

EPIC NEW YEAR

Brunch Buffet

01 January 2023

Live Oyster Bar

Fine de Claire Oyster (France)
Huitre de Ronce Oyster (France)
Tasmanian Oyster
Bloody Mary Oyster Shooters

Live Sashimi & Sushi

Chef's Recommendation: Prawn Mantis Nigiri Yellow Tail Sashimi Norwegian Salmon Sashimi Octopus, Eel, Sweet Egg, Caviar, Salmon Nigiri Assorted Maki & Sushi Rolls

Fish Roe Station

Selection of Fish Roe with Condiments

Chilled Fruits Of The Sea

Lobster, River Prawn, Flower Crab, King Crab, Garlic Snail Homemade Cured Salmon, Marinated Mackerel, Smoked Sea Bass, Tuna Tataki

Chef Selection Of Deli, Salads & Antipasto International Flavors and Vietnamese Salads

European Fromagerie & Condiments

Selection of 8 Kinds of European Fromagerie

International Charcuteries & Condiments Selection 5 Kinds of International Charcuteries

Live station Scallop

Soup Chef's Selection of Signature soup

Asian And Local Cuisine
Japanese Noodles Station
Sugar Cane Grilled Prawn

Josper Grill

Selection of 03 Kinds of Premium Meats and 03 Kinds of Seafood

Veal Rump, Beef Tenderloin, Oyster Blade, Chicken Breast, Octopus, Sea Urchin,

Sting Ray, Slipper Lobster, Rock Lobster, Oysters, Mantis Prawn, Squid

International Carving

Selection of 02 Kinds of Carving Dishes

Black Angus Ribeye, Striploin, Salmon Fillet, Salt Crusted Baked Sea Bass, Poulet Au Jaune

Roasted Suckling Pig, BBQ pork ribs

Dessert

Assorted Fruits
Selection of Cakes, Tortes & Pastries
Assorted Macaroons, Chocolate Madeline, Hazelnut Financer, Brownies
Mandarin Fruits Mousse cake, Green Apple Fruits Mouse Cake, Yogurt Religieuse
Carrot Cake, Sacher Torte cake, Citron Baba Au Rhum, Vanilla Chantilly, Salted
Caramel Nut Cheesecake, Green Forest, Chestnut Mont Blanc
Chocolate Bonbon & Pate De Fruite, Grand Mainer, Lemongrass, Raspberry
Ice Cream and Sorbets with condiments
Chocolate Fountain

Menu items are subject to change due to product availability Prices are per person, subject to 5% service charge and 8% or 10% VAT