

# EASTER BRUNCH

9 April 2023 12:30pm to 3:30pm

#### **COMPOUND SALADS**

Quinoa Salad with Dried Fruits and Lemon Dressing Tian of Crab Salad with Endives Honey Roasted Kabocha Salad with Feta Cheese Smoked Duck Salad with Spicy Mango Salsa Szechuan Style Edamame Salad 🦃 Granny Smith Salad with Yuzu Celery Dressing and Walnuts 😂 🕥

#### **ICE ATELIER**

Black Mussels, Poached Tiger Prawns, Scallops, Littleneck Clams, Lobsters and Oysters

#### **SASHIMI AND SUSHI**

Salmon, Hamachi, and Tuna Sashimi Sushi, Maki and California Rolls

#### **SNACKS**

Fried Prawns Fried Oyster Croquettes Seafood Spring Rolls **Ngoh Hiang** 

#### SOUPS

Wild Mushroom Velouté with Porcini Double-boiled Black Chicken Soup with Herbs and Conpoy

#### CHARCUTERIE AND FRENCH CHEESES

Assorted Charcuterie Soft and Hard Cheeses

#### **SALMON STATION**

Chilled Salmon Confit with Crème Fraîche and Blinis Smoked Salmon and Gravlax

#### **SALAD BAR**

Mixed Mesclun, Arugula, Baby Spinach, Kale Leaves

### **MARRON STOVE**

Pan-fried Foie Gras with Kumquat Marmalade

### LIVE CARVING STATION

Roasted Coastal Lamb Rack with Chimichurri Sauce

### **SKEWERS**

Angus Beef Satay Chicken Satay

### FRENCH AND WESTERN DELIGHTS

Pan-seared French Duck Leg Confit with Orange Reduction Baked Lobster with Tarragon Béarnaise Grilled Kurobuta Sausage with Braised Cabbage Sautéed Potato Gnocchi with Morel Mushrooms and White Wine Sauce Braised Angus Beef Cheek with Red Wine Roasted Romanesco with Herb Butter

### **LOCAL CHINESE DELIGHTS**

Pork Dumpling Ramen Steamed Dim Sum Stir-fried Crayfish with Chilli Crab Sauce and Mantous Singapore Hokkien Mee with Seafood Broth and Sambal Chilli Roasted Duck with Angelica Sauce Miso Halibut with Bonito Stir-fried Wagyu Beef Cubes with Black Pepper Sauce Steamed Rice with Shrimps and Chinese Mushrooms

## **DESSERTS**

Chocolate Fountain Croffles Hot Cross Bun Carrot Cake Lemon Meringue Pie Strawberry Shortcake Caramel Eclair **Assorted Pralines Assorted Verrines** Homemade Pizza Cinnamon Roll Bread and Butter Pudding Chocolate Valrhona **Assorted Macarons** Seasonal Fresh Fruits Mixed Fruit Tarts Portuguese Egg Tarts Warm Chocolate Cake Assorted Ice Creams

Vegetarian O Contains Nuts

Menu is subject to change depending on the seasonality of ingredients.

