



BIG CHRISTMAS BRUNCH MENU

25 DECEMBER 2024
12:30P.M. - 3:30P.M.

ADULTS

CHILDREN

\$288⁺⁺

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

\$118⁺⁺

For ages 6 to 11 years old

\$208⁺⁺

Free-flow soft drinks,
juices, coffee and tea

\$88⁺⁺

For ages 3 to 5 years old



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

SEAFOOD, SASHIMI & SUSHI

Freshly Shucked Oysters

Mignonette sauce, Tabasco, Vodka Cocktail Sauce, Lemon Wedge

Snow Crab, Lobster Claw, Cold Water Prawn, Black Mussel, Australian Yabby, Sea Whelk, Scallop

Vodka Cocktail Sauce, Yuzu-Ginger Vinaigrette, Lemon Wedge

Marinated Boston Lobster Salad

Tobiko, Celery, Cucumber, Fresh Herb, Shallot, Wasabi Mayo, Ketchup

Smoked Scottish Salmon with Ikura

Assorted Blinis, Smoked Caviar, Egg Mimoso, Crème Fraîche, Chive, Shallot

Assortment of Sushi and Maki

Sashimi and Sushi

Norwegian Salmon, Ahi Tuna, Swordfish, Hokkaido Octopus

Wasabi, Japanese Shoyu, Pink Ginger, Pickled Japanese Turnip

CHARCUTERIE

Cold Cuts

Mortadella di Bologna, Smoked Virginia Ham, Parma Ham 18 Months, Duck Rillettes, Iberico Chorizo, Assorted Chambost Saucisson, Jesus from the Pays Basque, Wagyu Beef Pastrami, Pork Terrine

Cornichon, Pickled Caperberry, Onion Marmalade, Silver Onion

Luigi Guffanti Selection of Italian Cheeses Les Frères Marchand Selection of French Cheeses

Dried Fruit, Mixed Nuts, Jam, Grape, Acacia Honey, Cracker

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BREAD BASKET

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

Salted and Unsalted Eclairé Baratte Butter

SALAD BAR

Baby Romaine Lettuce | Mesclun Salad | Kale-Purple Cabbage

Corn Kernel, Bell Pepper, Semi-dried Cherry Tomato, Mixed Olive, Balsamic Onion, Cucumber, Marinated Artichoke, Zucchini alla Scapece, Shiitake Mushroom, Carrot, Garlic Crouton, Crispy Dough Fritter, Fried Beancurd, Chickpea Salad, Parmesan, Feta, Anchovy, Bacon Bits, Quail Egg, Poached Chicken, Smoked Duck

Dressing Options:

Thousand Island, Caesar, Japanese Sesame, French Vinaigrette, Balsamic Vinegar, Champagne Vinegar, Sherry Vinegar, Extra Virgin Olive Oil, Grape Seed Oil, Avocado Oil

SOUP

Celeriac, Hazelnut and Truffle Soup

Crispy Streaky Bacon Bits, Garlic Crouton

Fish Maw Soup with Crab Meat

Shredded Sea Cucumber, Mushroom

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CANAPÉ & APPETISER

Caprese Salad

Buffalo Mozzarella, Roasted and Cured Cherry Tomato, Basil Pesto, Lavash

Goat Cheese and Pickled Beetroot Tartlet

Sainte-Maure, Red Beet, Walnut, Thyme, Butter Dough

Chilled Tomato Gazpacho | Green Vegetable Gazpacho

Timut Pepper, Extra Virgin Olive Oil

Crab Salad and Sea Urchin Verrine

Dungeness Crab, Hokkaido Uni, Lemon Zest, Tomato Tartare

Tiger Prawn Chawanmushi

Tobiko, Shiitake Mushroom, Organic Egg

Foie Gras Macaron

Duck Liver Parfait, Onion Marmalade, Raspberry

Parma Ham and Feta

Compressed Watermelon, Feta Cream Cheese, Crispy Ham, Walnut, Fresh Herb

Giant Apulia Burrata

Arugula Leaf, Fleur de Sel

Thai Mango and Papaya Salad

Tiger Prawn, Sakura Ebi, Green Mango, Cherry Tomato, Peanut, Bean, Coriander, Thai Chilli Dressing

