



## SELECTION OF COFFEE & TEA BREAK ITEMS

### A FRESH START

#### *Natural Boosters*

Bircher Muesli with Blueberry & Dried Cranberries (D, G, V)

Apple Cinnamon Barley Pudding (D, G, V)

Greek Yoghurt with Walnut, Orange & Acacia Honey (D, N, V)

Acai Greek Yoghurt with Banana & Granola (D, G)

Chia Seed Pudding with Kiwi, Honey & Milk (D, V)

Yoghurt Selection; Plain, Strawberry, Blueberry, Aloe Vera (Choose 2 flavours) (D, V)

#### *From the Bakery*

Plain Butter Croissant (D, G, N, V)

Pain au Chocolat (D, G, N, V)

Chocolate Danish (D, G, N, V)

Mango Danish (D, G, N, V)

Strawberry Danish (D, G, N, V)

Apple Danish (D, G, N, V)

Cinnamon Danish (D, G, N, V)



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### PETITE PLEASURES

#### *Sandwiches*

Smoked Salmon Open Face Sandwich with Dill Cream Cheese, Lettuce, Egg Mimosa, Caper, Shallot and White Bread (D, G)

Smoked Duck Sandwich with Apple-Red Cabbage Slaw, Lettuce, Cucumber and White Bread (D, G)

Ham-Cheese Triple Decker Sandwich with Chicken Ham, Cheddar, Tomato, Mayonnaise, Lettuce and White Bread (D, G)

Tuna Melt Sandwich with Tuna Mayonnaise, Truffle Essence, Avocado Guacamole and Wholemeal Bread (D, G)

Chicken Bak Kwa Sandwich with Chicken Floss, Mayonnaise, Scrambled Egg and Wholemeal bread (D, G)

Grilled Chicken Sandwich with Grain Mustard, Coleslaw, Aged Cheddar, Tomato and Ciabatta (D, G)

Beef Pastrami Sandwich with Gruyere Cheese, Pickled Gherkin, Balsamic Onion, Lettuce and Ciabatta (D, G)

Scapece Zucchini Sandwich with Tomato Tapenade, Feta Cheese, Pine Nuts, Mint with Focaccia (D, G, N, V)

Provencal Ratatouille Sandwich with Pesto, Comte Cheese, Arugula and Focaccia (D, G, N, V)

Roasted Shiitake-Avocado Sandwich with Olive Tapenade, Tomato, Guacamole and Wholemeal Bread (D, V)

#### *Tortilla Wraps*

Chicken Caesar with Romaine Lettuce, Grilled Chicken, Anchovy, Parmesan Cheese and Caesar Dressing (D, G)

Roasted Duck with Cucumber, Spring Onion, Cilantro, Lettuce, Pickled Carrot and Hoisin Sauce (G)

Truffle-Mushroom Omelette with Roasted Zucchini, Black Truffle, Aged Cheddar and Lettuce (D, G, V)

Baked Miso Salmon with Sesame Seeds, Lettuce, Cucumber and Asian Slaw (D, G)

Chicken Satay with Cucumber, Asparagus, Lettuce, Onion and Peanut Sauce (G, N)

(A)Alcohol, (D) Contains Dairy, (G) Gluten, (N) Nuts, (P) Pork, (S) Contains Shellfish,  
(VE) Vegan, (V) Vegetarian



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### *Tartlets*

Dungeness Crab Salad with Saffron Aioli, Pickled Kumquat and Smoked Caviar (D, G, S)

Norwegian Salmon Rillettes with Avruga, Espelette Chilli and Dill (D, G)

Otak-Otak with Sambal Prawn, Fresh Herbs and Cucumber (D, G, S)

Chilled Roasted Beef with Balsamic Onion and BBQ Sauce (D, G)

Forest Mushroom Quiche with Truffle Essence, Feta Cheese and Thyme Honey (D, G, V)

Almond-Herbs Ricotta with Acacia Honey, Mixed Herbs, Chives and Roasted Almond Flakes (D, G, N, V)

Smoked Salmon-Mushroom Quiche with Forest Mushroom Ragout, Truffle Essence and Micro Cress (D, G)

