



SUNDAY CHAMPAGNE BRUNCH BUFFET

1 TO 23 DECEMBER 2024 | 26 TO 30 DECEMBER 2024
12:00P.M. - 3:00P.M.

ADULTS

\$195⁺⁺

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

\$175⁺⁺

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

\$135⁺⁺

Free-flow soft drinks,
juices, coffee and tea

CHILDREN

\$85⁺⁺

For ages 6 to 11 years old

\$55⁺⁺

For ages 3 to 5 years old



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

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

Fresh Oyster, Boston Lobster, Snow Crab,
Black Mussel, Australian Yabby, Tiger Prawn, Sea Whelk, Scallop

Mignonette sauce, Tabasco, Vodka Cocktail Sauce, Lemon Wedge

Sashimi and Sushi

Hamachi, Norwegian Salmon, Ahi Tuna, Sushi & Maki Selection

Wasabi, Japanese Shoyu, Pickled Ginger, Edamame

SALAD BAR

Baby Romaine Lettuce | Mixed Green Salad

Cucumber, Shiitake Mushroom, Corn Kernel, French Bean, Quail Egg, Virginia Ham,
Cherry Tomato, Sunflower Seed, Pumpkin Seed, Crispy Dough Fritter, Feta

Dressing Options:

Caesar, French Vinaigrette, Japanese Sesame, Rojak, Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar

CHARCUTERIE

Cold Cuts

Mortadella di Bologna, Prosciutto Cotto, Salame Calabrese, Pancetta Piana, Chambost Salami, Iberico Ham
Caperberry, Gherkin, Chutney

Les Frères Marchand Selection of Premium Cheeses

Dried Fruit, Mixed Nuts, Jam, Cracker

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

BREAD BASKET

Pane Toscano, Ciabatta, Sourdough, Lavash, Grissini, Mini Hard & Soft Rolls

Salted and Unsalted Eclairé Baratte Butter

SOUP

Zuppa all'Astice

French Lobster Bisque, Garlic Crouton, Parmesan

Double-boiled Irish Duck Soup with Salted Vegetable

Tomato, Ginger

CHILLED DELIGHTS

Gamberi in Salsa Rosa

Endive, Prawn, Cocktail Sauce

Asian Style Tuna Tartare

Smoked Avruga Caviar, Avocado Salsa

Japanese Lobster Salad

Tamago, Micro Cress, Japanese Shredded Chilli Pepper

Foie Gras Macaron

Chestnut, Fresh Fig, Chilli Macaron

Gazpacho of the Day

APPETISERS

Pork Tonnato

Slow-roasted Pork Loin, Tuna Sauce, Caper and Chervil

House-cured Salmon Platter

Blinis, Egg Mimosa, Crème Fraiche, Salmon Ikura, Chive, Shallot

Wagyu Beef Pastrami Croissant

Truffle Mayonnaise, Provolone

Parma Caprese Salad

Heirloom Tomato, Dried Cherry Tomato, Buffalo Mozzarella, Crispy Parma

Turkey Cobb Salad

Turkey Breast, Bacon, Avocado, Cherry Tomato, Quail Egg, Blue Cheese

Artisanal Farmer Pork Terrine, Duck Rillettes

Marinated Mixed Olive, Artichoke, Pickled Vegetable

LIVE STATIONS

Signature InterContinental Laksa

Tiger Prawn, Fish Cake, Sliced Chicken, Beansprout, Quail Egg, Noodle, Laksa Broth, Laksa Leaf, Sambal

