



Father's Day Sunday Brunch

Adult Price: \$135.00**

(Includes a refreshing Highball welcome drink and a delightful Chocolate Collection of Assorted Bon Bons for all dads.)

Kids (8-12 years old): \$67.50**

URBAN WELLNESS 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

ENSALADILLA RUSA

Spanish Potato Salad with Farm Eggs, Piquillo Pepper, Fava Beans, Green Olives, Lemony Dressing

SEAFOOD PIPIRRANA SALAD

Octopus, Prawns, Capsicum, Cumin, Cilantro, Tomato, Cucumber, Citrus Vinaigrette

TUSCAN PANMOLLE SALAD

Cherry Tomatoes, Burrata, Cucumber, Taggiasca Olives, Basil, Caper, White Balsamic Reduction

MAPLE-GLAZED SMOKED DUCK & PEACH SALAD

Lamb's Lettuce, Bleu Saint Flour, Candied Walnut, Cranberry, Cider Vinaigrette

BUTCHER CHARCUTERIE BOARD

Salchichón Ibérico de Bellota, Jamón de Bellota Ibérico, Mortadella, Foie Gras Terrine, Smoked & Beetroot-Cured Salmon

Condiments

Baby Cornichons, Caper Berries, Pickled Baby Onions, Assorted Chutneys, French Mustard

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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ARTISANAL FROMAGERIE

An award-winning selection of Mediterranean cheeses, 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 craftsmanship.

Honeycomb and Selection of Honey

Membrillo Quince Jelly

Dried Fruits, Cracker, Piquillo Pimento Jam, Assorted Nuts, Aged Balsamic and Briny Olives

BOULANGERIE

Pain au Gentleman

Burnt Vanilla Kouign Amann

Truffle Mushroom Cruffin

Beurre d'Isigny Doux & Sel Panier (Unsalted & Salted)

PINSA ROMANA

Quattro Formaggi

Capricciosa Tomato Sauce

Salami

Mortadella

Burrata

Wild Mushrooms

Truffle Cream

CHEF-ATTENDED LIVE STATIONS

FOIE GRAS DE CANARD POËLÉ

Escalope of Foie Gras, Crispy Cinnamon Brioche, Tawny Port Fig Compote, Raspberry Gel, Smoked Salt

CRAB EGGS BENEDICT

Poached Farm Eggs, Crab Salad, Citrus Guacamole, Avruga Caviar, Hollandaise

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JOSPER BASQUE GRILL OFFERINGS

Finished in the Josper Basque Grill with Binchotan charcoal and apple wood, each dish is infused with bold smoke and a whisper of delicate apple-wood fragrance. Where glowing embers meet aromatic smoke, fire and finesse come together to create flavours of primal elegance.

MARISCOS A LA BRASA - COASTAL GEM EXTRAVAGANZA

Boston Lobster, Torched Thermidor

Garlic Butter Half Shelled Scallops

Octopus Tentacles with Smoked Romesco

Norwegian Salmon Wellington

LA CARNE A LA PARRILLA

Cochinillo Asado with Calvados Apple Purée

Aji Amarillo Grilled Farm Chicken Thighs with Aji Verde Sauce

Cajun-Spiced Lamb Leg with Mustard Jus & Mint Chutney

Italian Pork Sausages

Queensland Wagyu Beef Tri Tip MS6/7

Angus Beef Tomahawk with Smoked Salt, Barolo Jus & Dijon Mustard

Sauces

Peppercorn Sauce, Morel Sauce, Chimichurri,
Horseradish, Red Wine Sauce

CATCH OF THE DAY

Whole Mediterranean Branzino with Saffron Beurre Blanc

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MEDITERRANEAN SPECIALTIES

VALENCIANA SAFFRON PAELLA

Spain Arroz Rice, Red Prawns, Iberian Chorizo, Saffron, Bay Scallops, Octopus, Sofrito, Black Mussels

ESTOFADO DE CARNE CON VINO TINTO

Braised Beef Cheeks with Spain Bodega Numanthia, Padron Pepper, Caramelized Cipollini

CHICKEN MARSALA

Chicken Escalope, Button Mushroom, Fresh Thyme, Garlic, Marsala Cream Sauce

PATATAS BRAVAS

Crispy Russet Potatoes, Garlic Aioli, Smoked Paprika Dust, Spicy Bravas Sauce

ESCALIVADA CATALANA

Roasted Vegetables, Aubergine, Piquillo Peppers, Zucchini, Shallots, Thyme, Arbequina Olive Oil, Cherry Tomatoes, Garlic, Fruity Sherry Vinegar

PENNE TRUFFLE ALFREDO TARTUFATA

Wild Mushrooms, Garlic, Creamy Truffle Sauce, Fresh Parsley

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LA PATISSERIE

BURNT HONEY BASQUE CHEESECAKE

Philadelphia Cream Cheese, Smoked Sea Salt

DARK CHOCOLATE & OLIVE OIL CAKE

64% Manjari Chocolate, Olive Oil Sponge, Cocoa Nib Crunch

PISTACHIO CANNOLI MILLE FILLE

Crispy Cannoli Shards, Pistachio Diplomat Cream

BLOOD ORANGE NEGRONI VERRINE

Campari Orange Gelée, Madagascar Vanilla Mousse, Citrus Marshmallow Foam

DARK RUM TIRAMISU

Espresso Mascarpone Tiramisu, Dark Rum Gel

HAZELNUT OPERA SLICE

Gianduja Crunch, Dark Chocolate Glaze, Hazelnut Sponge

GRILLED FIG & RICOTTA TARTLET

Honey Rosemary Glaze, Lemon Ricotta Cheese, Vanilla Shortcrust

BANOFFEE

Vanilla Mascarpone Cream, Roasted Banana Compote, Pecan Croustillant

LEMON SEMOLINA CAKE

Lemon Syrup, Mascarpone Chantilly Cream

CARAMEL SAINT HONORÉ

Choux Pastries, Caramel Glaze

CHEF-ATTENDED LIVE STATION

EMBER ROLL

Crisp brick pastry filled à la minute with Limoncello Mascarpone Cream and Citrus Crumble

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