



SUNDAY CHAMPAGNE BRUNCH BUFFET

12:00P.M. - 3:00P.M.

ADULTS

CHILDREN

\$178⁺⁺

Free-flow Bugeat-Jouette Champagne,
Aperol Spritz, selected wines and cocktails,
soft drinks, juices, coffee and tea

\$68⁺⁺

For ages 6 to 11 years old

\$158⁺⁺

Free-flow Prosecco, Peroni Beer,
soft drinks, juices, coffee and tea

\$38⁺⁺

For ages 3 to 5 years old

\$118⁺⁺

Free-flow soft drinks,
juices, coffee and tea



All prices are subject to 10% service charge and prevailing government taxes

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

Two types of Seasonal Live Oyster, Boston Lobster, Snow Crab, Black Mussel, Australian Yabby, Tiger Prawn, Clam, Sea Whelk

Mignonette sauce, Tabasco, chilli and lemon dressing, lemon wedge

Sashimi and Sushi

Ahi Tuna, Swordfish, Norwegian Salmon, with sushi and maki selections

wasabi, Japanese shoyu, pickled ginger

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

Cherry Tomato, Cucumber, Broccoli, Shiitake Mushroom, Corn Kernel, Spelt, Feta, Parmesan Shaving, French Bean, Quail Egg, Yellow Capsicum, Sunflower Seed, Pumpkin Seed, Crispy Youtiao, Edamame and Red Radish

dressing options: Caesar, French vinaigrette, Japanese sesame, extra virgin olive oil, grape seed oil, avocado oil, aged Balsamic vinegar, Champagne vinegar

CHARCUTERIE

Cold Cuts

Mortadella al Pistacchio, Prosciutto Cotto, Coppa di Testa, Prosciutto di Parma, Salame Felino

served with marinated olive, pickled vegetables, caperberry, gherkin

Artisanal Cheeses

Taleggio, Gorgonzola Dolce, Provolone Piccante, Pecorino Toscano al Tartufo, Ubriaco Al Whiskey, Tomme de Savoie, Brie de Meaux, Crottin de Chavignol, Langres AOP

dried fruits, selection of premium nuts, fig jam, orange marmalade, crackers selection

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

BREAD BASKET

**Ciabatta, Pane Toscano, Focaccia ai Pomodorini,
Mini Hard Rolls, Mini Soft Rolls, Lavash, Grissini**

salted and unsalted Echiré "Baratte" butter

SOUP

La Pasta e Fagioli

Hearty Emilia Borlotti Bean Stew, Pancetta Ham, Vegetable Mirepoix

Double-boiled Chinese Herbal Soup

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Miso Salmon and Seasoned Wakame

Pickled Kumquat, Sesame Seed

Asian Style Marinated Tuna

Smoked Avruga Caviar, Salted Egg Fish Skin

Chilled Wasabi Prawns

Tobiko Fish Roe, Mango Salsa

Japanese Lobster Salad

Tamago, Seaweed

Foie Gras Mousse with Duck Breast

Strawberries, Matcha Tea, Lavash

Gazpacho of the Day

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

APPETISERS

House-cured Salmon Platter

Assorted Blinis, Egg Mimosa, Crème Fraiche

Beef Pastrami and Provolone Cheese Croissant

Truffle Mayonnaise, Lettuce

Smoked Duck and Pomegranate Salad

Walnut, Quinoa, Navel Orange, Thai Lettuce, Cherry Tomato, Potato

Seared Tuna Niçoise Salad

Boiled Egg, Anchovy, Tomato, Beans, Fingerling Potato, Capsicum, Olive, Baby Cos, Soya-glazed Tuna Loin

Caprese Salad

Buffalo Mozzarella, Heirloom Tomato, Fresh Basil

Oriental Tofu Salad

Beansprout, Carrot, Snow Pea, Tomato, Coriander, Peanuts, Sweet Chilli Sauce

LIVE STATIONS

Fettuccine Truffle Alfredo in Parmesan Wheel

Egg Pasta, Warm Truffle Cream Espuma or Roman Carbonara Espuma

Signature InterContinental Prawn Noodle Soup

Tiger Prawn, Fish Cake, Beansprout, Quail Egg, Yellow Noodle, Fragrant Prawn Broth

Agnello al Forno*

Roasted Herb-marinated Lamb Saddle, Yorkshire Pudding, Vegetable Mirepoix, Chervil

Pollo Ripieno*

Tuscan style Rice-stuffed Roasted Chicken, Nocellara Olive, Wild Mushroom, Chicken Jus

