



# NEW YEAR'S DAY GRAND CHAMPAGNE BRUNCH

1 JANUARY 2023 • 12PM TO 3PM

## Price:

\$168++ per adult

Additional \$80++  
for free flow of soft  
drinks, beer, house  
wines, mulled wine &  
champagne.

Child aged between  
6 and 12 years old  
dines at 50% off  
adult price. Child  
aged 5 years old  
and below dines on  
complimentary.

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

## RAW & SEAFOOD KITCHEN

### COLD SEAFOOD

Maine Lobster, Tiger Prawns, Yabbies,  
Black Mussels, Clams, Scallops in Shell,  
Snow Crab, Alaskan King Crab Leg, Whelk

### FRESHLY SHUCKED OYSTERS

New Zealand, Irish, Fine de Claire

*Cocktail Sauce, Tabasco, Lemon Wedges,  
Tartar Sauce, Hot Sauce, Shallot Mignonette*

### SMOKED AND CURED FISHES

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

### CHARCUTERIE

Prosciutto di Parma, Jamón Ibérico, Mortadella  
with Pistachio, Coppa Ham, Rustic Salami, Salami,  
Napoli, Salami Milano, Cooked Ham

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

*Menu is subject to changes without prior notice. Our food may contain traces of food allergens.  
Kindly inform our team if you have any special dietary needs or food allergies.*

## CHEESE SELECTION

Ardi Gasna, Gorgonzola, Morbier, Livarot, Bleu d'Auvergne, Chevrette ou Beaufortain, Munster, Saint-Nectaire, Roquefort, Coulommiers, Fourme d'Ambert, Comté, Mimolette, Taleggio, Beaufort, Tommette, Emmental, Chaource, Brie de Meaux, Charolais, Neufchâtel, Tomme de Savoie, Époisses, Soumaintrain, Saint brion, Pont-l'Évêque, Pouligny-Saint-Pierre, Valençay, Sainte Maure, Langres, Trefle Fermier

*Quince Jelly, Mixed Fruit Chutney, Dried Apricot, Apple, Cranberry, Fig, 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 Sourdough, Laminated Brioche, Multi-grain, Cheese Loaf, Ciabatta, Garlic Bread, Garlic Bun, Focaccia, Rye Bread

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

## TERRINES

Pâté en Croûte, Foie Gras, Scallop, Duck Rilette

## COLD APPETISERS

Red Tiger Prawns with Mango and Quinoa

Chickpeas Bulgur Salad and Pomegranate

Greek-style Salad with Feta Cheese

Thai-style Beef Salad

Buffalo Mozzarella with Heirloom Tomatoes and Sweet Basil

Baby Romaine, Chicken Breast, Pear, Hazelnut-Chives Vinaigrette

Cuttlefish Salad with Roasted Vegetables and Balsamic

## SASHIMI

Salmon, Tuna, Hamachi

## NIGIRI SUSHI

Unagi, Salmon, Tuna, Amaebi, Tamago

## MAKI ROLL

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

*Shoyu, Wasabi, Pink Ginger*

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## SALAD BAR

### SELECTED GREENS

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, Roasted Turkey, Hard Boiled Egg

### BEANS & SEEDS

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

### ANTIPASTI

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

*Avocado, Cherry and Yellow Tomatoes, Cucumber, Carrot, Red Radish,  
Asparagus, Snow Peas, Alfalfa Sprout, Snow Sprout, Beetroot, Caper Berry,  
Capers, Kimchi, Wakame, Crouton, Bacon*

### DRESSINGS

Balsamic, Thousand Island, Raspberry Vinaigrette, Three-mustard,  
Parmigiano Reggiano, Caesar, Ginger Soy, Miso, Sesame

### CAESAR SALAD STATION

Bacon, Crouton, Parmesan, Caesar Salad Dressing

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## WESTERN KITCHEN

### FESTIVE SPECIALS

Homemade Gnocchi with Sea Urchin, Bottarga,  
Parmigiano Reggiano, White Truffle Oil

