

# International Buffet with Flavours of the World

## Sunday, Brunch

### Bread Basket

French Baguette, Ciabatta,  
Soft Roll, Multigrain Roll

### Salads and Appetisers

**Caesar Salad on Toast**  
**Mixed Greens Salad**

Thousand Island, Italian, Goma,  
Extra Virgin Olive Oil, Balsamic Vinegar

**Applewood Smoked Duck** 

Caramelised Peach & Apple Chutney

**Classic Caesar Salad**

Smoked Bacon, Croutons & Anchovy Dressing

**Mixed Farmed Lettuce**

Cherry Tomatoes, Edamame & Goma Dressing

**Poached Chicken Roulade**

Fermented Tomato, Spring Pea & Sweet Onion Relish

**Citrus Marinated Baby Octopus Salad**

Celeriac Potato Mousseline & Crispy Lavosh

**Nyonya Kueh Pie Tee**

Sweet Chilli Sauce

### Charcuterie

**Spanish Iberico Whole Leg Ham** 

### European Cheese

**Gorgonzola, Brie, Reblochon, Taleggio,  
Comte, Chevre, Manchego**

Nuts & Dried Fruits

### Soup of the Day

**Lobster Bisque**



Chef's Signature

## Seafood Harvest

### Seafood Platter

Fresh Oyster, Boston Lobster, Sea Prawn,  
Black Mussel, Half Shell Scallop,  
White Clam, Gong Gong

## Japanese

**Salmon Aburi Maki** 

**Salmon Sushi Aburi** 

**Poke Bowl** 

Salmon or Tuna

**Assorted Sushi & Maki**

**Chilled Soba Noodles**

**Assorted Sashimi**

Tuna, Salmon, Tako, Hokkaido Scallop

## Western

**Roasted Australian Wagyu Beef Leg,  
Beef Jus & Bone Marrow** 

**Roasted Australian Angus Beef Prime Rib  
with Port Wine Sauce** 

**Salt-Crusted Norwegian Whole Salmon Fish  
with Lemon Butter Sauce**

**Roasted Crispy Pork Belly with  
Marjoram Sauce**

**Baked Boston Lobster with  
Truffle Hollandaise Sauce** 

**Baked Oyster Mornay**

**Braised Beef Cheek Bourguignon**

**Mashed Potatoes & Roasted Potatoes**

**Braised Savoury Cabbage with  
Cream Sauce & Crispy Bacon**

**Pizza for Kids**

**Spaghetti Wagyu Beef Bolognese**

**Creamy Carbonara Penne & Cheese Stick**

Whole Parmesan, Parmigiano-Reggiano

## Condiments

Dijon Mustard, Whole Grain Mustard,  
English Mustard, Horseradish

## Middle Eastern

### Hummus Beiruti

### Fatet Djej

Layered Chicken Platter

### Laban Emo

Lamb Shank with Warm Yogurt Soup

### Arayes Kafta

### Moutabal Batenjen

Spicy Eggplant Dip

### Djej W Halloumi

### Samke Terabouslive

Baked Seabass, Tahini Sauce, Pinenuts, Pita Chips

### Lamb Ouzi

Baked Lamb and Spiced Rice

## Asian

### Kiam Chai Soup

Salted Vegetable Duck Soup

### Babi Pong Teh

### Chap Chai

### Nyonya Curry Chicken

### Sambal Udang

Stir-Fried Prawn with Thick & Spicy Sambal Sauce

### Ikan Bakar Sambal Hijau

Baked Fish with Sambal Hijau

### Belinjau Cracker & Sambal Oelek

### Chicken & Beef Satay

Served with condiments

## Noodles

### Beef Noodles

In collaboration with acclaimed Wah Eng  
Beef Noodles

### Singapore Laksa

## Roasts

### Crispy Pipa Duck

### Roasted Pork Belly

### Braised Soya Chicken Rice

## Indian

### **Kutti Kalimirch Ki Malai Murgh**

Black Pepper Chicken

### **Matki Mutton**

Claypot Mutton, Indian Spices, Onions, Tomatoes

### **Kachumbari Dahi Salad**

Vegetarian Salad with Onions, Tomatoes, Cucumber, Yogurt, Chat Masala

### **Aloo Tikki**

Potato Croquette

### **Lasooni Saag Paneer**

Garlic Spinach and Cheese Curry

### **Maa Ki Dal**

Black Lentils Curry

### **Aam Rasmalai**

## Desserts

### **Crème Brûlée**

### **Tiramisu**

### **Mango Pudding**

### **Durian Cake**

### **Chocolate Fudge Cake**

### **Strawberry Cheesecake**

### **Dulcey and Hazelnut Tart**

### **Matcha Choux**

### **Chiffon of the Day**

### **Selection of Nyonya Kueh**

### **Sliced Fresh Fruits**

### **Ice Cream & Sorbet**