

CHILLOUT WEEKEND

# BRUNCH BUFFET

## MENU

SATURDAY, SUNDAY, PUBLIC HOLIDAYS  
12:30 PM - 3:00 PM

SGD 55++ PER ADULT  
SGD 27.50++ PER CHILD (AGED 7-11)



### Roasted Highlight Dishes

#### 300°C Roasted Beef - Best Seller Beef

Low heat sous vide cooking method - roast in oven with super high heat, to create the charred and caramelised of outer layer from the herb & spices marination

#### Crackling German Pork Knuckle

High heat baked Premium Quality German Pork Knuckle, the oven heat renders the fat from the skin, creating a crackling crispy texture on the outside & juicy on the inside

#### Grilled Coca-Cola Pork Rib

Well marinated pork rib with all-time favourite Coca-Cola drink seeping into every part of the ribs, slow baked & serve

#### Honey Lime Glazed Pork Ham

Slow cooked fats on gammon pork ham, finished with glaze layer by layer, which creates fruity & slight sourish taste, to balance up the saltiness of the ham

#### Roasted Mala Lamb Leg

Slow Roast Boneless Lamb Leg with Sze Chuan Spices marination - fans of spicy food will definitely love the spicy kick



Vegetarian Option



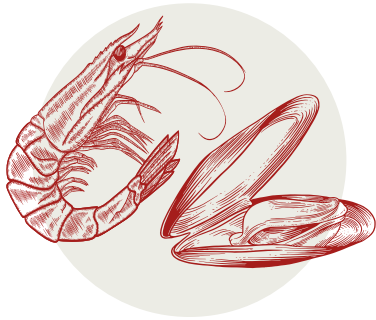
Contains Pork

Note: Vegetarian options are available upon request  
Menu is subjected to change without prior notification.

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*Chilled Seafood  
on Ice*  
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Prawn  
Flower Clam  
Black Mussel  
Baby Crayfish  
Conch

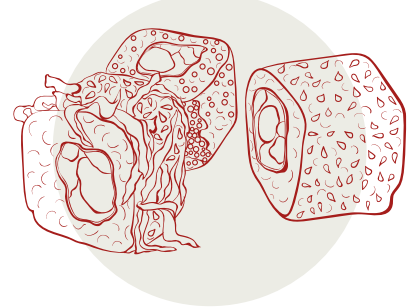
served with  
Cocktail Sauce, Tabasco & Lemon Wedges



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*Japanese  
Sashimi & Sushi*  
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Fresh Norwegian Salmon Sashimi  
Marinated Sliced Cuttlefish  
Tuna Mayo Maki  
Tamago Sushi  
Inari Sushi   
California Roll

served with  
Soya Sauce, Japanese Pickled Ginger, Wasabi



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*Salad Corner*   
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IMPORTED GREEN LEAF LETTUCE

CONDIMENTS

Cherry Tomato / Olives / Parmesan Cheese  
Sweet Corn Kernel / Kidney Bean / Dried Fruits

DRESSINGS

Extra Virgin Olive Oil / Balsamic Vinaigrette  
Thousand Island / Goma Dressing



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*Cold Appetisers*  
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Thai Style Marinated Squid with  
Tomato Salad

Fresh Dill Prawn & Pineapple Salad

Japanese Style Marinated Baby Octopus  
with Bamboo Shoot

Seasoned Blanched Edamame 



Vegetarian Option



Contains Pork

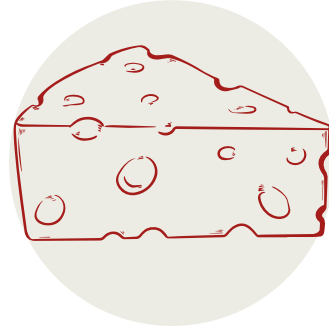
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*Selection of Cheese* 

3 TYPES DAILY

Port Salut / Brie / Camembert / Feta  
Cheddar / Gruyere / Roquefort / Edam  
Boursin / Parmesan / Emmental / Reblochon

served with  
Table Cracker / Ritz Biscuit / Whole Grain Cracker  
Strawberry Jam / Orange Marmalade / Apricot Jam  
Almond / Walnut / Apricot / Prune



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*Heart-Warming Soup*

Cream of Potato with Truffle Oil 

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*Assorted of Artisan Bread Loaves*

3 TYPES DAILY

Stone Oven Olive Bread / Walnut Whole Meal  
French Baguette / Oatmeal Loaf  
Multi Grain Loaf / Rye Bread / Brioche

with Butter



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*Selection of Western Hot Dishes*

Creamy Tomato Penne Pasta with Smoked Salmon & Capers

Hawaiian Cheese Baked Rice with Prawns & Pineapple

Sauteed Black Mussel with White Wine Garlic Sauce

German Bratwurst & Smoked Cheese Sausage 

Roasted Assorted Vegetables & Mushroom 



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*Snack Platter*  
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Prawn Twister

Chicken Drumlet

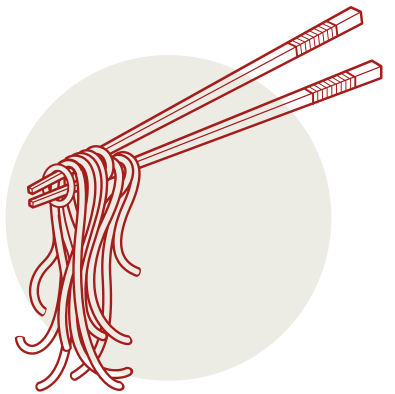
Potato Wedges with Sea Salt & Paprika

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*Selection of Asian Hot Dishes*  
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Braised Ee Fu Noodle with Oysters & Chives

Nyonya Curry Chicken with Roti Prata

Blanched Iceberg Lettuce with Garlic Oyster Sauce



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*Chinese Roasted  
BBQ*  
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Pork Belly 

Duck

Chicken

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*Steamed  
Dim Sum*  
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Golden Lava Salted Egg Yolk Bun

Shrimp Dumpling

Siew Mai

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*Live Noodle  
Station*  
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Singapore Laksa

with  
Prawn / Fish Cake / Puff Bean Curd / Bean Sprout / Egg

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*Diy Station*  
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Kueh Pie Tee with Shrimp & Condiments



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*Selection of  
Sweet & Desserts*  
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Hot Local Dessert of the Day  
Mandarin Orange Cheesecake  
Chocolate Cream Puff  
Frosty Red Velvet Cake  
Dark Chocolate Fudge Cake  
Mini Lychee Swiss Roll  
Mini Mango Swiss Roll  
Assorted Cut Fruits

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*Selection of  
Ice Cream*  
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5 TYPES DAILY

Thai Milk Tea  
Tutti Fruity  
Mango  
Coconut  
Durian  
Chocolate  
Strawberry  
Vanilla  
Lime Sherbet