilla and Yoghurt
Selection of Toppings

Garden of Fruits

Selection of Tropical and Seasonal Fruits

198

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

158

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne
House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

98

Per Adult

Inclusive of Free Flow of Chilled Juices

78 per child applicable for **10 to 12** years old

48 per child applicable for **7 to 9** years old

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% government tax