



# MOTHER OF ALL BRUNCHES

CURRENT MENU OCTOBER 2020  
SATURDAYS AT XPERIENCE | 12 - 2PM | BOOKINGS ESSENTIAL

## SO/ BRUNCH TOWER

Medium Tower \$88++ (per tower / serves 2-3) | Large Tower \$178++ (per tower / serves 4-5)

Grilled Tomatoes served on bed of Rocket Salad with Balsamic Vinaigrette  
Toasted Sour Dough with Smashed Avocado & Feta Cheese  
"Hillbillies" Sauté Wild Mushroom & Chopped Fresh Herbs  
Scrambled Eggs  
House Cured Salmon with Grape Mustard, Shallots & Fresh Herbs  
Tatter Tots and Creamy Spinach Sauce

Chicken Satay served with Peanut Sauce & Condiments  
Loaded Thunder Crunch Fries topped with Beef Chili Cheese Nachos  
Australian Striploin Steak with Caramelized Onion, Pickles & Dijon Mustard  
Bratwurst, Sauerkraut, Dijon Mustard & Pickles

Pancakes loaded with Chantilly Cream, Maple Syrup, Brown Butter & Fresh Berries  
Homemade Banana Cake served with Crème Fraiche & Vanilla Ice Cream  
Fresh Tropical Fruits

## THE MOTHER OF ALL TOWERS

Medium Tower \$138++ (per tower / serves 2-3) | Large Tower \$268++ (per tower / serves 4-5)

Artisan Cold Cuts & Cheeses Served with Pickles, Marmalade & Condiments  
Toasted Sour Dough with Smashed Avocado & Feta Cheese  
Grilled Tomatoes Served on bed of Rocket Salad with Balsamic Vinaigrette  
Vegetable Frittata with Parmesan Cheese & Homemade Tomato Sauce  
SO-Sloppy Con Carne Beef Chili Cheese Nachos

Spicy Chorizo Snag Between the Buns & Tomato Salsa  
Roasted Whole Spring Chicken & Natural Jus  
Cumin & Black Pepper Marinated Seared Tuna Tataki, Black Bean Hummus  
Homemade Porchetta with Caramelized Onion, Pickles & Dijon Mustard  
Gratinated Potato, Bacon & Cheese Rosti with Crème Fraiche

Pancakes & Crepes loaded with Chantilly Cream, Maple Syrup, Fresh Berries, Nutella & Assorted Ice Creams  
Fresh Tropical Fruits  
Topped with a House made SO-NETTO (Cornetto style Ice Cream)



SO/ SINGAPORE

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## LOADED SEAFOOD PLATTER

\$138++ (per platter / serves 2-4)

1 piece of Boston lobster (approx. 500gm)  
300gm Tiger Prawns  
300gm Mussels  
6 Hokkaido Scallops  
1 Dozen Pacific Oysters

All Poached & Served On Ice.

## SO/ MEATY PLATTER

\$120++ (per platter / serves 2-3)

300gm Garlic Soy Glazed Australian Grain Fed Ribeye served with Shallots, Chives & Natural Jus  
300gm Homemade Salt & Herb Rubbed Roasted Pork Belly  
Roasted Half Spring Chicken with Natural Jus

All served on a bed of Summer Vegetables & Warm Potato Salad.

## SO/ BOTTOMLESS XPERIENCE

Add 2 hours Free-Flow House Beer, Wine & Prosecco  
\$48++ per person

Include 2 hours Free-Flow Gin Cart & Taittinger Brut  
Additional \$20++ per person

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All prices are in SGD & subject to 10% service charge & 7% taxes. Serving portions are a guide only. Individual menu items are subject to availability. Pre-orders 24 hours in advance to guarantee availability of any menu item. Hotel reserves the right to amend the menu at any time without notice. Kindly advise staff of any allergies. Accor Plus members receive 10% off food menu, 15% off beverage menu. No further discounts apply. No vouchers accepted unless stated they are specifically for Mother Of All Brunches.

