

CHRISTMAS DAY BRUNCH

25 December 2018, 12:00 PM–3:00 PM

From \$258.00++ per person

AMUSE BOUCHE

Citrus Blinis with Traditional Condiments and Oscietra Caviar

EXCEPTIONAL PASS-AROUNDS

Butternut Velouté with Wild Mushroom Chantilly and Cep Powder

Alaskan King Crab Salad with Sweet Turnip and Japanese Sea Urchin

Braised Spanish Octopud with Tomato and Coriander Salsa

Smoked Salmon Mousse with Dill and Salmon Roe in Charcoal Cone

Pan-seared Hokkaido Scallops with Celeriac and Black Truffle Sauce

A MEDLEY OF SEAFOOD

Freshly Shucked Fine de Claire Oysters, Boston Lobster, Alaskan King Crab, Black Mussels, Tiger Prawns, Chilled Scampi

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

SUSHI AND SASHIMI

Norwegian Salmon, Spanish Octopus, Yellow Fin Tuna, Hamachi, California Roll, Avocado and Salmon, Roasted Eel, Mango and Prawn

With Cocktail Sauce, Horseradish Sauce, Tabasco, Red Wine Shallot Mignonette Dressing, Lemon Wedges

If you have any food allergies or food intolerances, please inform our service staff.
All prices quoted are in Singapore dollars, and are subject to 10% service charge and prevailing taxes of 7%.

FRESH SALADS

Mesclun Salad, Iceberg Lettuce, Baby Romaine, Arugula Salad, Feta Cheese, Pumpkin Seeds, Carrots, Kalamata Olives, Sweet Corn, Cherry Tomatoes, Quail Eggs, Kenya Beans, Croutons, Gherkins, Parmesan Cheese, Homemade Smoked Salmon

With French Vinaigrette, Italian Dressing, Wafu Dressing, Thousand Island Dressing

ASSORTED CHARCUTERIE

Bayonne Ham, Jesus de Lyon, French Salami, Spicy Chorizo, Duck and Pork Rillettes, Pork Terrine, Foie Gras Terrine

HOMEMADE BREADS AND PIES

Cheese Grissini, Ciabatta Bread, Tomato Focaccia, French Baguette, Soft Buns, Multigrain Loaf, Walnut and Fig Bread, Chestnut and Raisin Loaf, Pumpkin and Raisin Pie, Bacon and Egg Pie

HEARTY SOUP

Roasted Chestnut Velouté with Crispy Pancetta Bits and Black Truffle Whipped Cream

ARTISANAL CHEESES

An assortment of artisanal French Cheese

With Dried Fruits, Assorted Crackers, Fig Jam, Walnuts, and Manuka Honey

FROM THE CARVERY

Whole-Roasted Turkey served with Chestnut Stuffing, Cranberry Sauce and Giblet Gravy

Honey-Glazed Gammon Ham served with Apple Sauce and Grilled Pineapple with Cinnamon

Roasted Lamb Leg with Garlic and Rosemary served with Corn on the Cob, Fingerling Potatoes and Natural Lamb Jus

LIVE STATION

PAN-SEARED DUCK FOIE GRAS

Pear William Compote, Pistachio, Balsamic Gastrique, Brioche

63°C ORGANIC EGG

Bell Pepper Ragout, Crispy Parma Ham, Black Truffle Emulsion

GASTRONOMIC MAINS

BLACK COD MEUNIERE

Creamy Coco Beans, Chorizo Crumb, Lemon Beurre Blanc

PAN-SEARED WAGYU STRIPLOIN

Cherry Tomato Provençal, Truffled Mashed Potatoes, Brussels Sprouts, Bordelaise Sauce

DUCK LEG CONFIT

Sarladaise Potatoes, Green Peas and Heirloom Carrots with Pancetta, Duck Sauce

ROASTED POTATO GNOCCHI

Sun-dried Tomato Pesto, Pine Nuts, Green Asparagus, Shaved Black Truffle

DELECTABLE DESSERTS

VERRINES

Angel Food Cake with Chantilly Cream, Passion Fruit and Banana Tropicana, Milk Chocolate and Lemongrass, Strawberry Champagne, Mandarin and Vanilla Panna Cotta

FRENCH PASTRIES

Chocolate Choux Puff, Chocolate Miniature Log Cake, Chestnut Mont Blanc Log Cake, Spice Amandine, Yuzu and Apple Cake, Vanilla Tartlet, Apple, Cinnamon and Cheese Saint Honoré, Assorted Macarons, Bird of Paradise, Raspberry Lollipop, Fruit Mille-Feuille, Manjari and Passion Fruit Pyramid, Signature Chocolate and Caramel, Cherry Fruitcake, Stollen
