

WHIMSICAL WONDERLAND EASTER WEEKEND BUFFET

A three-day Easter feast of indulgence awaits. Savour truffle-laced devilled eggs, Sicilian chocolate-infused pasta, and wagyu tomahawk, then dive into a show-stopping dessert spread featuring golden egg tarts, fizzy lifting lemon shooters, and magic mist popcorn!

Appetisers

Garden Salad Bar

Assorted Garden Greens (Baby Gem, Baby Spinach, Arugula, Mesclun Salad)

Homemade Dressing

(Lemon Dressing, Caesar Dressing, French Dressing, Balsamic Glaze, Extra Virgin Olive Oil)

Panzanella Salad with Aged Balsamic Vinaigrette

Provençal Seafood Salad with Tarragon, Piquillo Pepper and Citrus Vinaigrette

Smoked Duck and Fennel Salad with Pomegranate Dressing

Endive Salad with Caramelised Orange, Stilton Blue, Candied Walnut and Honey Mustard Vinaigrette

Easter Truffled Devilled Eggs with Avruga Cavia

Antipasti

Roasted Herb-Marinated Red Capsicum, Marinated Sundried Tomatoes, Baby Mozzarella, Roasted Artichokes, Confit Aubergine, Taggiasca Olives, Sicilian Green Olives, Zucchini Alla Scapece

Buther Charcuterie Board

Prosciutto Di Parma

Bresaola

Soppressata

Salami

Mortadella with Pistachio Olimpica

Smoked Salmon and Beetroot Cured Salmon

Condiments

Baby Cornichons, Caper Berries, Pickled Pearl Onions, Grain Mustard, Chutney

If you have any food allergies or intolerance please inform our service associates.
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST).

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Live Station

Atlantic Irish Oyster N3

Citrus Campari Limoncello Foam, Lemon Balm Cress

Foie Gras Lollipop

Raspberry, Bramley Apple Compote, Pistachio Nougatine,
Cocoa Dust

Artisanal Italian Cheese Station

An award-winning selection of Italian Cheese is a curated collection to showcase the finest cheese, the flavours can range from buttery and nutty to tangy and sharp, offering a journey through the rich heritage of dairy artistry

Condiments

Honeycomb

Selection of Honey

Membrillo Quince Jelly, Dried Fruits, Cracker, Assorted Dried Nuts,
Briny Olives

Quiche Station

Norwegian Smoked Salmon, Spinach and Gruyere Quiche
Porcini Mushroom, Vine Tomato and Asparagus Quiche (V)

Boulangerie

Hot Cross Bun

Chocolate Hot Cross Bun

Rosemary Cruffins

Artisan Bread Rolls

Soup of the Day

Za'atar Spice infused Roasted Kintoki Carrot Soup

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Carving Station

From our grill and jasper oven

Rotisserie Porchetta

Served with Calvados Scented Apple Purée and Salsa Verde

Dark Chocolate and Aji Panca Rub Wagyu Tomahawk with Barolo Truffle Jus

Abbacchio Al Forno Alla Romana

(Roman Style Roasted Leg of Lamb with Rosemary Jus)

Served with Assorted Mustard, Horseradish and Mint Jelly

Grilled Catch Of The Day

Pink Peppercorn & Sea Salt Crushed Baked Whole

Norwegian Salmon Served Romesco and Saffron Beurre Blanc

Pasta Live Station

Siciliane Chocolate Sciabbó

Pork Ragú with Hints of Dark Chocolate, Red Wine, Cinnamon, and Tomato Passata Tossed in 24th Months Aged Grana Padano Cheese Wheel

Selection Of Fresh Pasta Of The Day

Penne/Spaghetti/ Tagliatelle

Choices Of Sauce

Arrabbiata, Truffle Cream, Basil Pesto Genovese, Seafood Marinara

Live Cooking Station

Grilled Atlantic lobster Egg Benedict

White Chocolate Hollandaise, Avruga Caviar, Cress

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Mediterranean Specialties

Gambas Al Ajillo

Mediterranean Style Sauteed Prawn, Garlic, Chilli, Smoked Paprik

Slow Braised Beef Cheeks

With Peruvian Dark Chocolate Port Sauce, Star Anise, Caramelised Cipollini and Soft Polenta

Capesante Gratinata

Trio Italian Cheese Baked Sea Scallop with Saffron Cream Sauce and Lemon Zest

Branzino All' Acqua Pazza

Seabass, Olives, Fennel, Cherry Tomato, Capers, Tomato, Garlic Gremolata

Parmigiano Di Melanzane

Aubergine, Zucchini, Capsicum Smoked Scamorza, Parmesan, Passata, Pesto Genovese

Italian Chicken Fra Diavolo

Fresh Basil, White Wine, Garlic, Parmigiano Reggiano and Spicy Pomodoro Sauce

Rafanata

Crispy Potato Frittata, Smoked Pecorino Cheese and Roasted Vine Tomatoes

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La Patisserie

Enter a world of pure imagination as Chef Eunice unveils a whimsical Willy Wonka-inspired dessert buffet. With her signature touch, this multi-sensory feast transforms classic sweets into extraordinary creations, where flavors surprise, textures delight, and every bite tells a story. Taste the magic!

Golder Egg Chocolate Tart
(Dark Chocolate Ganache, Hazelnut Praline)

Fizzy Lifting Lemon Shooters
(Lemon Mousse infused sparkling soda)

Candy Garden Easter Egg Terrariums
(Strawberry Yoghurt Mousse, Red Velvet Crushed Shortbread)

Blueberry Explosion Choux Puffs
(Choux Pastries, Blueberry Crème Diplomat)

Easter Bunny Popping Candy Cup
(Mascarpone Cream, Popping Candy)

Chocolate River Shots
(Dark Chocolate Mousse, Cocoa Soil, Chocolate Sauce)

Beverage Special:
Hot chocolate with whipped cream, marshmallows & sprinkles

Sea Salt Caramel Mousse Nest

Carrot Cake in Pot

Golden Ticket Chocolate Bar

Jellybean Cheesecake Bites

Cotton Candy Cloud Cones

Signature Easter Theme Chocolate Bon Bons

Rainbow Macaron Towers

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Live Station

Magic Mist Popcorn

(Frozen Caramel Popcorn served in chocolate sauce, berry coulis and sea salt caramel sauce)

Fresh Tropical Fruit Station

Freshly-Cut Seasonal Fruits of the Day

Italian Artisan Gelato Pozzetti

Choice of Premium Gelato, Waffle, Cone and Condiments

Beverages

Taittinger Champagne Free Flow Package | 118++ per person

Taittinger Brut Réserve
Podere Edoardo, Chianti
Pizzolato, Pinot Grigio Venezia
Bottega Prosecco
Selection of Boutique Gins

Champagne & Wine Free Flow Package | 98++ per person

Podere Edoardo, Chianti
Pizzolato, Pinot Grigio Venezia
Bottega Prosecco
Aubert et Fils Champagne

Wine & Gin Free Flow Package | 68++ per person

Podere Edoardo, Chianti
Pizzolato, Pinot Grigio Venezia
Bottega Prosecco

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