

estate

SUNDAY GRAND CHAMPAGNE BRUNCH BUFFET

RAW & SEAFOOD KITCHEN

COLD SEAFOOD PLATTER

Tiger Prawns, Yabbies, Black Mussels, Clams, Scallops In Shell, Snow Crab, Whelks

FRESHLY SHUCKED OYSTERS

Canadian Oysters, Irish Oysters, Fine de Claire Oysters

Condiments: Cocktail Sauce, Tabasco, Lemon Wedges, Tartar Sauce Hot Sauce, Shallot Mignonette

SMOKED AND CURED FISHES

Salmon Gravlox, Smoked Salmon, Smoked Snowfish, Smoked Mackerel, Cured Tuna with Tōgarashi

CHARCUTERIE

Prosciutto De Parma, Iberico Ham, Mortadella Ham with Pistachio, Coppa Ham, Salami Rustic, Salami Napoli, Salami Milano, Cooked Ham

Condiments: Green Olives, Black Olives, Chili Kalamata, Stuffed Olives, Onion Cocktail, Cornichon, Gherkins, Dijon, Pommery, English Mustard

Price:

\$158++ per adult
(food only)

\$188++ per adult

(with free flow Laurent Perrier Champagne, White Wine, Red Wine, & Bloody Mary DIY Bar)

\$79++ per child

(aged between 6 and 12 years old. For child aged 5 years old and below dines for free)

Prices are subject to 10% service charge and prevailing government tax.

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ALLÉOSSE CHEESE TROLLEY (32 TYPES)

Condiments: Quince Jelly, Mixed Fruit Chutney, Dried Apricot, Apple, Cranberry, Figs, Mango, Prune, Kiwi, Pineapple, Raisins, Almond, Walnut, Pistachio, Macadamia, Hazelnut

HONEY

Honeycomb, Macadamia, Thyme, Royal Jelly, Rosemary, Forest, Orange Blossom, Eucalyptus, Mountain

BREADS

French Baguette, Signature Sour Dough, Laminated Brioche, Multi Grain, Cheese Loaf, Ciabatta, Garlic Bread, Focaccia, Garlic Bun, Rye Bread

Condiments: Olive Oil, Tapenade, Sun-dried Tomato Dip, Pesto, Unsalted and Salted Butter

TERRINES

Pâté en Croûte, Foie Gras Terrine, Scallop Terrine, Duck Rillettes

APPETIZERS

Classic Caesar Salad

Tuna Niçoise Salad

Buffalo Mozzarella with Heirloom Tomatoes

Angel Hair Pasta with Crab Meat

Classic Bean Salad, Cherry Tomatoes, Feta Cheese, Chives

Cuttlefish Salad with Roasted Vegetables and Balsamic

Quinoa with Avocado, Pomegranate, Green Lettuce

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SASHIMI

Salmon, Tuna, Hamachi

NIGIRI SUSHI

Unagi, Salmon, Tuna, Amaebi, Tamago

MAKI ROLL

California Maki, Soft Shell Crab, Salmon and Avocado, Cucumber Maki

Condiments: Shoyu, Wasabi, Pink Ginger

SALAD BAR

LETTUCES

Arugula, Mesclun, Radicchio, Endive, Yellow Frisée, Butter Lettuce
Baby Spinach, Mizuna Local Spinach, Water Cress, Red Spinach
Iceberg Lettuce, White Cabbage, Red Cabbage, Baby Romaine

PROTEINS

Chicken Breast, Ground Roasted Beef, Roasted Turkey
Baked Fish, Hard Boiled Eggs, Cottage Cheese

BEANS & SEEDS

Corn, Kidney Beans, Black Beans, White Beans, Chickpeas
Quinoa, Lentils, Mung Beans, Black-Eyed Peas, Bulgur

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ANTIPASTO

Artichokes, Sun-Dried Tomatoes, Asparagus, Olives, Caper Berries, Peppers, Marinated Eggplant, Zucchini, Semi-Dried Tomatoes

Condiments: Avocado, Cherry Tomatoes, Yellow Tomatoes, Cucumber, Carrot, Red Radish, Asparagus, Snow Peas, Alfalfa Sprouts, Snow Sprouts, Beetroot, Caper Berries, Capers, Kimchi, Wakame, Croutons, Bacon

