



BILLECART-SALMON CHAMPAGNE BRUNCH

Sunday | 12:00 to 15:00

\$85++ per person, inclusive of soft drinks and chilled juices

Additional \$98++ per person for free flow of beer, champagne and wines

APPETISERS AND SALADS

Vodka cured salmon
Smoked salmon with condiments
Raw Salad Bar
Two types of compound salad
MOF selection of artisanal French cheese
Italian and Spanish charcuterie, mortadella, air dried beef and Coppa ham
Chilled seafood platter
Fresh oyster, slipper lobster, local prawn, green lip mussel, snow crab

THAI KITCHEN

Tom Yum Goong (Spicy and sour prawn soup)
Nam Tok Moo (Pork jowl salad with herbs)
Pla Kapong Tod Nam Pla (Deep fried barramundi with fish sauce)
Gaeng Deang Gai (Red curry chicken with bamboo shoot)
Khao Suay (Steamed Jasmine rice)

JAPANESE KITCHEN

Selection of sushi – spicy Tekka Maki / Kappa Maki / California roll / Tempura roll
Sashimi – Yellowfin tuna and salmon
Wagyu beef Robotayaki
Cameron highlands heirloom vegetables Robotayaki
Ramen station

060722BRCv1

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).



CHINESE KITCHEN

Wok fried choy sim with garlic
Double boiled fig leaf gourd with pork rib soup
Braised soya sauce chicken mid joint
Wok fried tenderloin beef cube with Chinese barbecue sauce
Braised Garoupa fish belly with beancurd skin and eggplant
Chef's choice of wok fried noodle or rice

Dim Sum Selection

Shrimp dumpling 'Har Kau', Chicken Siew Mai, pork rib with black bean sauce,
Chicken feet with black bean sauce, Beijing pork dumpling, vegetable dumpling

MEDITERRANEAN KITCHEN

Selection of vegetarian antipasti – eggplant | artichoke | asparagus | capsicum |
zucchini Italian olives | focaccia
DIY Pasta Bar - Three kind Pasta with selection of sauces and condiments
Pizza selection – Burrata | datterino sauce | heirloom tomato | basil, Porcini mushroom | truffle | fontina,
Diavola, Frutti di Mare
Craving station – Angus Beef with roasted vegetables, roasted potatoes,
red wine jus, porcini sauce and flavoured mustards

INDIAN KITCHEN

Tandoori vegetarian platter - Paneer | cauliflower
Tandoori mixed grill platter
Tikka Murgh | Murgh Malai
Butter Naan
Selection of chutneys and sauces

060722BRCv1



PATISSERIE

Red velvet cake
Rainbow cake
Chocolate brownies
Matcha cheesecake
Chocolate cupcakes
Matcha opera cake

Apple crumble tart
Fruits tart
Chocolate cheese tart

Assorted macarons
Chocolate pralines

Chocolate Pot de Crème
Mango Panna Cotta

Chocolate Chip cookies
Carellogs cookies

Chocolate fountain

Buffet menus are on rotational basis, thus items are subject to change.

060722BRCv1

All prices are in Singapore dollars, subject to 10% service charge and prevailing government tax (GST).