Chilled Roast Beef Platter

Vegetable Stew, Vintage Sherry Vinegar, Vitello Tonnato Sauce

Greek Salad with Smoked Duck Breast

Cucumber, Capsicum, Red Onion, Kalamata Olive, Cherry Tomato, Feta, Mint

Chilled Oriental Angus Beef Salad

Baby Corn, Tomato, Carrot, Vermicelli, Sesame Oil, Coriander, Mint

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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

LIVE STATION

Tonnarelli ai Gamberi in Cheese Wheel

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

Branzino al Cartoccio

Baked Whole Seabass in Papillote, Braised Fennel, Puttanesca Sauce

Tacchino Arrosto

Roasted Turkey with Homemade Sausage-chestnut Stuffing, Brussel Sprout, Giblet Gravy

Costata Di Manzo

Charred Australian Grainge Prime Rib, Baked Balsamic Vine Tomato, Red Wine Sauce, Selection of Pommery Mustard

Prosciutto al Forno

Honey-glazed Smoked Virginia Ham, Potato-bacon-egg Salad, Apple Sauce

Costine di Maiale Glassante

St. Louis BBQ Pork Rib, Grilled Pineapple with Acacia Honey, BBQ Sauce

Flambé Salted Baked Yuan Chicken

Yuan Whole Chicken, Chinese Spices, Salt, Ginger and Scallion

Signature InterContinental Laksa

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

ITALIAN SPECIALTIES

Brodetto di Pesce

Venetian Style Braised Seafood, Tiger Prawn, Black Mussel, Squid, Clam, Black Cod

Guancia di Manzo al Vino

Braised Beef Cheek in Amarone Wine, Organic Carrot, Thyme

Mascagnine di Carne in Umido

Homemade Meatball, Fresh Tomato Marinara, Parmesan, Basil

Cosce di Pollo alla Cacciatora

Chicken Thigh, Tomato Ragout, Seasonal Vegetable, Mushroom, Fresh Herb

Anatra Arrosto

Roasted Duck Leg, French Foie Gras, White Bean Ragout, Baby Spinach, Rosemary

Rigatoni 'Nduja

'Nduja Paste, Tomato Ragout, Buffalo Cheese, Shallot, Basil

Lasagna alla Bolognese

Romagna Style Béchamel Lasagna, Homemade Beef Bolognese, Grana Padano

Penne Gamberi e Zucchine

Gragnano Semola Pasta, Tiger Prawn, Zucchini Cream, Garlic Confit, Fresh Herb

Tortellini Panna, Prosciutto e Piselli

Artisanal Pork Stuffed Pasta, Parma Ham, Baby Pea, Parmesan Cream Sauce

Frittata al Tartufo

Black Truffle Egg Frittata, Zucchini, Pecorino, Fresh Herb

Vegetali Saltati

Asparagus, Zucchini, Kenya Bean, Bell Pepper, Shanghai Greens

Purea di Patate al Burro and French Fries

French Butter and Parmesan Creamy Potato, Comté

LOCAL DELIGHTS

Sambal Stingray

BBQ Sambal Chilli Paste, Tamarind, Red Onion, Coriander

Goan Prawn Curry

Coconut, Masala Mix, Red Chilli

Har Cheong Chicken

Prawn Paste Marinated Chicken Drumstick and Mid Wing

Sup Tulang Merah

Ossobuco Lamb, Chilli Paste, Cumin, Garlic, Ginger

Dim Sum Selection

Chicken Siew Mai, Prawn Har Gow, Scallop Dumpling, Lotus Leaf Peanut Rice, Chilli Crab Bao, Chicken Char Siew Bao, Charcoal Salted Egg Custard Bao, Kaya Bao, Crispy Kataifi Prawn Roll, Chicken Ngoh Hiang, Pork Char Siew Soh

