



# MOTHER'S DAY BRUNCH

Treat Mum to a decadent yet wholesome  
spread this Mother's Day

11 MAY 2025





## SEAFOOD ON ICE

Boston Lobster, Rock Lobster, Alaskan King Crab,  
Atlantic Snow Crab, Tiger Prawns, Australian Blue Mussels,  
Venus Clams, Half-shelled Scallops

### DIPS

Home-made Thai Green Chilli Sauce (Nam Jim),  
Vietnamese Ginger Fish Sauce (Nuoc Mam Gung),  
Cocktail Sauce, Honey Mustard, Lemon

### CALIFORNIA SALAD BAR

Mesclun, Butter, Coral Lettuce, Sweet Peppers, Purple Onions,  
Fennel, Tomatoes, Japanese Cucumber, Corn Kernels, Quinoa,  
Wild Rice, Kidney Beans, Green Beans, Asparagus Spears,  
Marinated Salmon, Quail Eggs, Smoked Chicken, Tuna in Oil

Caesar, Thousand Island Dressing,  
Japanese Sesame Dressing (Goma), Olive Oil, Balsamic

Kalamata Olives, Stuffed Peppers,  
Sun-dried Tomatoes,

## SALADS

Beetroot and Haloumi Salad, Rocket,  
Cracked Hazelnuts, Caramelised Onion Dressing  
Sweet Beans, Green Peas, Prosciutto, Olive Oil, Melon  
Shaved Fennel, Croutons, Walnuts, Parmesan  
Massaged Kale Salad with Grapes and Cheddar  
Spinach, Radish, Egg, Asparagus Spears

## SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna  
Tamago Nigiri, Grilled Eel Nigiri, Nori Gunkan, Crab Salad Gunkan,  
California Roll, Vegetarian Maki, Salmon Aburi  
Brown and Green Soba with Japanese Pickles, Nori,  
Furikake, Mushrooms, Namiko  
Shoyu, Wasabi, Pickled Ginger

## CHEESES & BREADS

Epoisses, Pont L'Eveque, Taleggio, Morbier, Gubbeen, Munster,  
Brillat Savarin, Banon, Langres, Scarmozza, Stilton

Whole Honeycomb

Walnuts, Raisins, Cranberries, Dried Figs, Kiwi, Guava,  
Macadamia, Hazelnuts

Sourdough Baguette, Pretzel, Champagne Bread,  
Garlic and Emmental, Multiseed, Mustard, Mediterranean Focaccia,  
Grissini, Lavash, Cereals Sourdough, Rye Sourdough,  
Walnut Cranberry Red Wine

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable),  
Hot Smoked Salmon with Crème Fraîche,  
Dill, Horseradish Cream, Gravlaks

Mortadella, Truffle Salami, Beef Pastrami,  
Honey-baked Ham, Prosciutto, Turkey Ham

Chicken Liver Pâté, Yuzu Foie Gras Terrine

Capers, Sweet Shallots, Pickled Onions, Cornichons

## CARVERY

Salmon Coulibiac, Crème Fraîche and Dill

Kurobuta Brine Ham, Honey Glaze

Home-smoked BBQ Wagyu Beef Short Ribs

Salt Marsh Lamb Leg, Tandoor Marinade, Mint Chutney

Ibérico Black Pork Rack, Grilled Vegetables

## LIVE STATION

Foie Gras, Onion Marmalade

## SOUP

Lobster Bisque

Crème Fraîche, Chives

## HOT SIDES

Baby Spring Carrots

Roasted Pumpkin, Honey

Potato Purée, Truffle Oil

Eggplant Parmigiana

Charred Broccolini, Clarified Butter

Mafaldine Pasta in Parmigiana Wheel

# THE LEVANT & THE MIDDLE EAST

## MEZZE

Hummus, Baba Ghanoush, Tarator, Harissa, Batenjan Salad,  
Carrot Salad, Levantine Pickles, Fattoush, Falafel,  
Fatayer Cheese, Pita Bread, Laffa Bread

## MAIN DISHES

Chicken Shawarma  
Flat Bread, Lettuce, Home-made Sauce

Kofta  
Marinated Beef Skewers

Lebanese Ratatouille  
Eggplant, Zucchini, Sweet Peppers, Tomatoes

## SWEETS

Baklava  
Layers of Phyllo Pastry Stuffed with Nuts Glazed with Sugar Syrup

## HOT SEAFOOD IN BASKET

Prawns

Scallops

## CHINESE SOUP

Double Treasure Seafood Soup with Fish Maw

# SINGAPORE

## CHINESE/PERANAKAN

Cod Fish

Ginger, Soy, Home-made Fish Sauce

Sri Lankan Crab with Home-made Chilli Sauce

Deep-fried Mantou

Ayam Buah Keluak

Anxin Chicken, Tamarind, Buah Keluak

Nyonya Chap Chye

Braised White Cabbage, Black Fungus, Carrots

Babi Pongteh

Braised Pork in Fermented Soybeans

## MALAY

Slow-braised Wagyu Beef Cheek Rendang

Indonesian Spices, Coconut Milk

Nasi Lemak

Pandan, Fenugreek, Butterfly Pea Flower, Ikan Bilis, Cucumber, Peanuts, Sambal

## INDIAN

Murgh Makhani

Chicken Cooked with Fenugreek, Tomato and Butter

Aloo Shimla Mirch

Potatoes, Capsicum, Tomato, Cumin

Jeera Daal

Lentils Cooked with Cumin and Indian Spices

Bhindi Do Pyaaza

Okra Cooked with Onion and Spices

Vegetable Biryani

Basmati Rice Cooked with Mixed Vegetables and Indian Spices

Murgh Malai Kebab

Chicken Marinated with Yoghurt, Cream Cheese, Spices and Cooked in Tandoor Oven

Naan/Papadum

This menu is on a rotating basis and subject to change.

## THAILAND & VIETNAM

### APPETISERS

Green Papaya Salad with Salted Egg

Green Mango Salad

Vietnamese Rice Paper Rolls with Prawns

### LIVE NOODLES

Thai-style Dry Wonton Noodles with  
Crispy Pork Belly and Crab Meat

### HOT

Massaman Wagyu Beef Curry

Deep-fried Ibérico Pork Collar

Squid, Baby Corn, Carrots, Broccoli

Olive Fried Rice with Crab Meat



## DESSERTS

### WHOLE CAKE

Pandan Chiffon Cake

Lemon Tart

Strawberry Cream Cake

Matcha Cheesecake

Marble Butter Cake

Chocolate Brownies

### MINI PASTRIES

Black Forest

Mango Red Ruby Pomelo Pudding

Sicily Pistachio Cream Puff

Lychee Rose Pavlova

### CHOCOLATE PRALINES

Raspberry Bandung Chocolate

Peach Oolong Tea Chocolate

Sakura Chocolate

Bailey's Caramel Chocolate

### **ICE CREAM**

Mango Greek Yoghurt

Coconut Kaffir Lime

Chitose Strawberry Sorbet

Purple Sweet Potato

### **NYONYA KUEH**

Ang Ku Kueh (Peanut)

Kueh Dadar

Kueh Lapis

Kueh Pulut Hitam

### **DESSERT SOUP CORNER**

Chilled Papaya Peach Gum and Coconut Soup

### **LIVE STATION**

Portuguese Egg Tart