



**For all the Father's in the World  
Sunday Brunch, 17<sup>th</sup> June 2018**

**\$92++ per adult, \$46++ per child (6 to 12 years old)**

Inclusive of a glass of Kirin beer

Free-flow sparkling and house wines available for an additional \$30++

Free-flow Kirin at \$20++

**Swiss Delicacies**

Swiss Delicacies, Landjäger, Chorizo, Beef Pastrami, Coppa Ham and Dried Salami  
(Swiss Mustard, Dijon Mustard, Pickle Pearl Onion, Gherkin and Olives)

**Smoked Fish**

Smoked Assorted Salmons, Tuna, Marlin, Escolar Platter with Condiments  
(Onion, Baby Caper, Lemon, Cherry Tomato and Cucumber)

**Individual**

Shrimp with Salsa Rossa and with Avocado Purée  
Cherry Tomato with Mozzarella and Pesto

**Cold Appetiser**

Mediterranean Grilled Vegetables Salad (V)  
Ceviche, Caviar and Mirco Greens  
Organic Sous Vide Chicken, Cranberries, Grapes-Seed Dressing  
Hand-Sliced Yellow Tail Tuna on Nicoise Salad  
Beetroot Salad with Crumble Goat Cheese (V)  
Proscuitto de Parma with Honey Melon, Aged Balsamic Reduction  
Marinated Artichoke, Charred Pimentos, Confit Mussel, Salsa Verde  
Heirloom Tomato, Burrata, Shaved Parmigginano (V)

**DIY Garden Salad**

Mesclun, Romaine, Arugula, Butter Lettuce, Green Coral, Red Treviso  
Balsamic Vinaigrette, Italian Dressing, Caesar Dressing, Citrus Vinaigrette, Asian Dressing, Ponzu Dressing  
Prawn, Crispy Bacon, Garlic Crouton, Parmesan Cheese, Walnuts, Pine Nuts, Honey Tomato, Cucumber,  
Corn Kernel and Alfa Alfa Sprouts

**Cheese Selection**

Emmental, Pecorino, Brie de Meaux, Sainte Maure, Port Salute, Tete de Moine, Camembert, Gruyère,  
Table Wafer, Cream Crackers, Crostini Stick, Apricot, Apple, Golden and Black Raisins, Mango  
Almond Flakes, Walnut, Pine Nut

**Bread and Rolls Selections**

Sour Rye, French Baguette, Rosinen Und Walnuss, Leinsamenbrot, Fig and Cranberries, Multi Grain Roll,  
Fromage Roll, Viennoise Chocolate Roll, Corn and onion Roll, Lavosh, Bread Sticks  
Selection of Butter and Soft Vegetable Margarine

**Chilled Seafood**

Chilean Black Mussels, Tiger Prawns, Italy Venus Clams, Japanese Scallops, Poached Slipper Lobster  
Shallot Vinegar, Thai Chilli Sauce, Sweet Chilli, Lemon Wedges, Wasabi, Yuzu



### **Soups**

Asparagus Soup  
Crab soup

### **Fondue Station**

Classic Swiss Cheese, Gruyère, Emmental, Garlic  
Cauliflower, Broccoli, Croutons, Parmesan Bread Cube, Ray Bread, Assorted Sausage

### **Traditional Swiss Raclette Station**

Boiled New Potato, Pickled Onion, Cornichon, Toast Point, Swiss Cheese Fondue, French Baguette Cubes

### **Pasta Station with Condiments**

Choice of Dry Pasta – Spaghetti, Penne Assorted Ravioli, Fettuccini, Tagliatelle, Tagliolini  
Aglio-Olio, Pesto Sauce, Tomato Sauce, Cream Sauce, Lamb Ragu, Creamy Seafood Pasta  
Prawns, Scallops, Capers, Kalamata Olives, Cherry Tomatoes, Sautéed Garlic,  
Parmesan, Parsley, Anchovies, Basil, Chili Flakes, Ham and Mushrooms

### **Egg Station**

Slow-Cooked Egg, Home Smoked Ham, Green Pea Dressing, Rosemary Bread Crumbs

### **Hainanese Chicken Rice**

Fragrant Rice, Roasted Chicken, Poached Chicken  
Chili Vinaigrette, Dark Sauce, Sliced Cucumber, Sliced Tomato

### **Chinese Meat**

Roasted Duck, Roasted Pork, Roasted Chicken  
Plum Sauce, Mustard

### **DIY Yong Tau Foo**

Bee Hoon, Laksa Noodles  
Eggplant, Shitake Mushroom, Bitter Melon, Fish Balls, Crab Stick, Cuttle Fish, Lettuce,  
Ladies Finger, Chili, Chili Sauce, Sweet Bean Sauce, Hoi Sin Sauce, Sesame Seed,  
Black Fungus, Spicy Laksa Soup, Herbal Chicken Broth

### **Grilled Homemade Sausage Station**

#### **Knockwurst (Knackwurst):**

These fat, mild white sausages contain finely ground pork or pork and veal flavored with leeks, chives, or green onions.

#### **Bratwurst:**

The name means "farmers' sausage," according to Aidells. In Germany, these sausages—which can be fresh or smoked—tend to be all pork, but they can also contain veal.

#### **Cervelas:**

These large smoked sausages tend to be more heavily seasoned than other German varieties. They can be eaten as cold cuts or poached and used in various dishes.

#### **Frankfurter:**

Hailing from Frankfurt, this is a smoky, mildly seasoned sausage distinguished by its long, narrow shape. It's usually made with pork in natural sheep casing.

Choice of Sauerkraut, Braised Red Cabbage, Creamy Savoy Cabbage



### **Hot Western Selections**

Braised Beef Cheek  
Crispy Pork Belly with Chorizo and Mushroom Ragout  
Pan-fried Corn Fed Chicken,  
With Asparagus and Wild Mushroom Fricassee  
Seafood with Saffron White Wine  
Sole Roulade with Tomato Salsa  
Lyonnaise Potato

### **Local Selections**

Madras Machi Curry  
Mutton Rendang  
Seafood in Sambal  
Kai Lan Oyster Sauce  
Wok-fried Rice  
Braised Oriental Mushrooms with Mini White Cabbage

### **Sides**

Beef Lasagna  
Braised Celery Root  
Gratin of Cauliflower with Blue Cheese  
Vichy Carrot  
Petit Pois a La Cream

### **Carving of the Day**

Honey Glazed Ham with Caramelized Pineapple Sauce

### **Dessert selection**

Ice Cream Selection  
Assorted Fruit Platter  
Mini Chocolate Cigar  
Cappuccino Coffee Milk Mousse  
Totti Apricot Cake and Lavender  
Slow Baked Apple Cake  
Mini Pistachio Cake and Chocolate Crumble  
Pear Poached in Wine and Cassis  
Chocolate and Hazelnut Tart  
Biscuit Sicilian with Amaretti Cream  
Gianduja Cream and Crunchy Almond Tartine  
Tiramisu Lemon Cherry  
Ricotta Cheese Cake  
Chocolate Fountain with Condiment

Menu is subject to change depending on the availability of fresh ingredients  
Prices are subject to 10% service charge and 7% Goods and Services Tax (GST)