



EASTER BRUNCH MENU

8-9 APRIL 2023 SATURDAY- SUNDAY 12:30PM - 3:00PM

S\$ 68.00++ PER ADULT S\$ 34.00++ PER KID (AGED 7-11 YEARS OLD)

EASTER DAY'S HIGHLIGHTED FOODIES

Easter Hot Cross Bun

Baked Crispy Pork Knuckle with Cilantro Sweet Chili

Glazed Gammon Ham with Sautéed Pineapple

Slow-cooked Salmon Fillet with Hollandaise Sauce

Grilled Half Shell Scallop with Truffle Scrambled Egg







Prawn Flower Clam Black Mussel Green Half Mussel Baby Crayfish Conch

Served with

Cocktail Sauce, Tabasco & Lemon Wedges

JAPANESE SASHIMI & SUSHI

Fresh Norwegian Salmon Sashimi Marinated Sliced Cuttlefish Assorted Sushi & Maki

Served with
Soya Sauce, Japanese Pickled Ginger, Wasabi

SALAD CORNER W

Imported Green Leaf Lettuce / Young Romaine Lettuce / Lollo Rosso Lettuce

Condiments

Cherry Tomato / Olives / Parmesan Cheese/ Sweet Corn / Kidney Bean / Dried Fruits / Sunflower Seed / Pumpkin Seed

Dressings
Extra Virgin Olive Oil / Balsamic Vinegar /
Thousand Island / Goma Dressing /Honey Mustard Dressing

COLD APPETISERS

Potato Salad with Hardboiled Egg and Mustard Dressing Cherry Tomato & Bocconcini Salad with Fresh Basil Dressing Refreshing Aloe Vera & Orange with Citrus Dressing

Seasoned Edamame 🎾

Nacho Chips with Guacamole & Tomato Salsa 🎾







Parmigiana Reggiano, Cheddar Cheese & Brie Cheese

Crackers
Table Cracker / Ritz Cracker / Sesame Bread Stick

Condiments
Raisin / Cranberry / Sultana / Apricot / Prune
Sunflower Seed / Pumpkin Seed / Walnut / Almond

DAILY BAKED ROLLS

Assorted Breads & Loaves

Serve with
Butter & Jam

HEART-WARMING SOUP

Easter Carrot & Pumpkin Soup

SELECTIONS OF WESTERN HOT DISHES

Sautéed Black Mussel with White Wine Garlic Sauce
Potato Gratin with Fresh Herbs
Grilled Assortment of Vegetables
Roasted Medley of Mushrooms

SNACK PLATTER

Prawn Twister Chicken Drumlet Onion Ring

SELECTIONS OF ASIAN HOT DISHES

Braised Ee Fu Noodle with Oyster & Chive Garlic Egg Fried Rice with Crab Roe Steamed Custard Egg with Beancurd & Ebiko Local Green with Garlic Oyster Sauce





CHINESE ROASTED BBQ

Pork Belly
Duck
Chicken



Kueh Pie Tee and Popiah with Shrimp & Condiments

LIVE PASTA STATION

Tomato Sauce and Cream Sauce

with
Prawn / Chicken Ham / Capsicum / Black Olive /
Parmesan Cheese / Bacon/ Sous Vide Egg

SELECTIONS OF SWEET & DESSERTS

Granny Carrot Cake
Frosty Rainbow Cake
Speculoos Cookie Butter Cheesecake
Frosty Red Velvet Cake
Crispy Chocolate Cake
Strawberry Mousse
Mini Blueberry Swiss Roll
Assorted Cut Fruit (2 types)

ON TOP PASTRY COUNTER

Easter Egg Easter Theme Cupcake Colourful Ring Donut Craqueline Choux Puff









Thai Milk Tea
Tutti Fruity
Mango
Coconut
Double Chocolate
Strawberry
Vanilla

HOT BEVERAGE

Coffee / Tea / Milo / Soy Milk / Teh Tarik / White Coffee

MOCKTAIL

Minty Apple

ALCOHOL BEVERAGE PACKAGE AT S\$ 30.00++ PER PERSON

Free Flow Wines (Red & White Wines) and Beer for 2 hours







LIVE BBQ STATION

Grilled Beef Steak

Bratwurst Cheese Sausage
Cajun Spiced Spring Chicken

BBQ Chicken Skewer

Garlic Herb Marinated Pork Belly
Grilled Corn on cob with Butter
Grilled Whole Capsicum

serve with
Tangy BBQ Sauce, Rosemary Brown Sauce, Mustard

OUTDOOR ACTIVITY - KIDS' CORNER

Balloon Sculpture
Face Painting
Candy Floss Station
DIY Deco Cupcake
Kiddy Snacks Corner
Egg Hunting





