

BOTTOMLESS SATURDAY CHAMPAGNE BRUNCH

ICE GALLERY

Tiger Prawns, Whelk, Baby Lobster, Black Mussels Cocktail Sauce, House Dips, Tabasco, Sweet & Spicy Chilli Sauce, Mignonette

BOUTIQUE SALAD BAR

Chicory, Arugula, Butter Lettuce, Romaine, Endives, Curly Kale, Cherry Tomatoes, Carrot Batons, Cucumber, Kalamata Olives, Edamame Beans, Sweet Corn, Kidney Beans

DRESSINGS & EMULSIONS

Sesame Emulsion, Balsamic Dressing, Citrus Vinaigrette, Caesar Dressing

COLD CUTS & CHACUTERIE

Salami, Pastrami, Smoked Turkey, Honey Baked Ham, Prosciutto Ham

INTERNATIONAL CHEESE SELECTION

Boursin, Red Cheddar, Gruyere, Emmental, Brie De Meaux, Valencay, Sainte Maure, Bresse Bleu, Epoisses, Camembert



DRIED FRUITS

Apricot, Golden And Black Raisins, Mango, Cranberry, Fig, Dates

NUTS & SEEDS

Sunflower, Pumpkin, Pistachio, Almond Flakes, Walnut, Cashew

BREAD GALLERY

Seaweed Butter, Sea Salt Butter & Garlic Butter

SOUPS

Laksa Lobster Bisque Charred Corn Potage

A LA CARTE PLATTERS SERVED TO THE TABLE

FROM THE FARM

Ale-Braised Beef Short Ribs Fried Shrimp Paste Chicken Lamb Rack Black Pepper Tenderloin Beef Cube



A LA CARTE PLATTERS SERVED TO THE TABLE

OCEAN HARVEST

Grilled Boston Lobster "Bi Feng Tang" Tiger Prawns Aka Miso Black Cod Kabayaki Cumin Squid

FROM THE BUTCHER'S TABLE

Cheese Knackers
Weisswurst
Veal Sausage
Chorizo
Sauerkraut

SIDES

Coconut Egg Fried Rice Straight Cut Fries Furikake Butter Sweet Corn Seasonal Vegetables



DESSERTS

Mini Opera Cake
Black Forest Gateau
Cheese Cookies & Cream in Shooter Glass
Brownie Bread & Butter Pudding
Seasonal Sliced Fruit
Whole Fruit