Tonnarelli ai Gamberi

Black Ink Egg Pasta, Tiger Prawn, Shellfish Bisque, Italian Basil, Brandy

Costata di Manzo

Roasted Angus Striploin, Fingerling Potato, Vine Cherry Tomato, Roasting Jus

Agnello al Forno

Roasted Herb-marinated Bone-in Lamb Leg, Rosemary Jus

Tacchino Arrosto

Roasted Turkey with Homemade Sausage-Chestnut Stuffing, Giblet Gravy

Honey-glazed Gammon Ham

Virginia Smoked Ham, Acacia Honey, Roasted Pineapple, Rosemary

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PINSA

Margherita Classica

Mozzarella, Tomato Sauce, Fresh Basil

5 Formaggi e Uva

Mozzarella, Parmesan, Gorgonzola, Taleggio, Provolone, Grape

Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

Zucchini e Pecorino

Fried Zucchini, Pecorino, Mozzarella, Tomato Sauce, Basil

Diavola

Salame Calabro, 'Nduja, Mozzarella, Tomato Sauce

Pancetta e Patate

Smoked Scamorza, Pancetta Ham, Mozzarella, Black Pepper

Cotto e Gorgonzola

Gorgonzola Dolce, Cooked Ham, Mozzarella, Walnut

Tonno e Cipolle

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

PASTA

Garganelli Pasta al Ragout di Pesce

Artisanal Egg Pasta, Venetian Seafood Stew, Fresh Herb

Gnocchi Ai Formaggi

Artisanal Potato Dumpling, 5-cheese Sauce, Crispy Pangrattato, Walnut

Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Beef Bolognese, Parmesan

Truffle Ravioli au Gratin

Stuffed Pasta, Black Truffle Cream Sauce, Crispy Kale

ITALIAN SPECIALTIES

Cozze alla Tarantina

Black Mussels, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

Cernia al Cartoccio

Oven-baked Grouper Fillet, Marinated Olive, Bell Pepper, Caper

Le Mascagnine di Carne in Umido

Homemade Meatball, Fresh Tomato Marinara, Parmesan Cheese, Basil

Ossobuco di Manzo

Beef Ossobuco, Lentil Ragout, Wild Mushroom, Red Wine Reduction

La Porchetta

Roasted Italian Stuffed Pork Loin, Cannellini Bean, Peroni Beer Gravy

Pork Salsiccia and Pepper Skillet

Italian Sausage, Red Capsicum, Tomato, Fennel Seed, Italian Seasoning

Ali di Pollo

Slow-braised Chicken Wing, Baby Potato Stew, Green Asparagus

Pollo Croccante

Crispy Chicken Lollipop, French Fries, Mayonnaise, Mustard, Ketchup, BBQ Sauce

Frittata Italiana

Egg Tortilla, Smoked Pancetta, Spinach, Scamorza

Melanzana al Funghetto

Pan-roasted Eggplant, Pomodoro Salsa, Garlic, Fresh Basil

Finocchi Gratinati

Steamed and Baked Fennel, Onion, Fresh Thyme, Béchamel, Parmesan

Fried Brussel Sprout and Crispy Pancetta

Fingerling Potato, Pancetta Crumb, Parmesan

Truffle-scented Mashed Potato au Gratin

White Truffle Essence, Mozzarella Cheese

ASIAN KITCHEN

Honey-glazed Iberico Pork Char Siew

Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrot, Shimeji Mushroom

Abalone Ee Fu Noodle

Braised Baby Abalone, Mixed Mushroom, Sweet Soya Sauce, Chinese Chive

Dim Sum Selection

Chilli Crab Bao, Charcoal Salted Egg Custard Bao, Prawn Har Gow, Tobiko Chicken Siew Mai, Pork Char Siew Soh, Seafood Spring Roll

Sambal Petai Sotong

Fresh Squid, Petai Bean, Tempeh, Galangal, Belacan

Chilli Tiger Prawn

Deshelled Prawn, Egg White, Chilli Sauce, Coriander

Fried Seafood Hokkien Mee

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

Ayam Masak Merah

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

Malabar Fish Masala

Seabass, Indian Spices, Tomato, Coconut Milk

Rajma Masala

Kidney Bean, Cumin Powder, Garam Masala, Coriander

Traditional Lamb Rogan Josh

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

Vegetable Biryani

Saffron, Chef's Special Mixed Spice, Basmati Rice

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DESSERT

LUCE-misu

Mascarpone Cheese, Espresso Syrup, Sponge, Crunchy Feuilletine

Chocolate Mint Truffle Tea Bûche De Noël

Madirofolo 65% Chocolate, TWG Chocolate Mint Truffle Ganache

Passion Fruit Ginger Yule Log

Ginger Mousse, Creamy Passion Fruit, Tropical Fruit Marmalade

Strawberry Yuzu Yule Log Cake

Strawberry Genoise, Yuzu Cream

Chestnut Tart

Chestnut Crèmeux, Chocolate Pearl, Vanilla Tart

Lemongrass Litchi Verrine

Lemongrass Konnyaku Jelly, Pomelo, Aloe Vera

Christmas Fruit cake

Rum-infused Mixed Fruit Cake, Christmas Snow White

Matcha Opera

Almond Sponge, Matcha Ganache

Italian Panettone Classico

Red Fruit Panna Cotta

Milk Panna Cotta, Red Fruit Coulis

Traditional Christmas Stollen

Sensation Mixed Macaron

Minced Fruit Pie

Warm Danish Butter Pudding with Custard Sauce

Gelato e Sorbetti

Daily Rotation of Gelato (2 Types) and Sorbet (2 Types)

Chocolate Fountain

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

Assorted Homemade Cookies and Pralines

Fresh Fruit Selection

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