

FREE FLOW DRINKS

Mocktails, Soft Drinks & Juices

Adult: \$128⁺⁺ | Child: \$64⁺⁺
Kids 5 & under dine for free

EPICURE BRUNCH BUFFET

EVERY SUNDAY

12PM to 3PM

*Last order and last pour of
beverage is at 2.30PM*

STATION 1

Carving Station

Herb Marinated Prime Rib

Barbecue Veal Rib

BBQ Roasted Chicken

Selection of Condiments: Prestige Red Wine Jus / Dijon Mustard

Pommery Mustard / Honey Mustard / Tarragon Mustard / Horseradish

STATION 2

European Delight

Pan-Seared Beef Mignon with Baby Vegetable

Morel Cream Sauce | Glazed Carrot | Zucchini | Butter

Baked Cheesy Scallop

Pan-Seared Seabass Fillet

Pineapple Salsa | Herb Tomato Coulis

New England Clam Chowder Soup

Baked Boston Lobster (Half Portion Per Person)

STATION 3

Hot Selection (Peranakan Food)

Singapore Chilli Crab with Crispy Bun

Gulai Kambing

Sambal Kangkong

Ayam Masak Lemak

Nasi Goreng

Freshly Cooked Noodle Station

Sarawak Kolo Mee with Condiments

Healthy Soup

Vegetable Soup

Menu is on rotational basis and subject to change. Prices are subject to service charge and prevailing government taxes.

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STATION 4

Healthy Salad

Smoked Duck Salad

Shredded French Bean | Beansprout | Soy Sesame Dressing

Mixed Seafood Salad with Seasonal Fruit

Yuzu Mayonnaise

Heirloom Tomato Salad with Trio Bean Salad on Balsamic Reduction

Idaho Potato and Mushroom

Swiss Bacon with Caramelized Walnut | Sweet Mustard Cream

Mediterranean Quinoa Salad with Roasted Vegetables

Caesar Salad on Parmesan Wheel

Leaf Selection

Radicchio / Lollo Rosso / Green Lollo Rosso / Butter Lettuce

Yellow Frisée / Belgian Endive

Selection Of Homemade Dressing

French / Italian / Thousand Island / Tartar / Ranch / Balsamico

Selection of Oil and Vinegar

Olive Oil / Pumpkin Seed Oil / Chilli Oil / Balsamic / White Balsamic / Xérès Vinegar

Selection of Nuts and Seeds

Pumpkin Seed / Sunflower Seed / Pistachio / Walnut / Pine Nut

Selection of Condiments

Olives / Baby Tomatoes / Red Tomberry / Yellow Tomberry

Onion / Sweet Corn / Croutons

STATION 5

Hot Beverages

Hot Chocolate / Milo / Hot Milk / Soya Milk / Coffee / Cappuccino

Latte / Tea Selections

STATION 6

Dessert Action Station

Soft Baked Chocolate Cake
Mixed Berries Compote

Crème Brûlée
Maple Pecan Torte
Chocolate Entremet
Cream Puff
Fruits Jelly
Yuzu Basque Cheese
Red velvet Cake
Yuzu Mousse Cake
Mixed Berries Tart
Assorted Cookies

Cold Dessert

Lemongrass Jelly with Pomelo Mango

Hot Dessert

Pistachio Churros with Chocolate Sauce
Croissant Bread Butter Pudding with Vanilla Sauce

STATION 7

Seafood Colosseum

Freshly Shucked Irish and Canadian Oyster / Tiger Prawn / N.Z. Mussel
Snow Crab Leg
Selection of Condiments:
Shallot Vinaigrette / Tomato Salsa / Ponzu Dressing / Cocktail Sauce / Tartar Sauce / Ranch Dressing
Lemon Wedges / Tabasco

STATION 8

Selection of Fresh Sashimi

Tuna / Salmon / Hamachi / Ebi / Tai / Octopus

Assorted Maki

Sushi Roll / California Roll / Aburi Sushi

Cha Soba with Seaweed

Tempura Station

Prawn / Pumpkin / Sweet Potato / Enoki Mushroom
Selection of Condiments:
Soya Sauce / Wasabi / Pickled Ginger / Grated Daikon / Warm Tempura Sauce