Rock Lobster Thermidor with Brandy Cream Sauce

### CARVING STATION

Whole Roasted Turkey  
Honey Glazed Bone in Ham

Whole Wagyu Prime Rib served with Yorkshire Pudding,  
Bordelaise Sauce, Mustards

Classic Beef Wellington with Black Truffle Sauce  
Whole Stuffed Suckling Pig with Natural Jus  
Whole Rock Salt-baked Salmon with Citrus Beurre Blanc

### SIDES

Baby Roasted Potatoes, Green Peas with Bacon and Cream,  
Glazed Carrots, Roasted Brussel Sprouts, Fine Beans

### SAUCES

Giblet Gravy, Apple Sauce, Cranberry Sauce, Natural Jus

### SOUP

Double-boiled Black Chicken Soup with Coconut  
Bouillabaisse  
Classic Minestrone

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## ASIAN KITCHEN

Estate Black Truffle Roasted Duck  
Cabbage, Fried Tofu, Homemade Sweet Picked Turnip, Coriander Cress,  
Truffle Plum, Sauce, Ginger Honey Soya

Singapore-style Popiah with Soft Shell Crab  
Chinese Lettuce, Black Sweet Soya Sauce,  
Braised Turnip, Chilli Dip, Boiled Egg

Cantonese-style Wagyu Beef Noodles  
with Beef Offal, White Radish, Coriander, Spring Onion,  
Golden Garlic, Celery Flower, Chili Garlic Soya,  
Chili Paste Oil, Ginger, Vinegar

Braised Short Ribs with Hand-cut Noodles  
Beef Tendon, Red Chilli, Spring Onion

## ASIAN-INSPIRED DISHES

Mala Yabbies

Pressure Cooker Oyster with Chinese Wine

Deep Fried Mussels with Spicy Sweet and Sour Sauce

Braised Quail with White Clam and Superior Sauce

Crispy Barramundi with Perilla Leaves and Cured Ham

Braised Chicken with Cuttlefish and Bamboo Shoot

Clay Pot Lamb Stew with Chinese Preserved Bean Curd and Aged Wine

Double-boiled Pork Knuckle with Yellow Bean and Sea Cucumber

Tiger Prawn with Preserved Vegetable and Mushroom Oriental Sauce

Singapore Chilli Crab with Deep Fried Mantou

Nasi Goreng Kampung with Silver Fish and Homemade Chilli

Singapore XO Hokkien Mee

Carrot Cake with Chinese Sausage

Steamed Sticky Glutinous Rice with Chinese Sausage





## DESSERTS

### LIVE STATION

Cotton Candy Ice Cream wrapped with  
Caramelised Peanut, Crust and Coriander

### ICE CREAM

Gelato: Vanilla, Chocolate Chip, Wild Berries, Yam  
Azuki Bean Popsicle

### FESTIVE DELIGHTS

Homemade Mini Minced Fruit Pie  
Homemade Panettone  
Christmas Stollen  
Christmas Pudding  
Christmas Cookies  
Madirofolo 65% Chocolate Yule Log  
Hilton Iconic Cheesecake Yule Log

### DESSERT IN JARS

Baileys Affogato  
Eggnog Cinnamon  
Poached Pear in Spiced Red Wine  
Blood Orange Cruffin  
Torched Tarte au Citron  
Champagne Raspberry Gelée

### REGIONAL DELIGHTS

Kueh Lapis  
Kuehs of Singapore  
Japanese Mochi

### FRUIT BAR

Watermelon, Rockmelon, Honeydew, Pineapple, Jackfruit, Dragon Fruit,  
Guava, Rose Apple, Fruit Salad

### WHOLE FRUITS

Mangosteen, Rambutan, Peach, Nectarine, Plums, Longan, Langsat