



Mediterranean Buffet Voyage National Day Brunch and Dinner

9 August 2025

National Day Specials

Singapore Iconic Chilli Crab Croquetas

with chilli gel and coriander cress

Burrata and Heirloom Tomato Tartelettes

Burrata cheese crémeux, tomato salsa, aged balsamic sphere and basil oil

Boulangerie

Kaya swirl brioche

Curry puff

Beetroot and Himalayan Salt Baked Mediterranean Branzino

Salt baked whole seabass and laksa beurre blanc

Nonya Turmeric Saffron Paella

Spain arroz rice, pulled beef cheek rendang, kerisik coconut butter, sambal oelek aioli, coriander verde and kaffir lime emulsion

Singapore Prawn Laksa Fettuccine

Sakura ebi, quail egg, crispy bean curd crouton, candlenut, galangal and coconut laksa sauce

Foie Gras Kaya Butter Toast

Soy hollandaise, pandan coconut gel and charcoal butter brioche

Peruvian Chicken Anticucho Skewer

Aji panca marinated chicken skewer, ketupat rice cake and pineapple peanut gravy

Kampung Cendol Parfait

Shaved ice served with pandan jelly, gula melaka syrup, coconut espuma and adzuki beans

\$118++

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Live Station

Huîtres de Céline N3

French oyster céline perfumed with raspberry Taittinger champagne foam and lemon balm cress

Butcher Charcuterie Board

Jambon de bayonne

Saucisson

Salami

Mortadella with pistachio olimpica

Pâté de champagne

Condiments

Baby cornichons, caper berries, pickled pearl onions, grain mustard and chutney

Artisanal Fromagerie

An award-winning selection of French cheese, curated to showcase the finest varieties, The flavours 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 and briny olives

Quiche Station

Norwegian smoked salmon, spinach and gruyere quiche

Quiche lorraine with bacon and cheddar cheese

Boulangerie

Artisan Bread Rolls

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Mediterranean Salads & Hors D'oeuvres

Cold Appetizers

Salade parisienne with potato, Parisian ham, champignons, comté and tangy French vinaigrette

Tuna niçoise salad with olives, quail eggs and artichoke hearts

Maple glazed smoked duck with pine nuts, kale, peach and raspberry dressing

Saffron pearl couscous salad with medley vegetables and zesty lemon dressing

Salad

Urban Farm Salad Extravaganza

Mesclun salad, arugula, baby spinach, romaine, radicchio, endive and pea shoot

Condiments

Cherry tomato, telegraphic cucumber, pickled beet, green olive, organic carrot, baby radish, celery, sunflower seed, walnuts, pumpkin seed and dried cranberry

Dressing

Manuka chia seed vinaigrette, thousand island, French, ranch, aged modena balsamic, organic coconut ginger vinaigrette and artisan extra virgin olive oil

Soup of the Day

Chef Special

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Carving Station

From our grill and jasper oven

Herb-Marinated Australian Wagyu Beef Tomahawk
with cabernet sauvignon jus

Rotisserie D'agneau Au Jack Daniels
Jack Daniels whisky flambe whole baby lamb with rosemary jus

Live Cooking Station

Grilled Atlantic Lobster Egg Benedict
Poached egg, shio kombu hollandaise, avruga caviar and shiso cress

Mediterranean Specialties

Daube de Boeuf à l'Orange
Cabernet sauvignon braised beef cheek with orange and carrots

Hachis Parmentier de Canard
Duck confit, herbes de provence, truffled mash, nutmeg and gruyère cheese

Coquillettes au Jambon
Baked macaroni with Paris ham, cauliflower, grated comté, gruyère, and emmental cheese

Tian Provençal Vegetables
Aubergines, courgettes, onion, tomato, pepper, garlic, thyme, bay leaves and olive oil

Creamy Truffle Mushroom Pasta
Penne pasta with medley farm mushroom and summer truffle oil

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Live Station

French L'artisan Des Glaces

Choice of premium ice cream, waffle cone and condiments

LA PÂTISSERIE

Meet Chef Eunice Low – a true artisan of French pâtisserie, where elegance meets indulgence. With a delicate touch and a flair for finesse, she transforms classic French desserts into edible art. From airy mille-feuille to rich opera cakes, Chef Eunice brings passion, precision, and Parisian charm to every creation.

'KOPI-O' Velvet Chocolate Cake

Local coffee infused dark chocolate mousse cake and cacao nibs

Pandan Kaya Choux

Profiterole, pandan kaya crème diplomate and sour cherry compote

Osmanthus Oolong Tea Verrine

Oolong tea panna cotta and osmanthus gelee

Calamansi Meringue Tart

Grapefruit, lemon curd and calamansi gel

Tropical Baba Au Rhum

Passionfruit rum and coconut chantilly cream

Almond Poached Pear Tart

Almond frangipane and poached pear

Floral Madeleine 'Botanic Singapore'

Assorted mini madeleine scented with orange blossom, pandan, bandung rose and Singapore black tea

Teh Tarik Caramel Mille-Feuille

Violet & Cassis Opera Cake

Hazelnut Paris Brest with Milo Crunch

Pandan Coconut Crème Brûlée

Tropical Fresh Fruits Platter

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Beverages

- French Wine Package | \$58++ per person**
Vieux Monde Colombard-Sauvignon Blanc, France
Vieux Monde Syrah-Grenache, France
- French Sparkling Package | \$68++ per person**
P. Ferraud & Fils Cremant De Bourgogne Blanc, France
Vieux Monde Syrah-Grenache, France
Vieux Monde Colombard-Sauvignon Blanc, France

- Champagne & Gin Package | \$99++ per person**
Vieux Monde Syrah-Grenache, France
Vieux Monde Colombard-Sauvignon Blanc, France
P. Ferraud & Fils Cremant De Bourgogne Blanc, France
Taittinger Champagne
Selection of Boutique Gins

Pour Favour

Champagne Specials, by the Bottle

Champagne 750 ml	
Aubert et Fils	\$58
Taittinger Brut Reserve	\$88
Henriot Brut Souverain NV	\$98
Veuve Clicquot NV	\$128
Philippe Gonet Reserve Brut	\$168
Dom Pérignon NV	\$368
Krug NV	\$380
Armand de Brignac NV	\$588
Nicolas Feuillatte Palmes d'Or NV	\$688
Louis Roederer Cristal 2004	\$888
Louis Roederer Cristal 2002	\$888
Louis Roederer Cristal 1999	\$999
Louis Roederer Cristal 2008	\$1,888

Champagne Magnum & Jeroboam Selection

Henriot Brut Souverain NV 1500ml	\$188
Veuve Clicquot NV 1500ml	\$248
Veuve Clicquot NV 3000ml	\$788

Rosé	
AIX 750 ml	\$48
AIX 1500ml	\$92

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