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STATION 9

Northern Indian Delight

Jaffrani Chicken Tikka

Marinated Chicken | Tomato | Red Chilli | Yoghurt | Spice

Seabass Fish Tandoori

Seabass Fish | Yoghurt | Ginger | Coriander | Cumin Powder

Jaituni Jheenga

Prawn | Turmeric | Coconut | Tomato | Onion | Flavoured Olive

STATION 10

Main Course

Mutton Rogan Josh

Lamb Morsel | Masala

Chicken Butter Masala

Marinated Chicken | Yogurt | Butter | Onion | Tomato | Garam Masala

Basmati Rice

Bread Choice

Garlic Naan / Plain Naan

Cracker Choice

Papadum / Prawn Cracker / Emping

STATION 11

Cold Cuts & Cheese Table

Salmon-mania

Applewood Smoked Salmon / Thai Cured Salmon / Salmon Pastrami

Charcuterie

Beef Salami, Chicken Ham

Assorted Hard & Soft Cheeses

Selection of Condiments:

Bread: Cracker / Lavash / Grissini

Chutney: Mixed Fruit / Minted Apple / Hot Tomato / Spiced Mango / Plum / Chilli

Jelly: Red Pepper / Green Pepper / Redcurrant / Wine Jelly

Fruits and Nuts: Dried Mixed Fruits / Hazelnut / Pistachio / Macadamia / Walnut

Homemade Fruit Paste: William Pear Paste / Quince Paste / Fig Paste

STATION 12

Tapas

Grilled Asparagus
Shaved Parmigiano | Lemon Oil

Roasted Tomatoes
Mozzarella | Basil | Olive | Basil Oil

Roasted Pumpkin Wedge
Dried Raisin | Pecorino | Paprika | Parsley

Grilled Pear and Chicken
Rosemary

Melon Wedges with Prawn

Assorted Vegetable Bruschetta served with Dips and Crudité

Bread Station

Baguette / Kaiser Roll / Fruit Bread / Lavash / Grissini / Soft Bun
Walnut Bread / Plain Focaccia / Dark Rye Bread

Dressing, Pesto & Condiments

Lemon / Olive Oil & Parsley / Basil Pesto / Taggiasca Olives Tapenade
Cherry Tomatoes on Vine / Sun-dried Tomato / Mixed Italian Olives

STATION 13

Jewellery Cake Box Show Case

Freshly Made Croffle
Caramelized Banana | Mango Passion Coulis | Summer Berries

À La Minute Soft Baked Chocolate Cake
Mixed Berries Compote

Ice Cream Selection

Vanilla / Chocolate

Confectionery

Colourful Macaron / Assorted Chocolate Pralines

Sweet Delight

Hokkaido Madeleine / Raspberry Financier / Lemon Pound Cake
Hazelnut Chocolate Berliner

Strawberry Chocolate Fountain

Assorted Rainbow Marshmallow / Fresh Strawberry / Grape / Melon / Dried Fruit

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STATION 14

À La Minute Pizza

Seafood Pesto
Mozzarella Cheese Parmigiana

Hawaiian Chicken Tikka
Tangy Marinated Chicken | Yoghurt | Honey Pineapple

The Queen
Mozzarella Cheese | Fresh Basil | Arugula | Tomato

À La Minute Pasta

Artisanal Linguine Pasta
Fresh Boston Lobster | Herb | Tomato Sauce

Eggs Benedict with Turkey Bacon
Toast | Lettuce

STATION 15

JOSPER Grilled Meat

Baby Spring Chicken
Australian Half Rack of Lamb
Prime Wagyu Beef Ribeye
Veal Sausage

STATION 16

JOSPER Grilled Seafood

Mediterranean Octopus
King Prawns

Truffle Mash Potato
Crispy French Fries

STATION 17

Selection of Mocktails

STATION 18

Juice and Soft Drink