



To Mum, With Love

12 MAY 2019, SUNDAY
12:00pm - 2:30pm
ADULT - \$78++ CHILD - \$39++

Salad Bar

Smoked Duck with Mango and Asian Sambal Oelek Dressing
Crabmeat Pasta Salad with Eggplants and Flying Fish Roe
Tandoori Chicken and Cucumber Raita
Tomato and Broccoli Salad with Apple Balsamic Vinaigrette
Seasonal Greens with Dressing and Condiments

Seafood on Ice

Alaskan Snow Crab, Freshly Shucked Oyster,
Sweet Poached Prawn, Manila Clam
Served with Cocktail Sauce, Lemon Wedge,
Red Wine Vinaigrette

Sashimi Counter

Salmon, Tuna, Octopus

Sushi & Maki

Sushi: Salmon, Maguro, Tamago, Ebi, Ebiko
Maki: California, Futo, Soft Shell Crab

Mains

Tandoori Salmon Fillet with Mint Chutney
Pan Roasted Rack of Lamb with Red Wine and Cherry Sauce
Black Pepper Crab
Braised Beef Cheek with Madeira Wine
Oven-Baked Slipper Lobster with Mentaiko Sauce
Pan-Seared Duck Breast with Honey and Glazed Pears
Five Spices Braised Soya Chicken with Rose Wine
Penne Pasta with Olive and Garlic
Steamed Fragrant Ginger and Lemongrass Rice
Wok-fried Sliced Beef with Ginger and Oyster Sauce
Stir Fried Clam with Chilli, Scallion and Dried Shrimp
Vegetable Ratatouille

Dim Sum Selection

Siew Mai, Prawn Har Kao, Char Siew Pau
Lotus Leaf Rice, BBQ Chicken Soo

Live Noodles Station

Baby Lobster Noodles in Prawn Broth

Soup of the Day

Double Boiled Ginseng Chicken with
Wolfberries and Red Date

Dessert Corner

Pandan Crème Brulee
Bird Nest Egg Tart
Candied Almond Tart
Salted Caramel Mousse and Candied Apples
Vanilla Sugar Roll
Strawberry Short Cake
Raspberry Praline Mousse
Durian Pengat
White Chocolate Panna Cotta with Fruit Jelly
Calamansi Mousse Cake
Tiramisu Cake
Kueh Lapis
Assorted Tropical Cut Fresh Fruits
Chocolate Fondue
Assorted Ice Cream