



# THE ITALIAN JOURNEY SUNDAY BRUNCH BUFFET

6 APRIL 2025  
12:00P.M. - 3:00P.M.

## ADULTS

## CHILDREN

**\$178<sup>++</sup>**

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

**\$68<sup>++</sup>**

For ages 6 to 11 years old

**\$158<sup>++</sup>**

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

**\$38<sup>++</sup>**

For ages 3 to 5 years old

**\$108<sup>++</sup>**

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

Fresh Oysters, Boston Lobster, Snow Crab, Sweet Clam,  
Australian Yabby, Tiger Prawn, Sea Whelk, Half Shell Scallop

*Mignonette Sauce, Tabasco, Chilli and Lemon Dressing, Lemon Wedge*

## Crudo & Carpaccio

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

*Wasabi, Soy Sauce, Lemon, Pickled Ginger, Furikake, Edamame*

# SALAD BAR

## Baby Romaine Lettuce | Mixed Garden Leaves

Cucumber, Shiitake, Corn Kernel, French Bean, Quail Egg, Cherry Tomato, Sunflower Seed,  
Pumpkin Seed, Crispy Youtiao (G) Edamame, Marinated Feta (D)

*Dressing Options:*

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

# CHARCUTERIE

## Cold Cuts

Prosciutto di Parma, Spianata Romana, Prosciutto Cotto, Porchetta Romana,  
Mortadella al Pistacchio (N), Salame Toscano

*Caperberry, Gherkin, Chutney*

## Artisanal Cheeses

Castelmagno, Occelli Malt and Whisky, Gorgonzola Dolce Morbido, Pecorino Toscano,  
Ricotta Sarda Salata, Caciocavallo, Caprino Morbido alle Nocciole

*Dried Fruits, Premium Nuts, Fig Jam, Orange Marmalade, Cracker*

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.  
S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol*

## BREAD BASKET

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

*Salted and Unsalted Eclairé Baratte Butter*

## SOUP

**Zuppa Toscana (V,D)**

Tuscan Style Chickpea and Barley Soup, Black Kale, San Marzano Tomato

**Pasta e Fagioli Maltagliati e Cotiche (P,D)**

Romagna Style Hearty Maltagliati Egg Pasta and Borlotti Bean Soup, Braised Pork Skin

## CHILLED DELIGHTS

**Insalata di Polipo e Patate e Olive (S)**

Spanish Octopus and Potato Salad, Castelvetrano Olive, Citrus Dressing

**Mozzarella e Pomodori (D,V)**

Apulia Treccia Mozzarella, Heritage Tomato, Roasted Olive, Italian Basil

**Insalata Cesare (D, P, G)**

Romaine Lettuce, Parmesan Cheese, Crispy Bacon, Egg, Anchovy Dressing

**Vitello Tonnato (D)**

Slow-cooked Veal, Tuna and Caper Dressing, Pickled Vegetable, Chervil

**Salmone Marinato Nocciole e Caffè**

House-made Salmon with Coffee and Hazelnut

**Selezione di Sottaceti e Sott'olio**

Chef's Selection of Pickles & Olives

# LIVE STATIONS

*Featuring Italian Guest Chefs from IHG sister properties*

## **Pasta (G,D)**

*Featuring Chef Andrea Rossi from LUCE, InterContinental Singapore*

**On a 24-month Grana Padano Cheese Wheel Artisanal Egg Tagliolini Pasta**  
Cacio e Pepe Style

## **Il Manzo (A)**

*Featuring Chef Sanna Stefano from Allora Ristorante & Bar, Crowne Plaza Changi Airport*

**Lombata di Manzo al Forno**  
**Oven-roasted Bone-in Short Loin**  
White Asparagus, Heritage Carrot with Chef's selected condiments and sauces

## **Pizza (G, D, N, P)**

*Featuring Chef Vincenzo La Vecchia from Allora Ristorante & Bar, Crowne Plaza Changi Airport*

**Chef Enzo's Selection of 4 Handmade Crafted Pizzas**

# CARVING STATION

## **Branzino al Sale (A)**

Salt Crusted Baked Whole Seabass  
Sicilian Puttanesca Sauce, Caperberry, Roasted Olive

