

FESTIVE WEEKEND BRUNCH MENU
\$128++ PER PERSON

URBAN FARM SALAD *Extravaganza*

Mesclun Salad, Arugula, Baby Spinach, Romaine, Radicchio, Endive, Pea Shoot

CONDIMENTS

Cherry Tomato, Telegraphic Cucumber, Pickled Beet, Green Olive, Organic Carrot, Baby Radish, Celery, Sunflower Seed, Walnuts, Pumpkin Seed, Dried Cranberry

DRESSING

Manuka Chia Seed Vinaigrette, Thousand Island, French, Ranch, Aged Modena Balsamic, Organic Coconut Ginger Vinaigrette, Artisan Extra Virgin Olive Oil

Appetizer

CHRISTMAS BRUSSEL SPROUT SALAD

Oranges, Roasted Pecan Nuts, Pomegranate, Feta and Honey Mustard Dressing

SMOKED TURKEY WALDORF SALAD

Granny Smith Apples, Celery, Grapes, Candied Walnuts, Cranberry and Tangy Dressing

GAMMON HAM FUSILLI SALAD

Cucumbers, Sundried Tomato, Peach, Capsicum, Sweet Corn and Creamy Pesto

PEAR ENDIVE SALAD

Radicchio, Cranberry, Walnut and Stilton Blue Dressing

OCEAN GEMS *Live Station*

HUÎTRES DE CÉLINE N3

French Oyster Céline Perfumed with Raspberry Taittinger Champagne Foam

Butcher
CHARCUTERIE BOARD

Jambon de Bayonne, Saucisson, Salami and Mortadella with Pistachio Olimpica

CONDIMENTS

Baby Cornichons, Caper Berries, Pickled Pearl Onions, Grain Mustard and 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)



Artisanal FROMAGERIE

*An Award-Winning Selection of French Cheese is a Curated Collection to Showcase the Finest Cheese,
The Flavors 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, Assorted Cracker, Assorted Dried Nuts, Briny Olives

La Boulangerie

Rosemary Cruffins, Truffle Cream Cheese Puff, Focaccia, Kouign Amann, Artisan Bread Rolls



Quiche STATION

Smoked Salmon, Spinach and Gruyere Quiche

Porcini Mushroom, Vine Tomato and Asparagus Quiche (V)



Soup

TRUFFLED INFUSED CELERIAC VELOUTE

CARVING

Live Station

GARLIC CAJUN BUTTER GLAZED NORBEST RANCH TURKEY

Roasted Root Vegetable, Maple Butter Caramelized Chestnut, Brussel Sprout with Smoked Pancetta and Almonds
Served with Giblet Sauce & Cranberry Sauce

MESQUITE SMOKE ANGUS BEEF TOMAHAWK

Served with Burgundy Mushroom Jus, Assorted French Mustard and Horseradish

WHOLE ROASTED BRANZINO MEUNIÈRE

With Saffron Beurre Blanc



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Live Station

FOIE GRAS DE CANARD POËLÉ
Raspberry Gel and Aged Modena Balsamic Reduction

PLANCHA LOBSTER BENEDICT
Poach Egg, Muffin, Béarnaise and Avruga Caviar

VALENCIANA SAFFRON PAELLA
Spain Arroz Rice, Shrimp, Bay Scallop, Black Mussel, Iberian Pork Chorizo, Saffron, Sweet Pimentón, Sofrito and Harissa Aioli

PASTA Live Station

PASTA ORECCHIETTE WITH WAGYU BEEF RAGU
Tossed with 24 Months Grana Padano Wheel

SARDINIAN FREGOLA SARDA VONGOLE
With Bottarga, Garlic, Sauvignon Blanc, Saffron Clam Broth

Hot FOOD

MEDITERRANEAN SEAFOOD BOUILLABAISSE
With Pernod, Saffron, Fennel and Vine Tomatoes

CHICKEN FRICASSÉE
French Chicken Stew with Button Mushroom, Thyme, Garlic and Baby Onions

BAROLO BRAISED WAGYU BEEF RIB
With Caramelized Cipollini Onions and Piquillo Peppers

FRENCH HACHIS PARMENTIER
Baked Lamb Stew with Summer Vegetable, Truffle Mash Potato and Gruyère Cheese

HASSELBACK POTATO DAUPHINOISE
Creamy Garlic Butter Sauce and Cheese Fondue Gratin



La Patisserie

Each dessert has been designed and crafted by our Pastry Chef Eunice Low to evoke the magic of Christmas, from the whimsical reindeer and snowman to the indulgent yule log and colorful spheres, capturing the festive spirit in every bite.

MINI MIDNIGHT REVERIE YULE LOG

Earl Grey infused Dark Chocolate, Blackcurrant Gelee and Hazelnut Crunch

CHRISTMAS TREE

Calamansi & Coconut Mousse, Mango Lime Compote, Vanilla Cremeux, White Chocolate and Toasted Coconut Croustillant

IVORY YUZU FINANCIER

Yuzu Infused Ivory White Chocolate Cream with Lemon Financier Sponge

WILD BERRIES TART

Almond Cream, Strawberry Mousse and Berries Compote

CHESTNUT MONT BLANC

Candied Chestnuts, Chestnut Cream and Frangelico

WHITE CHOCOLATE & CRANBERRY DOME

Ivory Chocolate Mousse, Cranberry Compote and Vanilla Chiffon Sponge

MULLED WINE POACHED PEAR VERRINE

Red Wine Poached Pears, Cinnamon Cream and Spiced Gelee

PISTACHIO & SOUR CHERRY ÉCLAIR

Pistachio Cream and Amarena Cherry Glaze

APPLE CRUMBLE TART

Spiced Apple Compote, Buttery Crumble Topping and Vanilla Chantilly Cream

DARK RUM FRUIT CAKE

Classic Rich Fruit Cake, Candies Lemon and Prune

HOMEMADE STOLLEN

Almond Marzipan and Dry Mixed Fruits

PANETTONE

Sweet Italian Bread with Candied Citrus and Raisins

DESSERT

Live Station

SNOWFALL CHURROS

Golden Crisp Churros Piped and Fried A La Minute, Dusted with Spiced Cinnamon Sugar. Served Warm with Artisanal Dips-Rich Dark Chocolate Sauce, Silky Dulce De Leche, Vanilla Chantilly Cream and Mulled Wine Berry Compote

GELATO & SORBET

Dark Chocolate 72% Gelato | Snow White Gelato | Salted Caramel Gelato
Mango Sorbet

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Beverages

Wine Package \$58++ per person

Vieux Monde Colombard-Sauvignon Blanc, France

Vieux Monde Syrah-Grenache, France

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



Menu is subject to change without prior notice.

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