Sichuan Sauce, Garlic Chilli, Pickled Green Chilli

CHINESE KITCHEN

Deep-fried Tiger Prawn with Garlic

Dried Chilli, Scallion, Preserved Black Bean

Braised Sea Cucumber with Flower Mushroom

Broccoli, Wolfberry

Cantonese Braised Angus Beef with Daikon

Angus Beef Short Rib, Carrot, Radish, Celery, Zhu Hou Sauce

Braised Pork Knuckle with Dried Flower Mushroom

Chestnut, Star Anise, Cinnamon Stick

Honey-glazed Iberico Pork Collar

Cantonese Style BBQ Pork

Deep-fried Wheat Beancurd with Citrus Honey Soy Sauce

Bonito Flake, Sesame Seed

Wok-fried Vermicelli with Seasonal Vegetable

Mixed Capsicum, Red Onion, Silver Sprout, Yellow Chive

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INDIAN SPECIALTIES

Meen Mappas

Seabass, Tomato-coconut Gravy, Curry Leaf

Kadai Prawn Masala

Dried Chilli, Coriander Seed, Cumin Powder, Onion Gravy

Chicken Tikka Lababdar

Tandoori Marinated Boneless Chicken, Tomato Gravy, Methi Leaf

Mutton Balti Masala

Australian Lamb Leg, Balti Masala Spice, Coriander

Paneer Butter Sabji

Cottage Cheese, Cashew Nut Gravy, Butter, Indian Spices

Bagara Baingan

Grilled Eggplant, Tomato-onion Gravy, Ginger, Roasted Cumin

Vegetable Biryani

Saffron, Chef's Special Mixed Spice, Basmati Rice, Cashew Nut, Crispy Shallot

Plain Papadum, Cucumber Raita, Boondi Raita, Mint Chutney, Imli Ki Chutney

DESSERT

LUCE-misu (Live Station)

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

Snow White Coconut and Cempedak Yule Log

Coconut Mousse, Cempedak Crémeux, Attap Seed, Pandan Genoise

Merry Berry Choux Show Piece

Choux Dough, Fruity Cream

Mont Blanc

Chestnut Crémeux, Chocolate Pearl, Vanilla Tart

Christmas Cheesecake

Oreo Crumble, Baked Cream Cheese

Snowy "Ice" Jelly

Osmanthus Konnyaku Jelly, Pomelo, Aloe Vera

Jolly Christmas Fruit cake

Rum-infused Mixed Fruit Cake, Christmas Snow White

DESSERT

Matcha Opera

Almond Sponge, Matcha Ganache

Red Fruit Panna Cotta

Milk Panna Cotta, Red Fruit Coulis

Assorted Christmas Chocolate Pralines

Selection of Japanese Mochi

Italian Panettone

Traditional Christmas Stollen

Sensation Mixed Macaron Tower

Warm Danish Butter Pudding with Custard Sauce

Minced Fruit Pie

Gelato e Sorbetti

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

Valrhona Chocolate Fountain

Caraïbe 55% Dark Chocolate, Inspiration Raspberry Chocolate, Inspiration Yuzu Chocolate

Condiments:

Marshmallow, Wafer Roll, Cream Puff, Oreo, Pound Cake, Mini Doughnut, Strawberry, Mixed Grapes, Blueberry, Raspberry, Watermelon, Pineapple, Rock Melon, Dragon Fruit, Chocolate Pearl, Green Pistachio, Rainbow Sprinkle, Smarties, Gummy Bear, Dried Apricot, Fig, Mango, Prune

Assorted Homemade Cookies

Fresh Fruit Selection

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