### *Chilled Canapés*

Smoked Salmon Blinis with Sour Cream, Grapefruit, Quail Egg, Salmon Roe and Butter Blinis (D, G)

Spicy Tuna Blinis with Ahi Tuna, Roasted Chilli Sauce, Sakura Ebi, Micro Cress and Butter Blinis (D, G, S)

Foie Gras Mousse in Cone with Kaya Jam, Roasted Pumpkin Seed and Pink Peppercorn (D, G)

Spicy Tomato Gazpacho with Capsicum, Fresh Chili, Sourdough, Coriander and Creamy Stracciatella Cheese (D, G, V)

“Impossible Meat” & Quinoa Salad with Organic Quinoa, Vegetables, Xerxes Dressing (V)

BBQ Eel & Tamago Skewer with Wasabi Mayo, Tobiko and Seaweed

Lobster Mini Vol au Vent with Lobster-Prawn Salad, Tobiko, Cucumber and Dill (D, G, S)

Duck Rillettes on Toast with French Duck Rillettes, Pickles and Brioche Bread (D, G)



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### ORIENTAL BITES

#### *Steamed*

Seafood and Chicken Siew Mai (G, S)  
Prawn Har Gow (S)  
Smoked Duck Gyoza (G)  
Scallop Dumpling (G, S)  
Chilli Crab Bao (G, S)  
Chicken Char Siew Bao (G)  
Chwee Kueh with Preserved Radish (G, V)  
Charcoal Liu Sa Bao (D, G, V)  
Pumpkin Crystal Dumpling (G, V)  
Plant-Base Gyoza (G, V)

#### *Deep-Fried*

Seafood Spring Roll with Tobiko Mayonnaise (G, S)  
Japanese Breaded Prawn with Herbs Aioli (D, G, S)  
Crispy Prawn Spring Roll with Chili Sauce (G, S)  
Golden Chicken Karaage with Wasabi Mayonnaise (D, G, S)  
Crispy Golden Chicken Tulip with Chilli Sauce (G)  
Mutton Samosa with Mint Sauce (D)  
Chicken Curry Puff with Chilli Sauce (D, G)  
Sardine Puff with Chilli Sauce (D, G)  
Potato Curry Puff with Chilli Sauce (D, G, V)  
Vegetable Spring Roll (G, V)



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### GOURMET SELECTION

BBQ Chicken Puff Pastry (G)

Cheese Sausage Puff with Sesame Seed and BBQ Sauce (D, G)

Smoked Salmon Quiche with Cream Cheese (D, G)

Chicken Quiche Lorraine with Gruyere and Chicken Ham (D, G)

Green Asparagus & Spinach Quiche with Parmesan (D, G, V)

Zucchini-Feta Egg Frittata with Tomato Sauce and Thyme (V)

Baked Stuffed Vine Tomato with Mini Ratatouille, Basil and Bread Crumb (G, V)

Barcelona Bikini Sandwich with Turkey Ham, Black Truffle Spread, Gruyere Cheese and White Toast (D, G)

Tandoori Prawn Skewer with Capsicum, Red Onion, Cilantro and Cucumber Raita (D, S)  
Chicken Roulade with Truffle and Mushroom Cream Sauce (D, G)

Braised Beef “Kong Bak Pao” with Crispy Shallot, Lettuce and Golden Bun (G)

Baked Miso Barramundi with Spicy Mango Salsa (A, G)

Crab Cake Slider with Cocktail Sauce and Brioche Bun (D, G, S)

Charred Angus Beef Slider with Balsamic Onion, Aged Cheddar and Brioche Bun (D, G)

Grilled Chicken Slider with Coleslaw, Aged Cheddar and Brioche Bun (D, G)

Grilled Plant Base Slider with “Impossible Meat”, Aged Cheddar, Balsamic Onion and Brioche Bun (D, G, V)

Plant-Based Vol au Vent with Impossible Meat Bolognese, Puff Pastry and Chives (D, G, V)



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### THE SWEET FANCIES

#### *The Classic*

Vanilla Crème Brulée (D, V)  
Signature Black Forest Cake (D, G, V)  
French Lemon Meringue Tartlet (D, G, N, V)  
Baked American Vanilla Cheesecake (D, G, N, V)  
Almond Financier with Pistachio Cremeux (D, G, N, V)  
Sour Cherry & Almond Sablée (D, G, N, V)  
Assorted Macaron (D, N, V)

