

New Year's Day Brunch

SYMPHONY OF FLAVOURS

1st January 2024 | 11:00 am - 3:00 pm

Live Oyster Bar

Fine de Claire/ Huitre de Ronce/ Tasmania/
Bloody Mary Oyster Shooters/ Ponzu Dressing/ Red Wine Vinegar & Shallot/
Pickled Cucumber/ Lemon/ Lime/ Crispy Shallot/ Coriander/ Tabasco

Live Sashimi & Sushi

Yellow Tail Sashimi/ Norwegian Salmon Sashimi/
Octopus, Eel, Sweet Egg, Caviar, Salmon Nigiri/ Assorted Maki & Sushi Rolls/
Selection of Fish Roes with Condiments

Chilled Fruits of the Sea

Seafood on Ice

Rock Lobsters/ Flower Crabs/ King Crabs/ Garlic Snails/ Mekong River Prawns/
King Prawns/ Homemade Cured Salmon/ Smoked Seabass with beetroot/ Tuna Tataki

Deli, Salads & Antipasto

Chargrilled & Marinated Vegetablesx4/ Tzatziki/ Smoked Eggplant/
Beetroot Hummus/ Chicken & Pomelo Salad/ Nicoise Salad/ Waldorf salad/
Heirloom Tomato Salad/ Local Mango & Prawn Salad/
Pear, Blue Cheese & Candied Walnut/ Crudités with Hummus/
Caesar Salad Station/ Pumpkin with Parma ham salad/
Garden Salad Bar with Vegetables (5) & Leaves (2)



Les Feres Marchand Fromageries

(Chef Choice of Four)

Crottin De Chavignol/ Blue De Brebis Cire/ Mimolette Extra Vieille/
Brie De Meaux/ Aop Normandy Camembert/ Comté/ Tomme Napoleon/
Hercule Vieux/ Langres/ Valancay

European Fromageries

(Chef Choice of Four)

Brillat Savarin/ Livarot/ Manchego/ Fresh Goats Cheese/
Stilton/ Beaufort/ Morbier/ St Nectaire/ Edam/ Tomme De Savoie/
Gouda/ Emmental/ Mature Cheddar/ Gruyere/ Gorgonzola/
Fourme D'ambert Aop/ Tete De Moine

Condiments for Fromageries & Charcuteries

Cornichons/ Marinated Olives/ Toasted Baguette/ Capers/
Caper Berry/ Seeded Mustard/ Dijon Mustard/ Dried Apricots/ Walnuts/
Cashews/ Dried Papaya or Mango/ Quince Paste/ Spiced Guava Compote/
Poached Fruits/ Raisins/ Truffle Honey/ Local Jams & Compotes/
Local Pickles/ Baby Apples/ Fresh Grapes

International Charcuteries

(Chef Choice of Five)

Country Terrine/ Pepper Pork Rillettes/ Whole Jamon Leg/ Coppa/
Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/ Smoked Ham/
Paris Ham/ Smoked Duck Breast/ Smoked Chicken Breast/
Mortadella/ Saucisson Sec/ Prosciutto/ Chorizo/ Forest Ham/ Bayonne Ham

Live Station

Abalone with chives and cucumber

Soup

Seafood Saffron Chowder

Josper Grill

(Chef Choice of Six)

Veal Rump/ Beef Tenderloin/ Oyster Blade/
Chicken Breast/ Octopus/ Sea Urchin/ Sting Ray/
Slipper Lobsters/ Rock Lobsters/ Oysters/ Mantis Prawns/
Squids/ Red Wine Sauce/ Pepper Sauce/ Herb Jus/
Salsa Verde/ Garlic Oil/ Mint Sauce/ Spiced Tomato Sauce/
Mustard Cream/ Homemade Spicy Chili Sauce

Starch & Condiment & Vegetables

(Chef Choice of Six)

Mac & Cheese/ Gratin Potato/
Grilled Artichoke/ Petit Pois A La Francaise/
Carponata/ Baked Tomato/
Ratatouille/ Sauté Green Vegetable/
Corn on Cob/ French bean/
Baked Camembert With Thyme/
Roasted Cauliflower/ Sauté Broccoli/
Broccolini/ Honey Glazed Carrot/
Braised Red Cabbage With Raisin/ Sauté Zucchini

Hot Carving Station

Beef Wellington/ Salmon Fillet/ Salt Crusted Baked Seabass/
Turkey/ Roasted Suckling Pig/ BBQ Pork Ribs/
Roasted Lam Legs, Seafood Gratin/ Yorkshire Pudding, Roasted Potato,
Herbs Stuffing, Roasted Green Asparagus Brussels's Sprout/
Pommery Mustard, Mushroom Sauce, Lemon, Albufera, Red wine sauce/ Roasted Potato

Cheese Raclette

Mustard/ Jumbo White Ham/ New Potato/
Gherkin/ Sundried Tomato/
Corn on Cob/ Fruit Mustard

Noodles Station

Wonton Noodles

Trolley Station

Champagne & Roe

Fruit Market

(Chef Choice of Five)

Dragon Fruit/ Mango/ Rock Melon/ Passionfruit/ Rambutan/ Longan/ Papaya/
Guava/ Lychee/ Honey Melon/ Sala/ Watermelon/ Pineapple/
Jackfruit/ Mangosteen/ Pomello/ Fruit Salad Cups with Local Orange Juice

Bread Station

Panettone/ Stollen Bread/
Christmas Fruit Cake/ Olive Tomato Focaccia/
Mini French Baguettes/ Pumpkin Bread/
Ciabatta/ Christmas Pandan Brioche Roll/
Potato Olive bread/ Egg Tart

Cakes, Tortes & Pastries

Small Dessert

Assorted Macaroons Christmas Tower/ Green tea Roll/
Pistachio Sandwich/ Berry choux/
Blueberry cheesecake/ Mango passion cheesecake/
Strawberry Mille-Feuille/ Praline/ Truffle

Dessert in the Glass

Sago pudding with Mango salad/ Yogurt Berry mousse cake

Tart

Nut Tart/ Christmas pudding/ Seasonal Fruits Tart

Cake

Black Forest/ Traditional yule logs/
Pistachio Kalamansi/ Christmas Log cake/
Strawberry shortcake/ Mixed Fruit Mascarpone cake

Live Ice Cream Sundae Station (Station in Restaurant)

(Chef Choice of Two Icecream and Two Sorbet)

Chocolate/ Vanilla/ Strawberry/ Matcha/
Passionfruit/ Mango/ Coconut/
Ginger bread/ Assorted Condiments & Sauces

Chocolate Fountain

Mix Fruits Skewer, Marshmallow
Ginger Bread Cookies/ Festive Cookies