



ONE - NINETY

# SUNDAY BRUNCH

Semi-buffet Sunday Brunch including Chef's Daily Live Station and choice of Entrée	\$98
With unlimited Rosalia Rosé Prosecco	\$158
With unlimited Taittinger Brut Champagne	\$198

## ENTRÉE

- French Toast, Caramelized Pecans, Whipped Cinnamon Cream 🌿
- Slow-Cooked Organic Egg, Spinach, Smoked Salmon, Shiso Mint Béarnaise
- Squid Ink Tonnarelli, Spanner Crab, Confit Garlic, Tomatoes 🌿 🍷
- Acquerello Risotto - Seasonal Mushrooms, Pine Nuts, Parmesan Cheese 🍷 🌿
- Crispy Duck Leg Confit, Potatoes Mousseline, Bigarade Sauce
- Pan-Seared Seabass, Kai Lan, Bean Sprouts, Quail Eggs, Laksa Broth 🌿 🍷 🍷 🥬
- Vegetable Curry, Coconut Milk, Basmati Rice, Papadum, Raita 🌿
- Wagyu Beef Burger, Semi-Dried Tomatoes, Horseradish Aioli 🌿
- Hokkien Mee - Braised Yellow Noodles and Thick Rice Vermicelli,  
Pork, Prawns, Scallops, Squid 🌿 🍷 🐷

Scottish Salmon, Shimeji, Spinach, Kale, Yuzu-Soy Broth 🌿 🥬  
ADDITIONAL SUPPLEMENT \$8

Wagyu Beef Pho Soup, Rice Noodles, Hoisin-Peanut Sauce 🍷 🌿  
ADDITIONAL SUPPLEMENT \$15

Grilled Wagyu Striploin MB4 220g, Béarnaise Sauce, Fries 🌿  
ADDITIONAL SUPPLEMENT \$25

🌿 Contains Gluten

🐷 Contains Pork

🍷 Contains Nuts

🌿 Sustainable Produce

🍷 Contains Crustaceans

🌿 Vegetarian

Follows us on #OneNinety @FSSingapore FourSeasonsHotelSingapore

Prices are in SGD, subject to service charge and applicable taxes

