



## Sunday Champagne Brunch Menu

### From the sea

Boston lobster  
Alaskan king crab legs  
Local yabbies  
Tiger prawns  
Half shell scallops  
Canadian black mussels  
Japanese clams  
Whelks  
Fine de Claire oysters  
New Zealand oysters

### Live station and grill

Slow-roasted Australian prime ribs  
Grilled Korean marinated hanger steak  
Char-grilled pork belly moo ping  
Cumin marinated lamb Porterhouse  
Soy honey Churrasco spring chicken  
Local catch whole fish  
Assorted sauces, mustards and relishes

### Flavours from Japan

Sashimi moriawase  
Salmon and tuna sashimi  
Varieties of sushi and maki roll  
Cold soba noodles

### Live noodle station

Japanese char siew ramen  
Seafood laksa noodle soup  
Penang char kway teow

### Asian delights

Lotus leaf rice  
Creamy salted egg crab  
Wok-fried Nyonya prawns  
Dongpo pork  
Three cup chicken  
Cordyceps flower chicken soup



### Yogurt and muesli

Bircher muesli with wild berries

Natural plain yogurt

Assorted flavours of homemade yogurt

### Seasonal cheese and bread

Selection of 16 different European seasonal cheese

Quince paste, grapes, assorted oat crackers

Grissini and Lavash

Assorted dried fruits and nuts

Assorted artisanal bread

Sourdough, multigrain and walnut loaves

Mini baguette, fruits and rye rolls

### Charcuterie (4 on rotation)

Parma ham

Honey-glazed smoked ham

Smoked turkey ham

Chicken lyoner

Saucisson

Mortadella ham

Hungarian salami

Rosette salami

Casalingo salami

Coppa ham

Wagyu beef pastrami

Varieties of marinated olives & antipasto

### Salad bar

#### Fresh Greens

Mix mesclun, wild rocket, baby spinach, red frisée, kale, red chicory, butter lettuce, romaine lettuce

Assorted dressings and selection of condiments

#### Individual salads

Salmon gravlax rosette on cucumber dish with creamy horseradish

Foie gras mascarpone mousse

savoury tartlet with red wine pearl

Compressed granny smith apple with raisins and walnuts

Caramelised purple sweet potato with garlic aioli

Asparagus, eggplant dip and balsamic caviar

Sweet Crab meat coleslaw with chives

Tobiko caviar roe with blinis and crème fraiche

### French corner

#### Galettes

Sauteed mushroom, spinach, Comté cheese

Pork pancetta, Comté cheese, egg

Smoked haddock, crab, spinach, sour cream

Joue de boeuf bourguignon

Cuisse de canard confite

Seafood bouillabaisse

Ratatouille

Escargot

### Italian corner

Zuppa di patate

Portofino pizza

Margherita pizza

Seafood Di Mare

Calzone pizza

### Live pasta station

Assorted pastas

### Sauce

Pomodoro

Alla Genovese

Pesto Basil Calabrese

### Collection gateaux

D9 Specialty Cake

Guanaja dark chocolate crunchy

Raspberry passion care

### Cheesecakes

American cheesecake

Blueberry cheesecake

### Custards and flans

Citrus crème brulee

Bread and butter pudding

### Classic tarte

Coffee ganache tart

Almond cream berries tart

### Desserts in shooters

Banoffee pie

Pandan gula melaka bavarios

Red fruit lime

### Confectionery

Premium chocolate pralines

Cookies

Macaroons

### Classic loaves

Carrot cake

Sugi almond

Olden banana

### Chocolate fountain

Marshmallows

Fresh strawberries

Financier

For the little ones

Curly fries

Homemade sausage roll

Fish or chicken fingers

Beef sliders

Mac & cheese