

HOP *into* EASTER BRUNCH!

APPETIZERS & SALADS

Radicchio, Rocket and Romaine Lettuce
French Dressing, Italy Vinaigrette, Thousand Island, Balsamic Dressing,
Honey Mustard, Caesar Dressing
Crispy Beef Strips, Parmesan Cheese, Cherry Tomatoes, Sliced Cucumber,
Cauliflower

ANTIPASTI

Marinated Mixed Olives with Sun Dried Tomatoes,
Tomato Balsamic Parmesan Shavings,
Char-grilled Mixed Peppers and Marinated Artichokes,
Grilled Pumpkin with Honey,
Marinated Mushrooms, Pickled Shallots in Herbs Dressing

CHEESE & COLD CUTS PLATTER ON BOARD

Cheddar, Brie, Emmental, Garlic and Herb Soft Cheese
Red Grapes, Cheese Biscuits, Fresh Strawberries
Smoked Salmon, Beef Salami, Smoked Chicken Loaf, Pastrami

COMPOSED SALADS

Jellyfish Salad
Balsamic Sichuan Black Fungus
Crab Stick Terrine with Century Eggs and Pistachio Nuts
Tropical Mango & Shrimp Ceviche
Vine Tomato Caprese with Balsamic Drizzle

SEAFOOD ON ICE

Live Irish Oysters
Tiger Prawns, Flower Crabs, Black Mussels, Clams, Bamboo Clam,
Half-Shell Scallops, Green Mussels
Condiments: Lemon Wedges, Cocktail Sauce and Thousand Island

LIVE STATION WITH ONSITE CHEF

Assorted Sushi and Maki
Sashimi
Condiments: Wasabi, Pickled Ginger and Soya Sauce





SOUP STATION

Prawn Bisque
Double-boiled Herbal Chicken with American Ginseng Soup
Selection of Rolls and Assorted Bread Loaves with Butter

MAIN DISH

Steamed White Rice
Mediterranean Pilaf Rice
Fried Vermicelli Noodles with Tom Yam Paste
Slow-roasted Lamb Shoulder with Garlic Bean Mash
Slipper Lobster Thermidor with Hollandaise
Curry Butter Prawn
Roasted Chicken with Turmeric Coconut Gravy
Fish Tikka with Masala Sauce
Baked New Potato with Wilted Wild Garlic
Braised Chinese Mushrooms, Tofu Skin Sea Cucumber, Dried Oyster
Assortment of Crackers

HEATING LAMP

Colek-colek Kelate
Deep-fried Assorted Seafood with Homemade Spicy Sauce

KIDS' CORNER

Cocktail Sausage Rolls with Beef Loaf in BBQ Sauce
Deep-fried Fish Fingers with Tartar Sauce
Deep-fried Chicken Nuggets
Raisin Scone *(with Strawberry Jam and Whipped Cream)*
Freshly-baked Pizzas *(Chilli Flakes, Parmesan Cheese, Tabasco)*
Chicken and Mushroom Pie

LIVE COOKING STATION

Noodle / Wok
Cantonese Sang Har Prawn with Wonton Noodles
Condiments: XO Sauce, Chili Padi, Soy Sauce, Pickled Chilli, Dried Shallots

GRILLED STATION

Chicken Satay and Beef Satay with Condiments
Fresh Tiger Prawns
Otak-otak
Cajun Chicken
Grilled Lamb Shoulder
Minute Steak with Mushroom Sauce

OMELETTE STATION

Omelette with Assorted Condiments

Other Cooking Styles: Scrambled, Poached, Sunny-side-up, Over Easy

SHAVED ICE

Cendol with Condiments

Gula Melaka and Coconut Milk

Kidney Bean, Cendol, Peanuts, Nata De Coco, Sweet Corn, Cincau, Nangka, Longan, Lychee

CROFFLE

Condiments: Cream, Fruit Sauce, Chocolate Sauce, Kaya and Honey

IN GLASS

Wild Berry Trifle

Sunny-side-up Mango Trifle

SLICED & INDIVIDUAL CAKES

Adorable Easter Macarons, Easter Chocolate Cupcake, Bunny Cake Pop, Pineapple Oolong Tart, Red Velvet Popsicle, Bunny Choux Puff, Garden Carrot Cake, Easter Bunny Cake, Orange Cheesecake

DESSERTS

Butterscotch Bread and Butter Pudding with Vanilla Sauce (Served Hot)

Assorted Ice-Cream with Condiments

Chocolate Fountain with Assorted Candy

LENG CHEE KANG

Boiled Lotus Seed, Barley, Pak Hup, Dried Longan, Dried Apricot and Sea Coconut

SLICED FRUITS

Watermelon, Papaya with Lime, Rock Melon, Honeydew, Pineapple, Dragon Fruit, Banana

BUNNY'S CORNER

Chocolate Bunnies and Eggs

Jelly Beans

Lollipops

NOTE: Dishes in the buffet spread may vary due to the availability of ingredients at that time or during the season.

