THE CLASSIC FATHER'S DAY BRUNCH

16 JUNE 2019 . SUNDAY. 12PM - 3PM Early Bird 68* | Regular 88* FREEFLOW WINES & BEER AT ADDITIONAL \$40*

Egg Station

MADE TO ORDER OMELETTE / SCRAMBLED EGGS

MUSHROOMS

SMOKED SALMON

TOMATOES

ONIONS

EGGS BENEDICT

POACHED EGGS ON A BED OF SMOKED SALMON, SERVED ON A FRENCH CROISSANT, HOLLANDAISE SAUCE AND FRESH HERBS

EGGS FLORENTINE

POACHED EGGS ON A BED OF SAUTÉED SPINACH, SERVED ON A FRENCH CROISSANT, HOLLANDAISE SAUCE AND FRESH HERBS.

The Meat Platter

(ONE PLATTER PER TABLE, SIZE ADJUSTED TO NUMBER OF PAX)

ROASTED SHER WAGYU RIBEYE, CLASSIC BORDELAISE SAUCE

SPICED KUROBUTA PORK TENDERLOIN, SZE CHUAN PEPPER SAUCE

BRAISED LAMB SHOULDER WITH ARTICHOKES AND MIXED VEGETABLES

TIGER KING PRAWNS WRAPPED IN PUFF PASTRY, SOBRASADA

HOME-MADE GARLIC SAUSAGES

BOTTOMLESS SIDES

GARDEN SALAD

TRUFFLE FRIES

Float Station

ROOT BEER / COKE TOPPED WITH VANILLA OR MOCHA MINT ICE CREAM SPRITE, TOPPED WITH SORREL GRANITE

Appetizers

MIMOLETTE CHEESE STICKS

PATATAS BRAVAS, IDAHO POTATOES WITH AIOLI AND BRAVAS SAUCE BEER BATTERED FISH FRITTER, SERVED WITH GINGERFLOWER SAUCE SPICY BUFFALO WINGS

Cold Cuts & Charcuterie Platter

SALCHICHON, CHORIZO, MORTADELLA, SERRANO HAMEPOISSES ACCOMPANIED WITH PICKLES & PICOS

Desserts

CEMPADAK CRÈME BRULEE

RASPBERRY PANNA COTTA WITH MIXED BERRIES

TIRAMISU

ASSORTMENT OF CHEESECAKE (DISPLAY)

ASSORTMENT OF TARTS (DISPLAY)

TROPICAL FRUITS PLATTER (DISPLAY)