



CHRISTMAS DAY BRUNCH

25 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

Prawn 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

Alaskan King Crab

Green Lip Mussels, Mud Crab, Snow Crab, White Clams

Accompanied by Cocktail Sauce, Mignonette, Lemon and Tabasco

JAPANESE PLATTER

Selections of Sashimi, Sushi and Maki

Salmon, Tuna, Hamachi, Sweet Prawn and Tako

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

Wasabi, Shoyu, Picked Ginger

Temaki Sushi

Avocado, Cucumber, Shiso Leaf and Ikura

Cha Soba

Shoyu Broth, Assorted Japanese Pickles, Bonito and Seaweed Strips

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ASIAN DELIGHTS

Spicy Hot and Sour Chicken Soup
Festive Turkey and Ham Fried Rice
Hong Kong Style Steamed Fish Fillet
Chilli Seafood with Mantou
Pumpkin Braised Tofu, Crab Meat, Green Peas and Shimeiji Mushroom
Golden Salted Egg Chicken, Curry Leaf and Bird's Eye Chilli
Braised Kurobuta Pork Belly with Black Fungus and Mushroom
Wok Fried Seasonal Vegetables

EUROPEAN DELIGHTS

Lobster Bisque with Garlic Bread
Duck à l'Orange, Haricots Verts
Slow-Cooked Beef Cheek with Turnips
Braised Lobster Claw with Rosemary Potatoes
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

Oven-Roasted Festive Turkey

Traditional Stuffing with Sourdough, Apple
Italian Sausage, Cherry and Pecan
Orange and Cranberry Compote
Giblet Sauce

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Honey-Glazed Bone-In Ham

Red Wine Cabbage and Pineapple Sauce

Mini Beef Slider Rossini-Style

Pan-Seared Foie Gras, Brioche Bun, Black Truffle Sauce

Côte De Bouef

Baked Macaroni and Cheese

Yorkshire Pudding and Bordelaise Sauce

Tandoori Whole Red Snapper

Vegetable Pilaf Rice

CHEF SPECIALS

Chinese-Style Roasted Meat

Crackling Pork Belly

Barbecue Char Siew Pork

Roasted Chicken

Mustard, Barbecue Sauce and Chilli

NOODLE STALL

Signature Lobster Laksa

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

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BBQ @ THE ALFRESCO

Selections of Grilled Seafood and Meat

Garlic Butter Boston Lobster

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

Mignardises

Bûche de Noël

Cherry and Earl Grey Chocolate

Wild Berry Confit with Cheese Bavarios Mousse

Snowy Mountain

Christmas Fruit Cake

Dresdner Stollen

Macaroons

Assorted Christmas Cookies

Grand Cru Chocolate Bonbons

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Chef In Action

Artisanal Panettone Served with Warm Marsala or Red Fruit Sabayon

Warm Desserts

Traditional Fruit Pie

Traditional Homemade Christmas Pudding with Vanilla Dark Rum Sauce

Chocolate Fountain

Dark Melted Valrhona Chocolate

Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Cookies

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

Served from

11am to 1pm and 1:45pm to 3:45pm

278

Per Adult

Inclusive of Free Flow of Ruinart Blanc de Blancs Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

238

Per Adult

Inclusive of Free Flow of "R" de Ruinart Champagne

House Pour Wines, Beers, Cocktails, Chilled Juices and Soft Drinks

88 per child applicable for **7** to **12** years old

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