

WEEKEND BRUNCH, 11am – 2pm

Adult \$40 (U.P. \$50) / Child \$20 (U.P. \$25)

SEAFOOD ON ICE

Tiger Prawn

White Clam

Black Mussel

SALAD BAR

Coleslaw with Nuts & Raisin

Tropical Mixed Fruits Compote

Fusilli Pasta with Turkey Ham & Shrimp

Potato Salads with Shredded Egg & Scallion

BREAKFAST DELIGHT

Over-easy

Sunny Side-up

Scrambled

Baked Bean

Hash Brown

Chicken Chipolata

Egg Mayonnaise
Tuna Pickles Mayonnaise

FROM THE KETTLE

Mediterranean Roasted Pumpkin Soup
with Assorted Bread

FROM THE SAVOURY

Aloha Hawaiian Pizza
Bacon & Spinach Quiche Pie
Beef Cottage Pie

FROM THE PAN

Linguini Pasta alle Vongole
Spaghetti Seafood Arrabiata
Creamy Mushroom Penne

CHINESE CONGEE

Century Egg
Shredded Chicken
Condiments: Spring Onions, Fried Shallot, Sesame Oil

FROM THE FESTIVE CARVERY

Traditional Roast Turkey & Chestnut Stuffing with Turkey Jus & Cranberry

Honey Baked Ham with Pineapple Orange Cinnamon Sauce

Roast Black Angus Sirloin with Black Pepper Sauce

Gourmet Swiss Pork Cheese Sausage

Cajun Spiced Potato Wedges

Festive Garden Vegetable

ALL-TIME FAVOURITES

Signature Nyonya Laksa

Deep-Fried Chicken Wings

Angus Beef Red Wine Stew

Chicken Satay with Peanut Sauce & Rice Cake

Signature Chili Clams with Deep-fried Mantou

Northern Indian Style Butter Turkey with Vegetable Pulao

SWEET TEMPTATIONS

Chef's Special

Deep-fried Churros Dusted with Cinnamon Custard Sugar on Dark Chocolate Dipping Sauce

Pastry

Signature Durian King Cookie-crumbled Cream Puffs

Chocolate Truffle with Caramelized Walnut Log Cake

Maple Pecan Baked Cheese Cake

Mix Berries Chocolate Tart

Gingerbread Crème Brûlée

Mini Mince Fruit Pie

Chocolate Fountain

Fruits Skewer

~ strawberries, apricot, pineapple, green grapes, blueberry

Rainbow Marshmallow

~ assorted marshmallow

Ice-Cream Selection

Double Chocolate

Chocolate Chips

Strawberry

Green Tea

Vanilla

BEVERAGE SELECTION

Special Blend Brewed Coffee

Black Coffee

Café Latte

Cappuccino

Americano

Millennium Tea Selection

Yunnan Pu Erh

Indian Papadum

British Breakfast

Egyptian Chamomile

Uji Sencha Green Tea

Moroccan Peppermint

South African Rooibos