















# FATHER'S DAY BRUNCH Menu

## APPETISERS


### Salad and Appetisers

- Green Bean Salad with Tomatoes and Red Onion  
- Cured Salmon and Tuna Tartare  
- Crab Meat Terrine  
- Prawn, Avocado and Pomelo Cocktails  
- Poached Asparagus with Parmesan Cheese and Lemon Dressing  
- Slow-roasted Tomatoes with Balsamic Vinaigrette and Feta Cheese Crumbs  
- Assorted Fruits Salad  










### Greenie Greens

- Genting Highlands Mesclun Lettuce, Romaine, Iceberg, Radicchio and Frisée  
- French Dressing, Italian Vinaigrette, Thousand Island,  
Honey Mustard and Caesar Dressing
- Crispy Beef Bacon, Parmesan Cheese and Croutons 
- Cherry Tomatoes, Sliced Cucumber, Capsicum, Chickpeas, Baby Corn, Artichoke, Carrot,  
Red Radish, Kidney Beans, Bulgur, Quinoa and Couscous 





### Antipasti

- Sun-dried Tomatoes, Marinated Mixed Olives, Char-grilled Mixed Peppers, Zucchini,  
Marinated Artichokes, Roasted Pearl Onion, Aubergine, Asparagus, Grilled Mushroom, 
- Grilled Pumpkin and Honey, and Marinated Feta Cheese with Herb

### Cheese in Case





- Garlic and Herb Soft Cheese, Cheddar, Brie and Emmental 
- Red Grapes, Fresh Strawberries  
- Walnut, Almond Flakes, Cashew Nut,   
- Dried Mango, Dried Kiwi, Dried Apricot  
- Cheese Crackers, Wholemeal Crackers 

### Seafood on Ice


- Oyster, Tiger Prawns, Black and Green Mussels, Slipper Lobster 
- Condiments:** Cocktail Sauce, 
- Lemon Wedges, Lime Juice, Jalapeño Mignonette, 
- Tartar Sauce, Wasabi Mayonnaise 



### Soups

Pumpkin Soup   
Seafood Tom Yam Goong Soup 

### Bread Station

Sliced Multigrain, Rustic Country Bread Loaf, Walnut Raisin Baguette,   
French Rolls, Brioche Rolls, Sun-dried Tomato and Olive Focaccia,  
Breadsticks and Lavash

**Condiments:** Salted and Unsalted Butter

### MAINS

#### Carved Roasted Lamb Leg

with Red Pepper Chimichurri Sauce and Café de Paris Sauce  
Yorkshire Pudding, Rosemary Sauce and Thyme Sauce  
Roasted Potatoes, Grilled Vegetables, Cream Sauce

#### Salmon Wellington

with Yorkshire Pudding, Dill Cream Sauce,  
Roasted Potatoes and Grilled Vegetables

#### Australian Beef Black Angus Teppanyaki

with Cabbage, Carrot, Bean Sprouts, Shiitake Mushrooms,  
Spring Onion, White Onion, Garlic Slices, Trio Bell Pepper, Beef Slices

#### Braised Briskets with Lotus Bun

with Barbecue Sauce, Black Pepper Sauce, Assorted Vegetables

#### Chinese Dim Sum

Assorted Mushroom Dumplings and Chicken Dumplings,  
BBQ Chicken Buns,  
Steamed Shanghai Dumplings with Black Vinegar and Ginger

#### Noodles Station


##### Sang Har Sang Mee





with Crispy Wonton Noodles served with Cantonese Egg Gravy Soup


**Noodle Choice:** Yellow Mee, Kuey Teow, Bee Hoon




**Soup Selection:** Clear Chicken Soup, Curry Laksa 


**Choice of:** Siew Pak Choy, Sawi, Cabbage, Carrots, Kangkung,  
Fish Cakes, Fish Balls, Bean Sprouts, Long Beans,  
Spring Onion, Red Chillies, Green Chillies,  
Fried Onions, Pickled Chillies



Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish




Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free




### Japanese Cuisine

Assorted Sushi and Maki Roll

Sashimi 







**Condiments:** Gari, Kikkoman , Wasabi


### Pizza Corner

Margarita , Hawaiian, Pepperoni



**Condiments:** Chilli Flakes and Parmesan Cheese

### Grilling Thrills



Chicken Satay and Beef Satay   
with Cucumbers, Onions, Rice Cakes and Peanut Sauce 



Honeyed Chicken Wings   
with Cucumbers, Thai Sauce, Honey Sauce, Sesame Seed



### Plates of Warmth



White Rice 




Genovese-style Broiled Salmon Fillet 




Mediterranean Chicken with Mushrooms and Summer Vegetables 




Pink Roasted Lamb Rack 

Sautéed Garden Vegetables with Garlic Butter 

Wok-fried Beef with Bell Pepper and Crushed Peppers 



*Sotong Masak Ketumbar* – Squid cooked with Coriander Powder 


Hot and Spicy Prawns 



Braised Seasonal Vegetables with Mushroom and Bean Curd in Superior Sauce 


*Inchi Kabin* – Deep-fried Chicken with Spices 


### Vegetarian Venue

*Alloo Gobi Masala* – Cauliflower and Potatoes with Indian spices 



Black Dhall with Spices 


Stir-fried Okra with Mustard Seeds and Dried Chillies 


Vegetable Biryani Rice 


Plain Naan 

### Kids' Station

Calamari Rings 

Battered Fried Fish Fingers with Tartar Sauce 






Korean Chicken Wings 





Cheesy Potato Wedges 

**Condiments:** Tomato Ketchup, Chilli Sauce, Mayonnaise,  
Tartar Sauce, Barbecue Sauce

### Sliced Fruits

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

 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish

 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free



## DESSERTS

- Bundled Money Cake
- Classy Cupcake for Dad
- Clotted Chocolate Choux Puff
- Classic Opera Cake
- Pineapple Vanilla Panna Cotta
- Father's Day Macarons
- Picker Wheel Tartlet
- Assorted Truffles
- Cigar-shaped Hazelnut Chocolate Cake
- Espresso Tiramisu Cake
- Giant Dip Chocolate Cookies
- Billiards 8 Ball Gâteaux
- Rainbow Fruit Skewers
- Assorted Malay Kuih
- Dacquoise with Raspberry Crèmeux

### Hot Desserts

- Cinnamon Finger Churros with Vanilla Sauce
- Red Bean Purée Soup with Glutinous Rice Balls

### ABC Ais Batu Campur


Shaved Ice with choice of Rose Syrup, Mixed Jellies, Tropical Fruits, Beans, Nuts, Palm Sugar, Evaporated Milk, Condensed Milk, Pandan Jelly, Tapioca Pearls, Black Jelly and Sugar Syrup










### Yogurt Ice Cream with Condiments

### Ice Cream

**Condiments:** Double Chocolate Chip, Ground Peanut, Granola

Note: This menu serves as a guide on the buffet spread.  
Dishes may have changes subject to the availability of ingredients during the season or time.



 Chef's Choice  Spicy  Cereals (Contain Gluten)  Gluten-Free  Shellfish  
 Nuts (Including Peanut)  Vegetarian  Vegan  Dairy-Free