

REFRESHED
MENU!

PETIT

(Serves 2-3 diners)

\$158++ PER TOWER

GRANDIOSE

(Serves 4-5 diners)

\$298++ PER TOWER

The Ultimate

SUNDAY CHAMPAGNE BRUNCH



THIRD COURSE

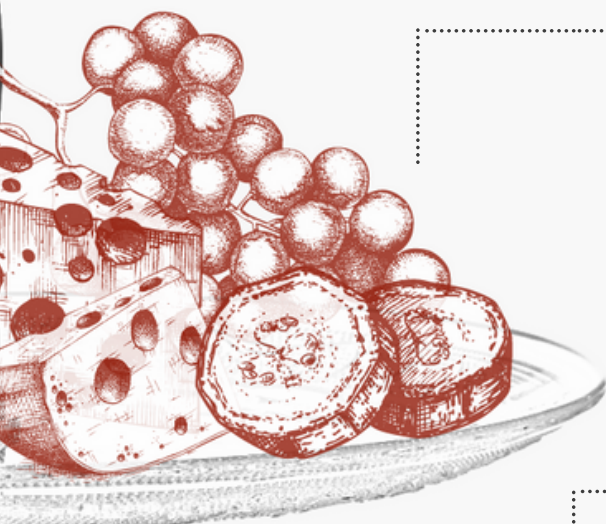
BANANA PANCAKE

Chocolate Sauce, Caramelized Banana, Maple Syrup, Mix Fresh Berries

BURNT CHEESECAKE

PASSION BANANA COCONUT TART

DARK CHOCOLATE CARAMEL TART



SECOND COURSE

CHEESE LOVERS

Camembert, Blue Roquefort, Comte Cheese
Dried Fruits, WalnutS, Almond Nut, Grapes, Crackers

CHARCUTERIE PLATTER

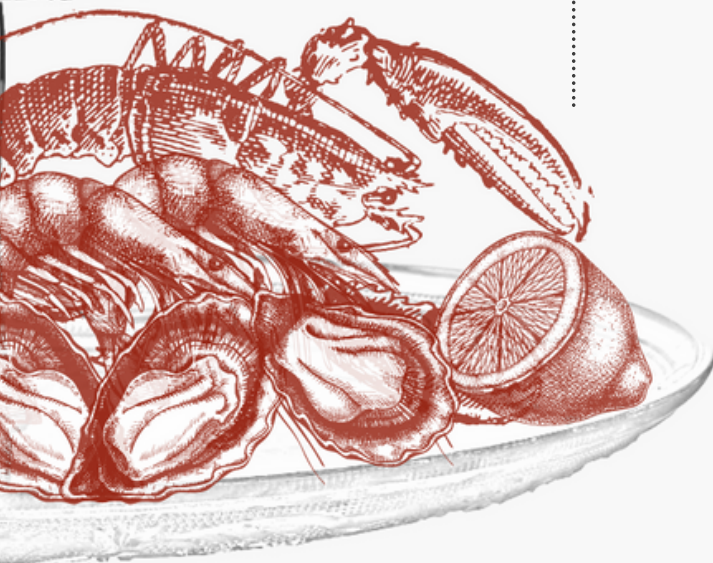
Serrano Jamon, Rosette Salami, Coppa Ham, Spicy Chorizo
Cornichons, Pearl Onion, Marinated Olives, Sun Dried Tomatoes

EGGS BENEDICT

Poached Egg, Sautéed Spinach, English muffin, Hollandaise Sauce

SUSHI

Selection of Sushi and Maki Roll
Pickled Pink Ginger, Wasabi & Kikkoman



FIRST COURSE

CRABS

Chili Crab Bun with Fresh Coriander

PRAWN

Tandoori Prawn Skewer

MELAKA HERITAGE

Lemon Grass Scented Chicken Rice Ball

SPRING CHICKEN

Charcoal Grilled Spring Chicken

ROSTI POTATO

Shredded Idaho Potato, Parsley, Crème Fraiche

PORK

Bacon & Bratwurst Sausage

BEEF

Slow Cooked Satay Beef Cheek Topped with Peanut Coriander Sauce

SEAFOOD BUCKET

Oysters, Poached Tiger Prawn, Boston Lobsters, Lemon Wedges and Tabasco

2 HOURS FREE FLOW CHAMPAGNE

\$68 / PERSON

2 HOURS FREE FLOW CHAMPAGNE
ELEVATED WITH 30GM OF CAVIAR



EIGHT GEMS

\$98 / PERSON