



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 Moët & Chandon Brut Imperial 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.

\$128⁺⁺

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 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,
Mini Hard Rolls, Mini Soft Rolls, Lavash, Grissini**

salted and unsalted Eclairé Baratte butter

SOUP

Crema di Funghi (A,D,V)

Forest Winter Mushroom Soup, Truffle Essence, Rosemary Crostini

Double-boiled Chinese Herbal Soup (G)

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 (S)

Endive, Prawns and Cocktail Sauce

Prosciutto Ham with Compressed Cantaloupe (P)

Parma Ham, Rock Melon, Honey, Sesame Seed

Egg Tofu with Ponzu Sauce (D,V)

Seaweed

Cucumber Melon Gazpacho (Veg)

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

Foie Gras Mousse Macaron (G, D, A)

Pickled Kumquat, Matcha Tea, Green Pistachio

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APPETISERS

Beef Pastrami and Provolone Cheese Croissant (D, G, P)

Truffle Mayonnaise, Lettuce

Classic Quiche Lorraine (D, G, P)

Pancetta, Gruyère

Truffle and Forest Mushroom Quiche (D, G, V)

Truffle Essence, Parmesan Cheese

Giant Apulia Burrata Cheese (D, V)

Heirloom Tomato Salad, Fresh Mint, Fleur de Sel

Vitello Tonnato (D)

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

Chilled Roast Beef(D, G)

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

Virginia Ham and Honeycrisp Apple Salad (N, P)

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

Artisanal Farmer Pork Terrine, Duck Rillettes (A, D, G)

Marinated Mixed Olives (V)

PASTA

Penne Pasta ai Frutti di Mare (A, D, G, S)

Tiger Prawn, Calamari, Clams, Spiced Tomato Sauce

Lasagna Alla Bolognese (A, D, G, P)

Pork and Beef Bolognese, Bechamel, Parmigiano Reggiano

Ravioli al Pesto (G, D, V)

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

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CARVING

Agnello al Forno

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

Roast Beef all'Inglese (A, D)

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

Porchetta di Maiale (P, A)

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

Pollo al Limone Arrosto

Roasted Lemon Marinated Spring Chicken, Garlic and Rosemary Jus

LIVE STATIONS

Cacio e pepe Risotto in Parmesan Cheese Wheel (D)

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

Signature InterContinental Mee Siam (G, S)

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

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PINSA

A selection of 4 Pinsa available on rotation

La Zucca e Salsiccia Piccante (G, D, P)

Smoked Scamorza, Pumpkin Cream, Spicy Italian Sausage

La Zucchini e Salmone (G, D)

Mozzarella, Zucchini Carpaccio, Smoked Salmon

La Tartufata (G, D, V)

Black Truffle Paste, Wild Mushroom, Smoked Scamorza, Cream

La Marinara (G, D, V)

Tomato Sauce, Confit Garlic, Italian Basil, Oregano

La Diavola (G, D, P)

Tomato Sauce, Mozzarella, Ventricina Salami, 'Nduja

Ai Gamberi (D, A, G, S)

Broccoli Pesto Base, Smoked Scamorza, Sautéed Prawn

La Cotto e Gorgonzola (G, D, P)

Mozzarella, Ham, Gorgonzola Dolce, Walnut

Ai Formaggi (G, D, V)

Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano, Confit Pearl

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ITALIAN SPECIALTIES

L'Ossobuco Di Manzo (A, D)

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

Cozze alla Tarantina (A, S)

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

Branzino al Sale (D)

Salt-crusted Farm Barramundi with Cucumber and Dill Dressing

Polpette di Manzo ai Funghi (A, D, G)

Braised Beef Meatball, Vegetable Mirepoix, Mushroom and Cream Stew

Cotoletta di Pollo Panata (G, N)

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

La Salsiccia (P, D, G)

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

Frittata Italiana (D, P)

Egg, Smoked Pancetta, Spinach, Cherry Tomato

Pomodori Ripieni Gratinati (G, D, V)

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

Il Finocchi Gratinati (V, D)

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

Garlic & Rosemary Roasted Potato (V, D)

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ASIAN KITCHEN

Sweet and Sour Pork Belly (P)

Pineapple, Lychee and Mixed Capsicum

Sichuan Style Wok-fried Tiger Prawn (S, G)

Broccoli, Carrots, Shimeji Mushroom

Ayam Kicap Manis (G)

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

Sambal Udang (S)

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

Fried Seafood Hokkien Mee (S, G)

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

Lotus Leaf Wrapped Glutinous Rice with Chinese Cured Meat (G)

Chinese Sausage, Shiitake Mushroom, Fried Shallot, Scallion

HOT INDIAN DISHES

Chef's Daily Selection of 4 Hot Dish

DIM SUM SELECTION

Chef's Daily Selection of 3 Dim Sum

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DESSERT

LUCE-misu (D, E, G, N, A)

Mascarpone Espuma, Espresso Syrup, Sponge, Chocolate Crumble

Pink Mother Red Velvet Cup Cake (D, E, G, N, V)

Cream Cheese Frosting, Red Velvet Sponge

Mum's Sweet Chocolate Walnut Brownie Cake (D, E, G, N, V)

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

Pear Crumble Tart (D, E, G, N, V)

Pear, Sweet Crumble

Pandan Coconut Cake (D, E, G)

Coconut Mousse, Pandan Genoise Sponge

Rose Swiss Roll (D, E, G, V)

Genoise Sponge, Rose Chantilly Cream

Matcha Cheese Cake (D, E, G, N, V)

Sweet Crumble, Baked Matcha Cheese Cake

Forever Young Profiterole (D, E, G, N, V)

Choux Puff, Custard Cream

Mother's Rose Raspberry Panna Cotta (D)

Red Fruit Compote, Milky Cream

Mango Passion Pudding (D, V)

Mango Passion Compote, Coconut Milk Pudding

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DESSERT

Assorted Cookies (D, E, G, N, V)

Sensation Macaron Selection (D, E, G, N, V)

Assorted Chocolate Praline (D, E, G, N, V)

Mixed Fruit Platter (Vegan)

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

Vanilla Custard Sauce

Gelato e Sorbetti (D, V)

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

Chocolate Fountain (D, G, N, V)

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