



NEW YEAR'S DAY BRUNCH MENU

01 JANUARY 2022

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

Lobster and Apple Salad

Frisée, Celery, Granny Smith Apple and Sour Cream

Heirloom Tomato and Mozzarella Salad

Raspberry, Basil Pesto and Balsamic Glaze

Roasted Beef Salad with Quail Egg

Mustard, Gherkin and Parsley

Japanese Sweet Potato Salad

Octopus and Nori Dressing

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

Prosciutto di Parma, 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

Spicy Hot and Sour Chicken Soup
Festive Turkey and Ham Fried Rice
Hong Kong Style Steamed Fish Fillet
Chilli Seafood with Mantou
Braised Tofu with Crab Meat, Green Peas and Shimeiji Mushroom
Coffee Chicken, Almond Flakes and Sesame Seed
Imperial Braised Herbal Duck, Black Fungus and Chestnut
Wok Fried Seasonal Vegetables

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EUROPEAN DELIGHTS

New England Clam Chowder with Garlic Bread
Slow-Cooked Beef Cheek with Turnips
Braised Lobster Claw with Rosemary Potatoes
Grilled Chicken Thigh, Creamy Wild Mushroom Sauce
White Wine Black Mussels
Sautéed Brussel Sprout with Shallots and Pine Nuts
Roasted Butternut Squash with Almonds
Truffle Mashed Potato

FARMER'S EGG STATION

Melt Café Signature Lobster and Tomato Omelette
Scrambled Egg with Winter Black Truffle

TRADITIONAL ROASTS AND LIVE STATIONS

Honey Glazed Bone-In Ham

Red Wine Cabbage and Pineapple Sauce

Slow-Roasted Wagyu Beef

Baked Macaroni and Cheese
Yorkshire Pudding and Bordelaise Sauce

Tandoori Whole Lamb

Kashmir Pilaf Rice

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

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BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Rockefeller-Style Baked Oyster

Thai-Style Grilled Pork Neck

Herb-Marinated Lamb Chop

Grilled Cumberland Sausage

Tiger Prawn Jimbaran-Style

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

INDIAN DELIGHTS

Tandoori Specialties

Stuffed Portobello Mushroom Kebab

Black Truffle Chicken Tikka

Ajwani Jingga

Curry Set

Butter Chicken

Lamb Rogan Josh

Gobi Manchurian

Vegetables Jhalfrezi

Yellow Dal Tadka

Masala and Plain Papadum

Plain or Garlic Naan

Indian-Style Rice of the Day with Condiments

PASTRY AND SWEET ENDINGS

Signature Melt Chocolate Cake

Yoghurt Berry Bavarios

Forest Berry Mousse

Chestnut Montblanc

Golden Crunchy Choux

Pecan Tart with Chantilly Cream

Fruit Cake

Macaroons

Chocolate Pralines

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Warm Desserts

Baileys Bread and Butter Pudding

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

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