Dressings: Balsamic Dressing, Thousand Island Dressing, Raspberry Vinaigrette, Three Mustard Dressing, Caesar Dressing, Parmigiana-Reggiano, Ginger Soya Dressing, Miso Dressing, Sesame Dressing

SOUPS

Double-Boiled Black Chicken Soup with Coconut
Bouillabaisse
Classic Minestrone

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SUNDAY BRUNCH SPECIALS

HOMEMADE BLACK TRUFFLE PASTA
Cage-free 65°C Egg, Parmigiana-Reggiano

FOIE GRAS
Pan-fried Foie Gras, Apple and Passion Fruit Compote
Natural Duck Jus

MAINE LOBSTER THERMIDOR
Brandy Cream Sauce, Parsley

WHOLE WAGYU PRIME RIB
Yorkshire Pudding, Bordelaise Sauce, Mustard

CLASSIC BEEF WELLINGTON
Black Truffle Sauce

WHOLE STUFFED SUCKLING PIG

WHOLE ROCK SALT BAKED SALMON
Citrus Beurre Blanc

VEGETABLES
Brussels Sprouts, Baby Carrots, Green Peas,
Fine Beans, Roasted Kipfler Potatoes

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WOK, FRY & PREMIUM BARBECUE KITCHEN

ESTATE BLACK TRUFFLE ROASTED DUCK

Cabbage, Fried Tofu, Homemade Sweet Turnip Pickle
Coriander Cress, Truffle Plum Sauce, Ginger Honey Soya

SINGAPORE-STYLE POPIAH WITH SOFT SHELL CRAB

Chinese Lettuce, Black Sweet Soya Sauce,
Braised Turnip, Chili Dip, Boiled Egg

CHINESE CUISINE

Stir-Fried Mala Yabbies

Pressure Cooker Oyster with Chinese Wine

Hong Kong-Style 'Bi Feng Tang' Mud Crab

Braised Pork Knuckles with Sea Cucumber

Wok Fried Australian Beef With Jasmine Tea

Sichuan-Style Boiled Mandarin Fish Fillets

Wok-fried Hong Kong-Style Green Vegetables

Broccoli with Braised Mushrooms

'Kung Pao' Chicken with Lychee

Cereal Prawns with Curry leaves

MALAY CUISINE

Ayam Masak Merah

Beef Rendang

Ikan Masak Asam Pedas

Udang Galah Masak Chili Api

Jasmine Rice

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INDIAN CUISINE

Hyderabadi Chicken Dum Biryani
Kerala-Style Prawns With Coconut Curry
Lamb Vindaloo
Chicken Masala
Lady Fingers With Mustard

LOCAL DELIGHTS

Nasi Goreng Kampung with Silver Fish and Homemade Chili
Singapore XO Hokkien Mee
Carrot Cake with Chinese Sausage
Steamed Sticky Glutinous Rice with Chinese Sausage

SPECIALTY NOODLES

White Bee Hoon, Flower Clams, Ginger, Aged Wine,
Wolfberries, Spring Onions, Coriander

DIM SUM

Chicken 'Char Siew' Pau, Laksa Chicken Pau, Liu Sau (Custard) Pau,
Chicken 'Siew Mai', Seafood Gyoza, 'Har Gow'

Condiments: Spicy Hot Bean Sauce, Chili Sauce, Black Vinegar

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DESSERTS

Cotton Candy

ICE CREAMS

Vanilla, Chocolate Chip, Wild Berries, Mango Passion, Azuki Bean Popsicle

DESSERTS IN JARS

Torch Citron Tarte, Pistachio Paris- Brest, Exotic Tea Roll,
Rum & Hazelnut Pate Choux, Marsala Wine Tiramisu,
Champagne Raspberry Gelée, Lychee Rose Cake

CAKES

Triple Fermented Chocolate Cake, Arabica Latte Mille-Feuille,
Black Sesame Cheesecake, Hilton Cheesecake, Mango Infused Jasmine Cake,
Wild Berries Cake, Black Forest Trifle With Morello Cherries, Rose Velvet Cake

SWEET DELIGHTS

Assorted Local Kuehs, Japanese Mochi, Mango Osmanthus Pudding

SELECTIONS OF FRESH CUT AND WHOLE FRUITS

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