



# Festive Brunches

SUNDAYS IN DECEMBER  
FROM \$128++ PER PERSON

## S A L A D B A R

Mixed Green, Butter Lettuce, Baby Spinach, Romaine, Arugula  
*Corn Kernels, Kidney Beans, Cherry Tomato, Cucumber  
Carrot Stick, Radish, Capsicum, Sweet Turnip, Celery  
Thousand Island, Ranch, Honey Mustard sauce, Italian, Ranch  
Asian Sesame, Balsamic, Artisan Oil*

## A P P E T I S E R

Mimosa Salads, Tomatoes & mozzarella with basil pesto,  
Southern Potatoes Salads with Bacon, Spice Baked Pumpkin  
Salads with Golden Raisin

## S U S H I & S A S H I M I

Selection of Sushi and Maki Roll, Tuna, Salmon, Octopus  
*Pickled Pink Ginger, Wasabi & Kikkoman*

## O Y S T E R B A R

Fin de Claire, Normandy, Irish, Canadian

## F R E S H F R O M T H E S E A

Steamed Dungeness crab, Boston Lobsters, Snow Crab Chilled Tiger  
Prawns, Yabby, Half Shell Scallop with Roe, Clams, Mussels

*Served with Horseradish Cocktail Sauce, Marie Rose Sauce,  
Mignonette, Red Wine Vinegar Shallot, Lemon Wedges &  
Tabasco*

## C H E E S E C O R N E R

Selection of 12kinds of Soft, Semi, Hard and Blue Cheeses

*Honey Comb, Maple Syrup, Dried Fruits, Olives, Nuts,  
Marmalade, Jams, Grapes, Crackers, Lavosh, Grissini Sticks,  
Bread Stick*





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## C O L D C U T S S E L E C T I O N

Coppa Ham, Beef Bresaola, Parma Ham, Pepperoni Salami  
Duck Rillettes, Pork Rillettes, Country Terrine

*Accompanied with Capers, Cornichons, Pearl Onion, Marinated Olives,  
Sun Dried Tomato, Grain Mustard, Almonds, Walnuts*

## H O M E - M A D E S M O K E D F I S H

Smoked Salmon, Gravlax & Halibut

## C A V I A R S T A T I O N

8 Gems Caviar with Blinis

*Selection of Caviar, Roe & Tobiko served with  
Chopped Red Onion, Egg, Chives, Sour Cream, Blinis*

## P I Z Z A

Margherita Pizza

## S O U P

Cinnamon Pumpkin Soup

## S P R I N G S P E C I A L T I E S

Grilled Lamb T bone with Rosemary, Wild Mushroom, Star Anise Jus  
Slow Cooked Mediterranean Snapper  
with Red Pepper, Green Olive Tapenade  
Sautéed Seafood with Puttanesca Sauce  
Christmas Meatball with Rosemary Cranberry Sauce  
Sautéed Brussel Sprout and Roasted Butternut  
Pilaf Rice with Sultanas and Cranberry





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## L I V E S T A T I O N

Traditional Turkey

*Chestnut Bread Stuffing, Roasted Root Vegetable  
Served with Giblet Sauce & Cranberry Sauce*

Honey Glaze Bone in Gammon Ham

*Served with Pineapple Sauce*

Roasted Suckling Pig, Crispy Pork Knuckle

*with sage herbs sauce*

Salmon with Sea Salt Crusted

*Served with Roasted Capsicum, Tomato, Garlic, Onion and Herbs*

Grilled Spanish Mustard Beef Tomahawk

*Selection of Mustard, Horseradish, Sour Cream*

Seared Foie Gras

*Served with Balsamic Jus and apple Compote*

Cliff Pasta Station

*Sauce of the Day, Selection of 3 Pasta Choice*

## I N D I A N C O R N E R

Butter Chicken, Vegetable Jalfrezy, Goan Fish Curry, Vegetable Biryani,  
Live Cooking of Tandoori Chicken, Plain and Garlic Naan

*Mango Chutney, Achar, Raita, Lemon Wedge*

## C H I N E S E W O K

Stir Fried Slice Fish with Black Bean Sauce, Sweet & Sour Turkey  
with Pineapple and Capsicum, Braised Mushroom with Broccoli,  
Seafood Fried Rice





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## L I V E N O O D L E S T A T I O N

Singapore Laksa with Fish Cake, Shrimps, Quail Egg,  
Bean Sprout, Shredded Chicken

## D I M S U M I N B A S K E T

Assorted Dim sum Selection  
*Served with Condiments*

## C H O C O L A T E F O N D U E

Strawberry Skewer, Assorted Fruit Skewer, Marshmallow and  
Dried Fruit

## I C E C R E A M S T A T I O N

Chocolate, Rum & Raisin, Strawberry

## C H O C O L A T E B A R S T A T I O N

80% Dark Choco Slab, White Choco Slab, Milk Choco Slab  
Fruits Choco Slab

## S L I C E D & W H O L E F R U I T

Rock Melon, Watermelon, Honeydew Melon, Pineapple, Dragon  
Fruit, Apple, Orange, Pear, Plum, Grapes







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## L A P A T I S S E R I E

Traditional Chocolate Log Cake, Christmas Fruit Cake, Mini Mince Pie, Mango Yuzu Log Cake, Mont Blanc Yule Log Cake, Red Berry Bread & Butter Pudding, Christmas Cookies, Dark Chocolate Citrus Ananas Chantilly, Crème Brulee, Christmas Stollen, Panettone, Assorted French Pastries

## L I T T L E P R I N C E & P R I N C E S S

Chicken Hot Dog

*Chicken Hotdog with Sesame Bun*

French Fries

*Served with Chilli & Tomato Sauce*

Kids Margherita

*Tomato, mozzarella, basil*

Penne Pasta

*with Tomatoes Sauce*

Chicken Nuggets

*Mixture of Deep Fried Battered Chicken*

Orange Juice

*Freshly Squeeze Orange*

Fresh Fruit Salad Bowl

*Papaya, Honeydew, Dragon Fruits, Watermelon*

Kids Ice Cream

*Served with Chocolate Sprinkle and Waffle Biscuit*

Chocolate Doughnut, Assorted cup cakes, Gummy Bears

