



SUNDAY BRUNCH

PREMIUM A LA CARTE SELECTION

SCALLOPS WITH POMEGRANATE BEURRE BLANC

GRILLED BEEF BRISKET WITH JAEW SAUCE

LOBSTER 'TOM YUM' THERMIDOR, LEMON CHILLI CREAM SAUCE

CAPRESE EGGS BENEDICT WITH BASIL HOLLANDAISE

CRAB AND BETEL LEAF CURRY

ALASKAN KING CRAB, COCKTAIL SAUCE,
IKURA, LEMON WEDGE

FOIE GRAS CRÈME BRÛLÉE, BERRY CAVIAR,
AGED BALSAMIC REDUCTION – BUBBLE SMOKE



SUNDAY BRUNCH

BUFFET MENU

CHARCUTERIES

ARTISAN CHEESE SELECTION, HONEY, TRUFFLE, JAM, DRIED FRUITS,
QUINCE PASTE, DATES, HOME-MADE CHUTNEYS

RACLETTE CHEESE WITH ROAST BEEF AND CONDIMENTS

CURED MEATS/CUTS, PICKLES, MELON, ROCKET, ROASTED VEGETABLES IN OLIVE OIL,
ARTICHOKE, PICKLED MUSHROOM, CONFIT GARLIC, CAPSICUM

FRESH SLICED PROSCIUTTO WITH ITALIAN SLICER MACHINE

CHICKEN LIVER PÂTÉ, PORK RILLETTE

BREADS AND CHOICE OF BUTTER

CHEF'S TIKI SALAD COUNTER

ROCKET, ICEBERG, ROMAINE, RED CORAL, GREEN CORAL,
ASSORTED ROASTED VEGETABLES

COMPOUND SALADS, LIVE SPICY THAI SALAD STATION

SELECTION OF HOME-MADE DRESSINGS AND CONDIMENTS

MOSHU-MOSHU DIM SUM

ASSORTED ANIMAL SHAPE DIM SUM

HANGED DUCK (MO-SHU PANCAKES)

CHAR SIU PORK

CHICKEN RICE

CRISPY PORK BELLY

SERVED WITH CONDIMENTS



SUNDAY BRUNCH

MEDITERRANEAN POKE SERVED TABLE-SIDE

'MEDITERRANEAN POKE' HAMACHI, TUNA AND SALMON TARTARE -
TRADER VIC'S STYLE, TARO CHIPS

HAMACHI, SALMON & TUNA SUSHI AND SASHIMI SERVED WITH CONDIMENTS

MALAGASY ON ICE SPECIALS

CRAB CLAW, ALASKAN CRAB LEGS, RIVER PRAWNS, COCKTAIL PRAWNS,
BLUE SWIMMING CRAB, MUSSELS, FRESHLY SHUCKED OYSTERS

CHO-CHO BBQ

BEEF STRIPLOIN, PORK TENDERLOIN, PORK LOIN, HOT DOG SELECTION,
GRILLED BLOOD SAUSAGE, THAI LOCAL SAUSAGE, PULLED PORK, BEEF SLIDERS

MUSSELS, RIVER PRAWNS, SLIPPER LOBSTER, CALAMARI, TIGER PRAWN

SIDES

GRILLED ASPARAGUS, CORN ON THE COB, ROASTED VEGETABLES,
CAULIFLOWER GRATIN, BUTTERED CARROTS, MINTED PEAS,
SAUTÉED MUSHROOMS, ROSEMARY ROAST POTATOES, MAC 'N' CHEESE

SAUCES

HERB BUTTER, MUSTARD SELECTION, BEARNAISE, PEPPERCORN JUS,
RED WINE JUS, CHIMICHURRI



SUNDAY BRUNCH

WAGYU BOAT NOODLES

THREE WAYS AUSTRALIAN WAGYU, DOUBLE BOILED BRISKET, SLICED STRIPLOIN,
MEATBALLS WITH CHOICE OF NOODLES, MORNING GLORY, BASIL,
BEAN SPROUTS, CRISPY PORK

JUNGLE WOK-FRIED STATION

WILD BOAR, OSTRICH, WAGYU BEEF, CHICKEN, VENISON
WITH YOUR CHOICES OF SAUCE, PHAD KAPRAO, RED CURRY,
BLACK PEPPER, SZECHUAN SAUCE

PAPILLOTE LIVE STATION

BAKED NZ COD EN PAPILLOTE
MUSSELS, WHITE PRAWN, CLAMS, TOMATO SAUCE, LEMON, GREEN HERBS

MUSSEL BAR

CLAY POT BRAISED MUSSELS WITH YOUR CHOICE OF NZ MUSSELS,
ANDAMAN MUSSELS OR AUSTRALIAN MUSSELS

WITH YOUR CHOICE OF SAUCE
WHITE WINE, SAFFRON CREAM, CURRY CREAM, BASIL

ALL MUSSELS ARE SERVED WITH
MUSTARD MAYONNAISE, CHILLI BASIL DRESSING, COCKTAIL SAUCE
AND HAND-CUT FRIES

TEX- MEX

SMOKED PORK RIBS, CHICKEN THIGH AND HOMEMADE SAUSAGE
BEEF AND CHEESE MINI TACO, SOUR CREAM AND GUACAMOLE



SUNDAY BRUNCH

PASTA LIVE STATION

SELECTION OF HOMEMADE PASTA COOKED IN PARMIGGIANO WHEEL

TRADITIONAL SPANISH PAELLA – LIVE STATION

SPANISH STYLE MEAT AND SEAFOOD PAELLA

CARVING STATION - ROTATION

ROASTED PRIME RIBS

HONEY GLAZED HAM

BAKED SEABASS WITH TURMERIC SERVED WITH CONDIMENTS

VOLCANO GRILLED CHICKEN

ROASTED LAMB LEG

MAC 'N' CHEESE, YORKSHIRE PUDDING, CREAMED SPINACH

SELECTION OF MUSTARD, CHICKEN BERRY JUS,
SMOKED BBQ SAUCE AND MINT SAUCE

DESSERT

ASSORTED INTERNATIONAL DESSERT SELECTION

MOLTEN LAVA

WHOLE AND SLICED FRUITS

MANGO STICKY RICE

CREPE SUZETTE

ICE CREAM TROLLEY SERVED TABLE-SIDE

TROPICAL FRUIT NITROGEN ICE CREAM