

NOURISH

Chinese New Year Brunch

2 February 2025

Salad Bar

Baby Cos, Frillice Iceberg, Iceberg,
Green Oak, Red Coral, Rocket, Carrot, Corn,
Beetroot, Broccoli, Edamame, Shallot

Dressing

Caesar dressing, Thousand island,
Honey mustard dressing, Italian dressing,
Thai dressing, Sesame dressing

Caesar Salad

Baby Cos, Bacon, Crouton,
Parmesan Cheese, Anchovies

Salad

Apple Waldorf Carpaccio Salad, Chinese Style
Cucumber Salad, Sichuan Style Chicken Salad
Shrimp Cocktail in Mini Shooter Glass,
Seared Sesame Tuna on Hamalayan Rock Salt

Cheese Selection

Gruyere, Emmental, Camembert, Blue Cheese,
Gorgonzola, Tilsitter, Cheddar, Gouda,
Swiss Style Vegan Cheese

Condiments cheese

Dried Fig, Apricot, Kiwi, Mango,
Dried Strawberry, Almond, Walnut, Pistachio,
Cashew Nut, Cracker, Grissini, Lavash

Bread Selection

Sourdough, Assorted Bread, Butter

Cheese Fondue Selection

Swiss Cheese Fondue

Condiments

Green Apple, Red Apple, Kiwi, Strawberry,
Blueberry, Grape, Crouton

Raclette Cheese

Swiss Raclette Cheese

Condiments

Roasted Baby Potato, Mushroom,
Cherry Tomato, Paprika

Cold Cuts Selection

Iberico Ham on stand, Saucisse Sèche Perche,
Chorizo, Parma Ham, Salami Milano,
Pistachio mortadella, Coppa

Salmon Gravlax

Smoked Salmon, Salmon Gravlax with Dill,
Salmon Gravlax With Beetroot

Condiments

Dill Cream Cheese, Lemon Wedge,
Capers, Horseradish

Seafood on ice

Alaskan King Crab, Prawn, New Zealand Mussel,
Babylon Clam

Condiments

Signature seafood sauce, Cocktail sauce,
Marie Rose sauce, Lemon wedge

Hand-rolled Sushi

Futomaki, California, Sushi Aburi, Tuna Spicy,
Unagi Sushi, Kani Sushi

Sashimi

Salmon, Tuna, Shime saba, Ebi, Tamagoyaki

Condiments

Chuka Wakame, Wasabi, Ginger, Shoyu

Menu items may vary based on market availability.

Please inform our team members if you have any food allergies or specific dietary needs.

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Dim Sum Selection from Chef Man Chinese Restaurant

Steamed "Siu-Mai" with Shrimp Roe Dumplings

Steamed Scallop Siu-Mai with Black Truffle

Steamed "Ha-Kao" Shrimp Dumplings

Steamed Pork and Chive Dumplings
in Szechuan Sauce

Steamed Pork Spare Ribs
in Lao Gan Ma Chili Sauce

Deep-fried Taro with Assorted Meat
in Curry Sauce Dumplings

Baked Snow Buns with Barbecued Pork

Pan-fried Turnip Cake with Curd Meat

Stir- Fried Longevity Noodles with shrimp
Stir fried duck with salt and chilli

Zurich Veal

Potato Rosti

Seafood Thermidor

Oyster Kilpatrick
Oyster Rockefeller

Pizza

Magherita, Seafood

Crispy Pork Belly

Condiments

Sweet Soy Sauce, Seafood Dressing,
Pickled Vegetables,

Peking Duck Station

Soup

Truffle Mushroom Cream Soup, Fish Maw Soup

Pasta Selection

Spaghetti, Linguine, Penne, Fusili, Tagliatelle

Sauce

Cream Sauce, Carbonara, Tomato Sauce,
Arrabiata, Pink Sauce, Pesto Sauce,
Aglio Olio, Bolognese

Meat

Prawn, Squid, Bacon, Mussel, Risotto,
Crab risotto with Bisque and green peas

Thai Yum Yum Live Station

Nam Tok Talay, Pomelo salad

Meat

Pomelo, Prawn, Salmon, Seabass, Squid

Thai Rice Noodle

Fish curry
Fish & coconut milk curry
Crab curry

Noodles Station

Boat noodle with Kurobuta pork

Salted Baked Seabass

Baked seabass with Thai style condiments

Dessert Assorted Cakes

Black Sesame Dumpling [Bua loy] in ginger syrup.
Seasonal and local fruit station
Seasonal local whole fruits basket

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