



MOTHER'S DAY SUNDAY CHAMPAGNE BRUNCH BUFFET

11 MAY 2025

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

ADULTS

CHILDREN

\$298^{++*}

Free-flow Grand Cru Brut Millesime Ambonnay (2015), Aperol Spritz, selected red and white wine, cocktails, soft drinks, juices, coffee and tea

\$188⁺⁺

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

\$68⁺⁺

For ages 6 to 11 years old

\$228^{++*}

Free-flow Tradition Brut Grand Cru Ambonnay (NV), Aperol Spritz, selected red and white wine, cocktails, soft drinks, juices, coffee and tea

\$168⁺⁺

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

\$38⁺⁺

For ages 3 to 5 years old

*Exclusive for Confrérie members – enjoy 20% savings on these premium packages.

\$122⁺⁺

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, 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, Corsica Pure Sheep

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

Crema di Funghi

Forest Winter Mushroom Soup, Truffle Essence, Rosemary Crostini

Double-boiled Chinese Herbal Soup

Yellow Chicken, Red Date, Goji Berry

CHILLED DELIGHTS

Smoked Fish Selection

Norwegian Salmon, Marlin, Haddock, Mackerel

Assorted Blinis, smoked caviar, egg mimosa, Crème Fraîche, chive, shallot

Gamberi in Salsa Rosa

Endive, Prawns and Cocktail Sauce

Prosciutto Ham with Compressed Cantaloupe

Parma Ham, Rock Melon, Honey, Sesame Seed

Egg Tofu with Ponzu Sauce

Seaweed

Cucumber Melon Gazpacho

Cucumber, Honey Dew, Shrimp, Ginger, Chives, Olive Oil

Foie Gras Mousse Macaron

Pickled Kumquat, Matcha Tea, Green Pistachio

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

APPETISERS

Beef Pastrami and Provolone Cheese Croissant

Truffle Mayonnaise, Lettuce

Classic Quiche Lorraine

Pancetta, Gruyère

Truffle and Forest Mushroom Quiche

Truffle Essence, Parmesan Cheese

Giant Apulia Burrata Cheese

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Vitello Tonnato

Slow-cooked Veal, Tuna-anchovy Sauce, Capers, Baby Arugula

Chilled Roast Beef

Orzo Salad, Chickpea, Vegetables, Tomato Tapenade, Provolone,
Beef Jus-Pedro Ximenez Sherry Dressing

Virginia Ham and Honeycrisp Apple Salad

Smoked Ham, Red Apple, Grape, Celery, Pecan Nut, Dried Cranberry, Quail Egg, Japanese Mayonnaise

Artisanal Farmer Pork Terrine, Duck Rillettes

LIVE STATIONS

Cacio e pepe Risotto in Parmesan Cheese Wheel

Acquerello Rice, Black Pepper, Vegetable Stock, Mantecato, Pecorino

Signature InterContinental Mee Siam

Stir-fry Rice Vermicelli, Tiger Prawn, Bean Sprout, Quail Egg, Spicy Sour Broth

Agnello al Forno

Oven-roasted Lamb Leg, Spiced Corn on the Cob, Broccolini

Roast Beef all'Inglese

Oven Roasted Bone-in Rib Eye, Roasting Jus, Fingerling Potato

Porchetta di Maiale

Roman-style Roasted Pork, Rosemary Sauce, Dijon and Grain Mustard

Pollo al Limone Arrosto

Oven-roasted Lamb Leg, Spiced Corn on the Cob, Broccolini

PINSA

La Zucca e Salsiccia Piccante

Smoked Scamorza, Pumpkin Cream, Spicy Italian Sausage

La Zucchini e Salmone

Mozzarella, Zucchini Carpaccio, Smoked Salmon

La Tartufata

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

La Marinara

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

La Diavola

Tomato Sauce, Mozzarella, Ventricina Salami, 'Nduja

Ai Gamberi

Broccoli Pesto Base, Smoked Scamorza, Sautéed Prawn

La Cotto e Gorgonzola

Mozzarella, Ham, Gorgonzola Dolce, Walnut

Ai Formaggi

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Confit Pearl

PASTA

Penne Pasta ai Frutti di Mare

Tiger Prawn, Calamari, Clams, Spiced Tomato Sauce

Lasagna Alla Bolognese

Pork and Beef Bolognese, Bechamel, Parmigiano Reggiano

Ravioli al Pesto

Basil Pesto Sauce with Pine Nut, Fried Eggplant, Pecorino Romano

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

ITALIAN SPECIALTIES

L'Ossobuco Di Manzo

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

Cozze alla Tarantina

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

Branzino al Sale

Salt-crusted Farm Barramundi with Cucumber and Dill Dressing

Polpette di Manzo ai Funghi

Braised Beef Meatball, Vegetable Mirepoix, Mushroom and Cream Stew

Cotoletta di Pollo Panata

Crispy Chicken Supreme, Mashed Green Peas, Mint Mayonnaise, Ketchup, Chilli Sauce

La Salsiccia

Thuringer Snail Sausage, Pork Jalapeno Smoked Cheese, Chicken Garlic Sausage

Frittata Italiana

Egg, Smoked Pancetta, Spinach, Cherry Tomato

Pomodori Ripieni Gratinati

Oven-roasted Cheese Stuffed Tomato, Fresh Parsley, Extra Virgin Olive Oil

Il Finocchi Gratinati

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

Garlic & Rosemary Roasted Potato

ASIAN KITCHEN

Sweet and Sour Pork Belly

Pineapple, Lychee and Mixed Capsicum

Sichuan Style Wok-fried Tiger Prawn

Broccoli, Carrots, Shimeji Mushroom

Ayam Kicap Manis

Chicken Black Soya Sweet Sauce, Onion, Ginger, Ginger, Tamarind

Sambal Udang

Spicy Tiger Prawn Meat, Onion, Tomato, Kaffir Lime Leaf

Fried Seafood Hokkien Mee

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

HOT INDIAN DISHES

Chef's Daily Selection of 4 Hot Dish

DIM SUM SELECTION

Chef's Daily Selection of 3 Dim Sum

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

DESSERT

LUCE-misu

Mascarpone Espuma, Espresso Syrup, Sponge, Chocolate Crumble

Pink Mother Red Velvet Cup Cake

Cream Cheese Frosting, Red Velvet Sponge

Mum's Sweet Chocolate Walnut Brownie Cake

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache, Candy Walnut

Pear Crumble Tart

Pear, Sweet Crumble

Pandan Coconut Cake

Coconut Mousse, Pandan Genoise Sponge

Rose Swiss Roll

Genoise Sponge, Rose Chantilly Cream

Matcha Cheese Cake

Sweet Crumble, Baked Matcha Cheese Cake

Forever Young Profiterole

Choux Puff, Custard Cream

Mother's Rose Raspberry Panna Cotta

Red Fruit Compote, Milky Cream

Mango Passion Pudding

Mango Passion Compote, Coconut Milk Pudding

DESSERT

Assorted Cookies

Sensation Macaron Selection

Assorted Chocolate Praline

Mixed Fruit Platter

Warm Danish & Butter Pudding

Vanilla Custard Sauce

Gelato e Sorbetti

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

Chocolate Fountain

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