

hangover brunch

SATURDAY BRUNCH, 01 JANUARY
FROM \$128++ PER PERSON

SALAD

Mesclun Mix, Baby Spinach, Butter Lettuce, Arugula
Red & Yellow Cherry Tomato, Telegraph Cucumber, Corn Kernel, Alfalfa
Sprouts, Broccoli, Cauliflower, Red Onion Sliced, Shredded Carrot
Asian, Balsamic, French, Italian, Thousand Island

COLD CUT SELECTION

Smoked Salmon, Beef Salami, Smoked Turkey Ham

CHEESE CORNER

Selection of Soft, Semi, Hard and Blue Cheeses
Served with Black Olive, Fresh Grape, Pommery Mustard, Fruits Compote, Dried
Apricot, Walnut, Cherry Tomato, Cocktail Onion, Gherkin, Lavosh, Grissini

CEREAL BAR

Choice of 5 types of cereal

GLUTEN FREE CORNER

Choice of 2 types of Gluten Free Bread
Choice of 2 types of Gluten Cereal

MILK SELECTION

Fresh Milk, Skim Milk

JUICE SELECTION

Grapefruit Juice, Guava Juice, Apple Juice, Orange Juice



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W H O L E F R U I T

Banana, Fragrant Pear, Plum, Mandarin Orange, Passion Fruit

B A K E R Y

Rye roll, Soft roll, Chocolate muffin, Raisin muffin, Cranberry muffin
Plain Croissant, Pain au Chocolate Mini Chocolate doughnut,
Pain au raisin Danish, Strawberry Danish, and Cinnamon Danish,
Banana cake, White toast, Whole-meal toast, Multigrain toast
Baguette, Walnut bread, Rye bread, Whole-meal fruit, Brioche Loaf
Pancake with Icing Sugar and Berries, Served with Maple and Butter

W A F F L E

Plain Waffle, Peanut Butter
Served with Condiments

E G G S T A T I O N

Sunny side-up, Over Easy, Egg Omelette with
Condiment Choice of Onion, Parmesan cheese, Mushroom, Capsicum, Tomato

I N D I A N D E L I G H T

Roti Prata, Vegetable Sambar

C H I N E S E S T R A I T S

Stir Fried Sin Chow Noodle, Vegetarian Fried Rice, Wok Fried Asian Green

T H E C L I F F P A S T A S T A T I O N

Sauce of the Day, Selection of 3 types of pasta



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LIVE STATION

Crispy Pork Knuckle
Cinnamon Apple Sauce and Gravy Sauce
Oven Baked Whole Salmon
Dill Cream Sauce, Roasted Vegetable
Seared Foie Gras
Served with M&M Crust, Balsamic Jus and Fruit Compote
Beef Wellington
Served with Dijon Mustard, Pommery Mustard and Horseradish

PIZZA

Margherita Pizza

CREAMERY

Chocolate, Vanilla, Strawberry, Cookies & Cream Sandwich

CHOCOLATE FONDUE

Strawberry Skewer, Assorted Fruit Skewer, Marshmallow and Dried Fruit

LA PATISSERIE

Spiced Orange Chocolate Tart, Apple Strudel, Blueberry Cheese Cake
Red berry Bread and Butter Pudding, Chocolate Pistachio Verrine,
Selection of Tropical Fresh Fruits, Espresso Caramelise Banana Gateau,
Dark Chocolate Citrus Ananas Chantilly

