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## COCKTAIL BRUNCH

Saturday, 4<sup>th</sup> December

12.00pm – 3.00pm

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### APPETISERS

*(Choice of three)*

#### British Prawn Cocktail

Tomato-Vanilla Chutney, Gem Lettuce, Brandy-Prawn Dressing

#### Cobb Salad

Bacon, Chicken Breast, Tomato, Quail Egg, Chives, Frisée Lettuce, Diced Avocado, Smoky Burrata, Diced Apple, Toasted Almonds, Chilli Lime Dressing

#### Foie Gras Terrine

Port Wine Gelée, Macerated Raisins, Brioche

#### Tossed Seafood Salad

with Lime Plum Dressing

#### Prosciutto Di Parma

with Sun Dried Tomatoes, Shaved Grana, Garlic Croutons, Arugula

#### Quinoa

with Pearl Barley, Chickpeas, Black Beans, Smoked Corn, Lemon Dressing

#### Smoked Salmon

with Cucumber, Red Onion, Tomatoes, Cream Cheese

#### Roasted Pumpkin

with Feta Cheese, Toasted Sunflower Seeds, Arugula, Aged Balsamic Dressing

#### Chilled Heirloom Tomato Soup

with Croutons, Olives

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### MAIN COURSES

*(Choice of one)*

#### Steamed Cod Fish

With Sautéed Seasonal Vegetables, Green Pea Mousse, Sauce Vierge

#### Roasted Chicken Breast

With White Asparagus, Potato Gratin, Natural Jus

#### Braised Beef Short Rib

With Potato Mousseline, Wild Mushroom, Haricot Verts

#### Grilled Seasonal Vegetables

With Tomato Confit, Avocado, Sourdough, Herb Dressing

#### Hainanese Kurobuta Pork Chop with Fragrant Rice

#### U.S. Steak

with Potato Cake, Sautéed Greens, Sauce au Poivre

#### Soft Cheese Omelette

With Toasted Sourdough, Young Leaves, Mustard Vinaigrette

#### Eggs Benedict

With Grilled Ham, Spinach Leaves Salad, Cayenne Pepper Hollandaise Sauce

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*\$115 cocktail brunch per pax + \$10 ticketing charges*

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### DESSERTS

*(Choice of one)*

Chocolate Tart

Coconut Passion

Berries Pistachio

Mango Bar

Raspberry Yoghurt Ball

Waffle

with Forest Berry Compôte, Maple Syrup, Vanilla Ice Cream

Crêpe Suzette

with Fresh Orange, Soursop Sorbet

Mini Warm Chocolate Pistachio Tart

with Vanilla Ice Cream

### COCKTAILS

#### SUNDAY SPRITZ

Lillet Blanc | Chartreuse Yellow | London Essence Peach & Jasmine Soda

#### SATISFACTION

Jameson Caskmates Stout Edition | Irish Stout Reduction | Brewed Coffee | Cream

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