



## Sunday Brunch | 1230pm to 330pm

\$178 per adult inclusive of free flow Champagne Laurent Perrier Brut, wines, beer and a DIY Mojito Bar

\$148 per adult inclusive of Prosecco, wines and beer

\$146 per adult inclusive of DIY Mojito Bar

Buffet only at \$98 per adult | \$59 per child (ages 6 through 12)

### 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

### Salads & starters

Salad bar with a variety of dressing and condiments  
Creamy potato salad  
Waldorf salad  
King prawn and sweet mango quinoa salad  
Heirloom tomato and bocconcini cheese with pesto  
Foie gras terrine with peppers and Champagne  
Smoked duck breast with dragon fruit salsa  
Deville eggs with chives and smoked salmon

### Charcuterie

Parma ham  
Smoked honey glazed royal pepper ham  
Lomo  
Saucisson  
Rosette  
Coppa ham  
Wagyu pastrami  
Assorted marinated olives & antipastos

### Bread & cheese room

Selection of European seasonal cheese  
Dried fruits and nuts  
Artisanal bread

### Live station & grill

Wagyu donburi  
Chicken curry udon  
Slow-roasted Australian prime ribs  
Grilled hanger steak  
Sous vide pork belly  
Overnight marinated lamb Porterhouse  
Flame-grilled butterflied chicken  
Gourmet wagyu beef sausages  
Local catch whole fish

## Flavours from Japan

Sashimi Moriawase  
Varieties of sushi and maki roll  
Cold soba noodles  
Wagyu donburi  
Chicken curry udon

## French specialities

Foie gras with tangy green apple puree  
Beef cheek bourguignon  
Duck leg confit with lentils  
Salmon papillote  
Escargot  
Coq au vin

## Taste of Italy

Fish soup  
Fresh tomato soup  
Cheese and mushroom pizza  
Margherita pizza  
Four cheese pizza  
Spinach & feta cheese ravioli  
Squid ink risotto  
Wagyu Scotch egg

## Asian delights

Yang Zhou fried rice  
Wok-fried chilli crab  
Wok-fried 'Kam Heong' prawn  
Prawn paste chicken  
Steamed fish fillet with superior soya sauce

## Vegetables

Roasted red skin potato  
Green asparagus  
Broccoli almondine  
Vine tomatoes

## D9's legendary cheesecake

American cheesecake  
Blueberry cheesecake

## Sweet treats

Ivory yuzu  
Royal hazel  
Mango passion  
Citrus almond cake  
Crème brûlée  
Bread and butter pudding  
Citron tart  
Candied mixed nuts tart

## Dessert in shooters

Dulcey caramel  
Piña colada  
Summer berries

## Confectionery

Premium chocolate pralines  
Cookies  
Macaroons

## Sweet loaves

Mixed fruit  
Marble  
Banana

## Chocolate fountain

Marshmallows  
Fresh strawberries  
Financier