## **Porchetta di Maiale alla Romana (P)**

Roman Style Slow-cooked Pork Belly

## **Luganega al Metro e Rosmarino (P)**

Artisanal 1-meter Luganega Style Pork Sausage

# PASTA

## **Garganelli Pasta all'Arrabbiata (G,D)**

Artisanal Egg Pasta, Spiced Garlic Tomato Sauce, Pecorino Romano

## **Gnocchi ai Formaggi (G,D,N)**

Artisanal Potato Dumpling, 5 Cheese Sauce, Crisp Pangrattato, Walnut

## **Lasagna alla Bolognese (P,G,D,A)**

Romagna Style Béchamel Lasagna, Bolognese Ragout, Parmesan

## **Ravioli Ripieni alla Crema Tartufata (G,D)**

Stuffed Pasta, Black Truffle Cream Cheese Sauce, Crispy Kale

## **Cannelloni ai Ricotta e Spinaci (G,D)**

Handmade Ricotta and Spinach Stuffed Pasta, Pomodoro Sauce

## **Crespelle Valdostana (G,D,P)**

Manicotti Crepes Pasta Stuffed with Prosciutto Cotto, Fontina Cheese, Béchamel

# ITALIAN SPECIALTIES

## **Le 'Mascagnine' di Carne in Umido (A,D)**

Homemade Meatball, Fresh Tomato Marinara, Basil, Parmesan

## **L'Ossobuco Di Manzo (A,G,D)**

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

## **Il Pollo alla Cacciatora (P, A)**

Tuscan Style Roasted Chicken Stew, Forest Mushroom, Gaeta Olive, San Marzano Tomato

## **Bianchetto di Vitello ai Funghi (G,A)**

Slow-braised Veal, Sautéed Mushroom, White Wine Reduction, Fresh Herb

## **Cozze alla Tarantina (S,A)**

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

## **Cernia alla Piacentina (G)**

Oven-baked White Grouper Fillet, Marinated Olive, Potato, Tomato Ragout

## **Seppie e Piselli (A,S)**

Venetian Style Cuttlefish Stew, Green Pea, Chilli

## **Frittata Cipolla (D,P)**

Italian Style Egg Frittata, Potato, Caramelised Onion

## **Cavolfiori Gratinati (D,V)**

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

## **Caponata di Verdure alla Siciliana (V)**

Sicilian Style Pan-roasted Vegetable, San Marzano Tomato, Raisin

## **Purea di Patate (V,D)**

Parmesan Truffle Mashed Potato

## **Patate al Forno (Veg)**

Garlic and Rosemary Roasted Potato

## **Broccoli Aglio Olio E Peperoncino (Veg)**

Sautéed Broccoli with Garlic, Chilli Flakes and Extra Virgin Olive Oil

# DESSERT

## **Mango Short Cake (D, G, N, V)**

Vanilla Sponge, Pastry Cream, Mango Compote

## **Chocolate Fudge Cake (D, G, N, V)**

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

## **Apple Crumble Tart (D, G, N, V)**

Caramel Apple Compote, Sweet Crumble

## **Ondeh-Ondeh Cake (D, G, N)**

Coconut Mousse, Gula Melaka Crèmeux

## **Banana Pound Cake (D, G, N, V)**

Caramelised Banana, Peanut Butter Cream

## **Marble Cheesecake (D, G, N, V)**

Sweet Crumble, Baked Cheesecake

## **Mini Chocolate Eclair (D, G, N, V)**

Choux Puff, Custard Cream

## **Raspberry Panna Cotta (D)**

Red Fruit Compote, Milky Cream

## **Mango Osmanthus Pudding (D, V)**

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

## **Assorted Cookies (D, G, N, V)**

## **Sensation Macaron Selection (D, G, N, V)**

## **Assorted Chocolate Praline (D, G, N, V)**

## **Mixed Fruit Platter (V)**

## **Warm Danish & Butter Pudding (D, G, N, V)**

Vanilla Custard Sauce

## **Gelato and Sorbet Selection (D, V)**

Gelato: Double Chocolate, Vanilla | Sorbet: Mango Passion, Raspberry

## **Chocolate Fountain with Condiments**

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

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