



Festive Brunch

SERVED TO TABLE

Seafood Platter

Boston Lobster | Snow Crab Leg | King Prawns
Mussels | Whelks

Egg Dishes

Lobster and Tarragon Omelette
Poached Egg with Avocado Smash, Farmer Toast and
Hollandaise Sauce
Baked Salmon and Boiled Egg Crêpe
Scallop Ceviche with Blood Orange Dressing
Cuttlefish Tagliatelle with Green Pea Mousseline and Salmon Roe

MAINS

Please select one

Roasted Rack of Lamb with Tzatziki Sauce
Beef Wellington
Pan-fried Sea Bass Fillet
Festive Roasted Goose
Spinach Ricotta Cannelloni

FROM BUFFET TABLE

Appetiser

Premium Cold Cuts | Pâtés | Mozzarella Cheese | Artisan Cheese | Cantaloupe | Bouillabaisse Soup | Citrus Swordfish Crudo
Ginger and Soy Flavored Yellowtail | Smoked Salmon Heart | Alaskan Crab Meat and Passion Fruit Shooter
Mediterranean Seafood Salad Verrine | Niçoise Octopus | Sesame Crusted Tuna Skewer | Caesar Salad

Live Station

Marinière Mussels | Pan-fried Foie Gras
Raclette Cheese and Condiments

Mediterranean Delights

Swedish Meatballs | Braised Beef Cheek Bourguignon

Carving Station

Prime Rib | German Sausage | Roasted Butterball Turkey

Housemade Pasta Station

Pasta with Porcini Mushrooms and White Truffle Cream

Sides

Mashed Potatoes | French Fries | Sautéed Broccoli
Cauliflower Casserole

Desserts

Tiramisu | Iced Apple Pie
Earl Grey Chocolate Mousse | Chilli Chocolate Sandwich

Brunch with Free-flow Drinks

Perrier-Jouët Champagne | Red and White Wine | Dessert Wine | Port Wine
Cocktails | Draught Beer | Juices | Soft Drinks

Subject to 10% service charge