



TO MUM WITH LOVE: MOTHER'S DAY BRUNCH

12 MAY 2024 | 12PM - 3PM

FOOD PACKAGE

Buffet package, inclusive of free-flow:
Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$158++ per person
\$79++ per child (ages 6 to 12)

CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Laurent-Perrier Champagne | Rosé Champagne |
Red, White & Rosé Wines | Mimosa | Beers |
Tanglin Sling | Ribena Bramble | Singapore 65 |
Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$198++ per person





FROM THE SEA

Boston Lobster
Snow Crab Legs
Local Yabbies
Tiger Prawn
Sea Conch

Half Shell Scallop
Canadian Black Mussel
Japanese Clam
US Oyster
Fin de Claire

Condiments: Lemon Wedges, Red Wine Mignonette,
Wasabi Mayo, Cocktail Sauce, Tabasco

JAPANESE CORNER

Sashimi Moriawase
Salmon and Tuna Sashimi
Varieties of Sushi and Maki Roll
Cold Soba Noodles with condiments
Wasabi, Shoyu, Pickled Ginger, assorted Japanese Pickles

SALAD BAR

Fresh Greens

Mix Mesclun, Wild Rocket, Baby Spinach, Kale, Red Chicory,
Butter Lettuce, Romaine Lettuce

Dressing

Citrus Dressing, Balsamic Vinaigrette,
Thousand Island, Caesar Dressing

Condiments

Cherry Tomato, Cucumber, Kidney Beans, Garbanzo Beans,
Tuna Tataki, Fresh Avocado, Sweet Corn, Beetroot, Capsicum,
Red Onion, Edamame Bean, Cannellini Beans

Individual Salads

Smoked Salmon Bruschetta with Ikura Roe
Caviar Blinis with Quail Eggs
Singapore Fruit Rojak Roll
Roasted Cauliflower with Hummus and Sesame Dressing
Burrata with Fermented Tomato and Balsamic Pearl
Pear and Rocket Salad with Macadamia Nuts and Segment Citrus
King Prawn and Lychee Coriander Salad with Lemongrass Dressing

Assorted Yoghurt

*Opus Bar & Grill reserves the right to make changes to the menu, subject to the availability of ingredients.



CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

Selected 5 on rotation

Parma Ham	Hungarian Salami
Honey-glazed Smoked Ham	Rosette Salami
Smoked Turkey Ham	Casalingo Salami
Chicken Lyoner	Chorizo
Saucisson	Wagyu Beef Pastrami
Mortadella Ham	Varieties of Marinated Olives and Antipasto

SEASONAL CHEESE & ARTISAN BREADS

Selection of 6 European Seasonal Cheeses
Quince Paste, Grapes, Assorted Oat Crackers, Grissini and Lavosh
Dried Fruits – Apricot, Prune, Apple, Mango
Nuts – Almond, Walnut, Hazelnut, Pecan, Macadamia, Pistachio

Selection of Artisanal Bread
Sourdough, Multigrain and Walnut Loaves
Mini Baguette, Fruit Roll and Rye Roll

NOODLE STATION

Sarawak Dry Kolo Mee
Chicken Char Siew, Bok Choy, Pork Lard

Laksa Noodle Soup
Rice Noodle, Egg, Fish Cake

ASIAN FLAVOURS

Norway Salmon Fried Rice with Bonito Flake
Stir-fried Typhoon Shelter Crab
Pandan Chicken Curry
Braised Trio Mushroom with Nai Bai and Black Moss
Nyonya Assam King Prawn
Wok-fried Pork with crispy Garlic
Double-boiled Coconut Chicken Soup with Snow Fungus



LIVE STATION

Wok-fried XO Seafood Carrot Cake

EUROPEAN CORNER

White Truffle Celeriac Soup
Shepherd's Pie
Cuisse de canard with Lentil Basquaise
Shakshouka
Escargot
Smoked Salmon Eggs Benedict with Beet Hollandaise

ITALIAN CORNER

Pizza

Calabrese, Italian Nduja Sausage
Margherita Pizza, Basil
Sundried Tomato, Broccolini Genovese
Bacon, Sausage, Spring Onion, Sweet Sauce

Pasta

Classic Basil Pesto Genovese, Sundried
Tomato, Mashed Burrata
Crabmeat Smoked Tomato Coulis, Chives
Truffle Ravioli, Creamy Butter with Truffle
Paste and Parmigiana

JARRAH WOOD FLAMED

Roasted Australian Prime Ribs
Pulled Lamb with Salsa Criolla
Oak Coal Chicken Thigh with Chipotle Rub
Baby Pork Ribs with Kentucky Bourbon BBQ Sauce
Smoked Beef Brisket with Carolina Sauce
Local Catch Whole Fish
Assorted Sides and Vegetables
Choice of Mustards and Relish



COLLECTION GÂTEAUX

Raspberry Passion Gâteau
Yuzu Bavarian with Lime Mascarpone Chantilly
Pistachio Financier
Rainbow Lapis

CLASSIC TARTE

Lemon Meringue Tart
Cinnamon Pomme Streusel

CHEESECAKE

D9 Signature Blueberry Cheesecake

SHOOTERS IN GLASS

Apple Chutney with Lemon Ivory Chantilly
Vanilla Poached Pear with Dark Chocolate Crèmeux
Cut Fruits in Maison jug

CONFECTIONERY

Assorted Chocolate Pralines
Selection of Cookies
Italian Macarons

CHOCOLATE FOUNTAIN

Marshmallows
Financier
Fresh Fruits

ICE CREAM

Assorted ice cream flavours with condiments:
Crumble
Dark Chocolate Pearls
White Chocolate pearls
Sauces