#### *Fruits Galore*

Mixed Berries Panna Cotta (D)  
Mixed Fruit and Diplomat Cream Tartlet (D, G, N, V)  
Raspberry Bavarois (D)  
Mango Shortcake (D, G, N, V)  
Peach Swiss Roll (D, G, V)  
Apple Crumble Tartlet (D, G, N, V)  
Seasonal Sliced Fresh Fruit (VE)

#### *Chocolate Affair*

Chocolate Caramel Tartlet (D, G, N, V)  
Chocolate Blackout Cake (D, G, V)  
Chocolate Walnut Brownie (D, G, N, V)  
Chocolate & Nespresso Gateau (D, G)  
Chocolate Truffle Mousse (D, G)  
Chocolate Opera Cake (D, G, N, V)

#### *Locals' Favourites*

Talam Jagung Cake (D, G, V)  
Gula Melaka Layered Cake (D, G, V)  
Assorted Kueh Lapis (D, G, V)  
Pulut Hitam Gateau (D, G, V)  
Pandan Kaya Cake (D, G, V)  
Chendol Panna Cotta (D)



## SELECTION OF COFFEE & TEA BREAK ITEMS

*For an elevated experience, indulge in our specially curated coffee break items, available in two exquisite themes: Wellness and Premium.*

### WELLNESS SELECTION

An additional of \$4.00++ per person per coffee break session

#### *Welcome Coffee Break*

Chia Seed Pudding with Kiwi, Honey & Milk (D, V)

Yoghurt Selection; Plain, Strawberry, Blueberry, Aloe Vera (Choose 2 flavours) (D, V)

Plain Butter Croissant (D, G, N, V)

Gluten-free Muffin of the Day (D, N)

Apple Juice (VE)

#### *Morning Coffee Break*

Scallop Dumpling with Tobiko (G, S)

Roasted Mixed Nuts (N)

Fresh Fruits and Mixed Berries (VE)

Citrus Bliss and Mint-Infused Water

Smoked Salmon Open Face Sandwich with Avocado Spread, Lettuce, Egg Mimosa,

Caper and White Bread (D, G)

#### *Afternoon Coffee Break*

Heirloom Tomato Cucumber Gazpacho with Grissini Bread (G, V)

Roasted Mixed Nuts (N)

Mango Pudding with Lime & Mango Salsa (D)

Watermelon and Strawberry Breeze-Infused Water

Spicy Salmon Poke Bowl with Lobster Salad, Edamame, Seaweed, Tobiko, Brown Rice & Goma Dressing (S)

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(VE) Vegan, (V) Vegetarian*



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### PREMIUM SELECTION

An additional of \$8.00++ per person per coffee break session

#### *Welcome Coffee Break*

Acai Greek Yoghurt with Banana & Granola (D, G)

Smoked Salmon Blinis with Ikura Roe, Crème Fraiche & Egg Mimosa (D, G)

Pain au Chocolat and Butter Croissant (D, G, N, V)

Baked Raspberry Filled Croissant (D, G, N, V)

Orange Juice (VE)

#### *Morning Coffee Break*

Mini Crab Cake with Celeriac Remoulade & Wasabi Mayo (D, G, S)

Seafood & Chicken Siew Mai with Tobiko & Bonito Flakes (G, S)

Yuzu & Strawberry Swiss Roll (D, G, V)

Watermelon Juice (VE)

French Duck Rillettes with Foie Gras Terrine, Onion Jam and Brioche Bread (D, G)

#### *Afternoon Coffee Break*

“Asian Style” Wagyu Beef Croissant with Pickled Carrot, Sesame Oil, Lettuce and Coriander (D, G)

Slow Cooked Chicken Roulade with Morel-Trumpet Mushroom Ragout and Black Truffle (D)

Baked Honey Miso Atlantic Cod with Mango-Tomato Salsa (A, G)

“66% Caraibe” Valrhona Chocolate Panna Cotta (D)

Pink Hawaiian-Infused Water with Pineapple and Strawberry