Porchetta di Manzo e Salsa Verde*

Slow-cooked Beef, Piedmont Salsa Verde from the Mortar, Potato Fondant

Bollito Misto*

Emilia-Romagna style boiled cuts of Beef, Veal, Hen and Pork in an aromatic broth, served with Fleur de Sel, selection of mustard and chutney

PINSA

La Margherita Classica

Tomato Sauce, Mozzarella, Fresh Basil

Five Formaggi

Mozzarella, Parmigiano Reggiano, Gorgonzola, Taleggio, Provolone, Acacia Honey

La Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

La Parmigiana

Tomato Sauce, Mozzarella, Fried Aubergine Parmigiana, Pecorino, Basil

La Diavola

Tomato Sauce, Mozzarella, Ventricina Salami, 'Nduja

La Mortadella

Mozzarella, Taleggio, Mortadella di Bologna, Arugula

La Cotto e Gorgonzola

Mozzarella, Ham, Gorgonzola Dolce, Walnut

La Tonno e Cipolle

Tomato Sauce, Mozzarella, Premium Tuna in Oil, Red Onion, Caper, Salted Anchovy

PASTA

Penne di Gragnano alla Bolognese

Beef Bolognese Sauce, Grana Padano

Gnocchi Sorrentina

Artisanal Potato Dumpling, Pomodoro, Fior di Latte Mozzarella, Italian Basil

Girelle di Pasta al Forno Emiliana

Gratin stuffed pasta with Ricotta, Mascarpone Cheese, Green Asparagus, Brown Butter

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

ITALIAN SPECIALTIES

Le Mascagnine di Carne in Umido

Homemade Meatball, Fresh Tomato Marinara, Basil, Parmigiano Reggiano

Le Costine di Maiale in Umido

Braised Pork Baby Ribs, Wild Mushroom, Red Wine Reduction

La Salsiccia e Purea di Patata

Roasted Italian Sausage, Mashed Potato, Charred Onion Gravy, Fresh Herbs

Il Salmone al Vapore

Steamed Norwegian Salmon, Fennel, Dill, Citrus, Sauce Vierge

La Cernia alla Zingara

Oven-baked Seabass, Marinated Olive, Tomato Ragout, Pepper, Caper

Il Caviolfiore Gratinato

Steamed and Baked Cauliflower, Caramelised Onion,
Fresh Thyme, Bechamel, Parmigiano Reggiano

Le Coscie di Pollo

Pan-roasted Chicken Thigh, Baby Potato Stew, Asparagus

Spanish Frittata

Egg Tortilla with Caramelised Onion, Scamorza

I Peperoni Arrosto

Garlic Confit, Apple Raspberry Vinaigrette, Dill, Garden Herbs

ASIAN KITCHEN

Five Spice Marinated Pork Leg

Cinnamon, Star Anise, Superior Soya Sauce

Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrots, Shimeji Mushroom

Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat

Chinese Sausage, Shiitake Mushroom, Fried Shallot, Scallion

Fried Seafood Hokkien Mee

Scallop, Tiger Prawn, Baby Squid, Pork Belly, Egg, Vegetables

Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

Rajma Masala

Kidney Beans, Cumin Powder, Garam Masala, Coriander Leaves

Traditional Lamb Rogan Josh

New Zealand Lamb, Ghee, Chef's Special Mixed Spices, Curd, Red Chilli Powder

Kashmiri Pulao

Saffron, Raisin, Cashew Nut, Pomegranate, Spices, Basmati Rice

Ayam Masak Merah

Chicken Thigh, Tomato, Galangal, Turmeric, Lemongrass, Chilli

Sambal Petai Sotong

Fresh Squid, Petai Beans, Tempeh, Galangal, Belachan Chili

Dim Sum Selection

Pork Siew Mai with Crab Roe
Spinach and Chicken Crystal Ball
Charcoal Salted Egg Custard Bun
Pork Char Siew Pastry

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.

DESSERT

Banana Pound Cake

Caramelised Banana, Peanut Butter, Butter Cream

Marble Cheesecake

Sweet Crumble, Baked Cheesecake

Mini Chocolate Éclair

Choux Puff, Custard Cream

Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Mango Osmanthus Pudding

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

Assorted Cookies

Sensation Macaron Selection

Assorted Chocolate Praline

Mixed Fruit Platter

Warm Danish & Butter Pudding

Vanilla Custard Sauce

Mini Banana Fritter

Gelato e Sorbetti

Madagascar Vanilla, Forest Berry

Chocolate Fountain

Almond, Coconut Flakes, Marshmallow, Chocolate Pearls, Dried Fruits,
Pretzel, Oreo, Berry Compote, Fresh Berry

Menu is subject to changes by the culinary team and buffet items may vary based on seasonal produce.