

FLIPPIN' SUNDAYS

BOOZY PANCAKE BRUNCH



SO/ SINGAPORE



BE READY. IT'S AN ADDICTION.

SWEET & SAVOURY STACKS.
ALCOHOLIC PANCAKES.
NESPRESSO MARTINI FLIGHTS.
FREE-FLOW SPRITZ STATION.



Images are for illustration purposes only.



SO/ INDULGENT.
Choose from a range of 5
sweet & 3 savoury pancake
stacks available every
Sunday from 10am at
Xperience.

THE SWEETEST BRUNCH IN TOWN.

We don't just make pancakes. We make stacks.
We make them sweet. We make them savoury.
And we make them boozy. That's the SO/ way.

SO/ REBELLIOUS.
Need a pick me up? Try Singapore's first
alcoholic pancake stack. That's right. It's
infused with Nespresso Martini and is
paired with a flight of 6 mini Nespresso
Martinis. Because, why not?



SO/ TEMPTING.
You call it free-flow, we call it Sunday. The Spritz
Station includes a range of bottomless Spritz plus
prosecco, wine & beers.

FLIPPIN' SUNDAYS

BOOZY PANCAKE BRUNCH, EVERY SUNDAY AT XPERIENCE

SO/ SWEET.

Very-Berry-Twist | \$30

Fresh Berries, Brown Butter, Maple Syrup, Whipped Cream & topped with an Earl Grey Ice Cream Sandwich

Tropical Bliss | \$30

Fresh Tropical Fruits, Natural Low Fat Yoghurt & Edible Flowers

Sweet 'n' Salty | \$30

Salted Caramel, Bananas, Walnut Nuts, Popcorn, Whipped Cream, & Ondeh Ondeh Ice Cream

Nut-a-licious | \$30

Nutella, Macadamia Nut, Wild Berries Compote, Fresh Strawberries & Vanilla Ice Cream

Wake Up Call (contains alcohol) | \$65

Nespresso Syrup, Coffee Liqueur Dalgona Cream, Vanilla Ice Cream, Chocolate Coffee Beans & Cookies Crumbs - comes with a Nespresso Martini Flight on the side

SO/ SAVOURY.

The Hangover Cure | \$30

Bacon, Poached Egg, Avocado, Rocket Salad, Feta Cheese & Hollandaise

Farmers Delight | \$30

Caramelized Onion, Charred Spring Onion, Potato Rosti, Crème Fraiche & Buffalo Cheese

Eggs Benny | \$30

Smoked Salmon, Poached Egg, Garlic Bourssin Cheese, Sauté Spinach, Onion Rings & Crème Fraiche

SO/ TASTY.

Shared Brunch Board | \$38

Crispy Bacon, Scrambled Eggs, Bratwurst with Sauerkraut, Sauté Wild Mushrooms, Tatter Tots & Grilled Tomatoes served on bed of Rocket Salad

SO/ THIRSTY.

Nespresso Martini Flight | \$35

Flight of 6 Mini Nespresso Martinis (3 flavours)

The Bottomless Xperience | \$48

2 Hours Free-Flow House Prosecco, Red & White Wine & Beers

Spritz Station | \$68

2 Hours Free-Flow Spritz Station including a variety of Spritz, 2 rounds of Nespresso Martini, House Prosecco, Red & White Wine & Beers



Very-Berry-Twist



Eggs Benny



Wake Up Call



THE CULINARY MAESTRO

“IT’S NOT JUST ABOUT WHAT’S ON THE PLATE, IT’S ABOUT THE STORY BEHIND IT”

Having worked in the industry for 16 years, culinary maestro and Executive Chef Hong Dingzhao chooses to make a name for himself outside of local cuisine, upending stereotypes that Singaporean chefs only make Singaporean food. Chef Hong is known for using the freshest ingredients to craft a simple yet memorable international dining experience, with a heavy focus on French cooking techniques. He believes cooking is an art, and his passion for authenticity is why he often lets his Singaporean roots shine, presenting his own interpretation of what modern fusion can be.

Hong’s motivation comes from his guests. He would like everyone to come in with a smile, and leave with a story. He might have typical Singaporean modesty, but he is a strong believer that laughter cures almost everything. This is something diners can expect to witness behind the Molteni in the spectacular open plan kitchen at Xperience, where Hong now calls home.



“A vibrant all-day café, restaurant and bar located in the heart of Singapore’s bustling CBD, Xperience is known for its tantalizing cuisine and attentive service. Culinary designer Hong Dingzhao uses fresh and flavoursome produce to present a variety of International dishes, perfectly paired with our sommelier’s handpicked selection of fine wines. With a magnificent 20-foot Molteni Oven that sits centre stage, diners can sit back and enjoy the show as tasty temptations are skillfully prepared before them.”



BOOK NOW

SO SINGAPORE

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