

FESTIVE

CHEFS-ON-SHOW BRUNCH

12PM TO 3PM | SUNDAY

\$118** ADULT / \$59** CHILD

*Free flow champagne, wine and beer at a supplement of \$60***

Menu is subject to change



CHEESE & CHARCUTERIE

Assorted Cheese

Assorted Cold Cuts

Duck Rilette

COLD CEVICHE

Marinated Swordfish, Cherry Tomato Salsa

Thai Marinated Scallop, Chilli

Baby Octopus Salad, Black Olive, Parsley

Marinated Squid, Turnip Top, Garlic

Spicy Salmon, Mango, Basil

Seafood, Mushroom Terrine

Tuna Tataki, Soy Dressing, Pickled Daikon

Seabass, Ponzu Vinaigrette

HOUSE CURED SALMON

Cured Salmon

Cured Salmon with Dill

Cured Salmon with Beetroot

Cured Salmon with Citrus

SUSHI & SASHIMI

Tako Sushi

Inari Tuna Mayo Sushi

Kani Salad Sushi

Tamago Sushi

Smoked Duck Sushi

Kappa Maki

California Maki

Baby Octopus Maki

Salmon Sashimi

Tuna Sashimi

Hamachi Sashimi

SEAFOOD ON ICE

Poached Prawns

Poached Mussels

Poached Clams

Poached Snow Crabs

Poached Alaskan King Crabs

Poached Boston Lobster

Normandy Oysters

Fine de Claire Oysters

Canadian Oysters

SOUP

Roasted Butternut Squash Soup, Pumpkin Seeds

Lobster Bisque, Herb Croutons

FESTIVE ROASTS

Traditional Roasted Turkey, Gravy

Honey Glazed Ham, Rum Raisin Sauce

Roasted Beef Tomahawk, Mushroom Sauce

CHARCOAL GRILL

Beef Galbi

Marinated Peri Peri Chicken

Iberico Pork Secreto

Grilled Catch Of The Day, Maldon Sea Salt, Lemon

Lobster Thermidor

ACCOMPANIMENTS

Ratatouille

Brussel Sprouts, Bacon

Sweet Potato Au Gratin

Roasted Mushrooms, Thyme

Smashed Baby Potatoes, Rosemary, Lemon

OVEN-BAKED

Signature Funghi Formaggio Pizza

Margherita Pizza

Turkey, Pumpkin, Marshmallow Pizza

Quattro Formaggi Pizza

Baked Oyster, Crustacean Hollandaise

Oyster Au Gratin

Artisanal Bread

ITALIAN GOURMET

Mafalde Seafood Aglio Olio

“Impossible” Beef Bolognese

Mushroom Barley Orzotto, Cream

Traditional Beef Lasagna

ASIAN SOUP

Double Boiled “Shark’s Fin” Melon, Chicken

Seafood Soup, Black Fungus, Fish Lip

NOODLE STATION

BRK Laksa Noodle, Lobster Dumpling

Char Siew Wonton Noodle, Prawn Wonton

CHINESE BARBECUE

Hainanese Chicken Rice

Poached Chicken

Homemade Char Siew

Roasted Duck

Roasted Pork

THE WOK FLAMBE

Homemade ‘XO’ Seafood Fried Rice

Wok Fried Vermicelli, Iberico Pork Char Siew

Wok Fried Salmon, Nyonya Sauce

“Typhoon Shelter” Prawns

Marmite Chicken

Black Vinegar Pork Trotter

Mapo Tofu, “Impossible” Beef

Braised Spinach, Trio Egg Superior Soup

Signature Chilli Crab, Crispy Mantou

INDIAN DELIGHTS

Methi Murg

Kerala Fish Curry

Tandoori Chicken

Bhindi Masala

Punjabi Dal Tadka

Lamb Rogan Josh

Roti Prata

Jeera Pulao

Papadum

THE PATISSERIE

White Chocolate Citrus Logcake

Sweet Raspberry Logcake

Pumpkin Cheese Cake

Chestnut Creme with Cassis

Christmas Pudding

Christmas Fruit Cake

Panettone

Stollen

Maple Pecan Pie

Mini Minced Pie

Assorted Macarons

Chiffon Cake

Lapis cake

Nonya Kueh

Vanilla Ice Cream

Pumpkin Ice Cream

Vanilla Pretzel

Cinnamon Star

Biberli

Fresh Fruit

CHEF’S PASSAROUNDS

Turkey and Ham Carving

Oyster Trolley

Cheese Trolley

Sous Vide Egg, Caviar, Toast