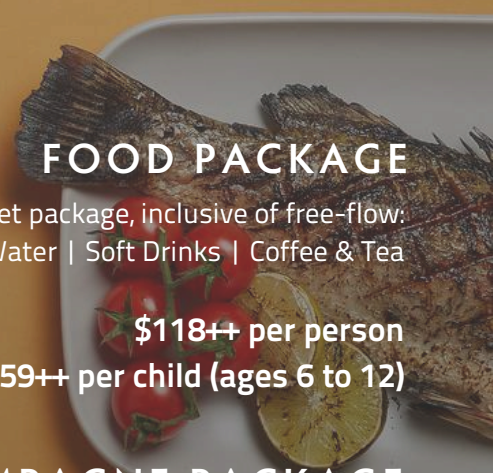




VOCO BRUNCH WHERE FLAVOUR, FUN, AND FLAIR BEGINS

AVAILABLE EVERY SUNDAY, 12PM - 3PM



FOOD PACKAGE

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

\$118++ per person

\$59++ per child (ages 6 to 12)

CHAMPAGNE PACKAGE

Buffet package, inclusive of free-flow:
Taittinger Brut Reserve NV Champagne | Rosé Champagne |
Red, White & Rosé wines | Beers | Tanglin Sling | Ribena Bramble |
Singapore 65 | Still & Sparkling Water | Soft Drinks | Coffee & Tea

\$178++ per person



BAR AND GRILL





Opus
BAR & GRILL

FROM THE SEA

Boston Lobster
Snow Crab Legs
Local Yabbies
Tiger Prawn

Half Shell Scallop
Canadian Black Mussel
Japanese Clam
Fresh Oyster

Condiments: Lemon Wedges, Red Wine Mignonette,
Wasabi Mayo, Cocktail Sauce, Thousand Island, 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, Cocktail Sauce,
Honey Mustard Dressing, 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

Avruga Caviar in Rosette Pie Tee Cup
Black Pepper Macaron with Smoked Salmon Rillettes
Grilled Peach Baguette Crostini with Balsamic Pearl
Cucumber Avocado Gazpacho
Fermented Meli-Melo with Basil Pesto and Wild Rocket
Sichuan Spicy Octopus with Puff Rice
Mediterranean Chickpea Salad

Assorted Yoghurt

CHARCUTERIE, ITALIAN COLD CUTS & OLIVES

Selected 5 on rotation

Parma Ham
Honey-glazed Smoked Ham
Smoked Turkey Ham
Chicken Lyoner
Saucisson
Mortadella Ham

Hungarian Salami
Rosette Salami
Casalingo Salami
Chorizo
Wagyu Beef Pastrami
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 Artisan Bread
Sourdough, Multigrain and Walnut Loaves
Mini Baguette, Fruit Roll and Rye Roll

NOODLE STATION

Tomato Broth Ramen
Tomato, Local Greens, Iberico Pork

Laksa Noodle Soup
Rice Noodle, Egg, Fish Cake

ASIAN FLAVOURS

Fried Rice with Roasted Pork and Hong Kong Kailan
Steamed Brown Crab with Vermicelli
Wok-fried Trio Flavour Chicken
Thai Crispy Pork with Spices
Wok-fried King Prawn with Ginger and Garlic
Stir-fried Black Fungus with Garlic Sprout
Double-boiled Lotus Root Chicken Soup



Opus

BAR & GRILL

LIVE STATION

White Clams in Chinese White Broth
Beancurd Stick, Long Cabbage, Vermicelli Noodle

EUROPEAN CORNER

Roasted Cauliflower Soup with Toasted Almonds
Pollo alla Cacciatora with Mushroom in Tomato Gravy
Cuisse de Canard with Raisin Pine Nut Couscous
Braised Harissa Eggplant with Chickpeas
Escargot

IL CIELO CORNER

Pizza

Zucca e Agnello Pizza
Pumpkin Base, Braised Lamb, Roasted Potatoes
Grilled Vegetables Pizza

Pasta

Pasta alla Norcina
Creamy Truffle Sauce, Pork Sausages
Pesto
Sundried Tomato and Mushroom
Beef Bolognese

JARRAH WOOD FLAMED

Roasted Australian Prime Ribs
Spice-rubbed Lamb Porterhouse
Peri-peri Roast Chicken
Coal Herb Pork Sausage
Smoked Beef Brisket
Local Catch Whole Fish
Assorted Sides and Vegetables
Choice of Mustards and Relish



Opus
BAR & GRILL

COLLECTION GÂTEAU

Mango Lime Gâteau
Pecan Carrot Cake
Double Espresso infused Layered Cake
Praline Choux Puff

CLASSIC TARTE

Rose Meringue Tart

D9 CAKERY SPECIALS

Signature Blueberry Cheesecake
Summer Strawberry Verbena Tart
Black Forest Cake

SHOOTERS IN GLASS

Poached Mandarin Orange with Dark Chocolate Whipped Ganache
Summer Berries Compote with Strawberry Ivory Chantilly
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