

A Breakfast Bonanza at Ash & Elm’s New Sunday Champagne Brunch

Singapore, 6 July 2017—Rise and shine to Ash & Elm’s new Sunday Champagne Brunch featuring breakfast-inspired gourmet delights spanning three culinary theatres. From quintessential cornflakes to breakfast staples of bacon and eggs, Executive Sous Chef Philippe Duc seamlessly weaves breakfast favourites into brunch classics for an indulgent experience.

Three new tasting platters comprising 11 *a la minute* dishes showcase classic breakfast ingredients for a brunch experience that takes diner’s palates across the globe.



“Sunday Champagne Brunch should always be comforting, relaxed, and a little fun. With this menu, we bring the diner back to childhood memories of a glass of milk at the breakfast table, rich Hollandaise Sauce on a plate of eggs benedict, and more,” says Chef Philippe on his inspiration for his latest curation. “Every plate tells a story and this brunch evokes a showcase of different breakfast classics enjoyed around the world.”

MENU

From The Land

Roasted Yellow Chicken Breast, Polenta and Bacon

Perennial favourite, bacon complements 30-day corn-fed roast chicken from France enhanced with our home-grown herbs.

Chargrilled Ibérico Pork Loin and Parsnip Purée

The delicious sweetness of milk complements parsnip purée that accompanies delicate, nutty, melt-in-your-mouth Spanish Pata Negra.

Braised Beef Short Ribs with Carrot, Mushrooms and Pearl Onions

Versatile and protein-packed mushrooms are added to enhance French slow-braised Australian beef short ribs with robust red wine sauce.

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Pan-Fried Duck Foie Gras on Toasted Brioche with Spiced Apple Marmalade

Breakfast staple, brioche is paired with French Duck Foie Gras and apple marmalade with delicious peppers.

From The Sea

Baked Sea Bass with Asparagus and Hollandaise Sauce

Usually seen on eggs benedict, Hollandaise Sauce complements poached asparagus and perfectly-baked Mauritian sea bass.

Grilled Prawns with Thyme, Garlic, Ratatouille and Pesto

No fry up is complete without tomatoes which are used in an heirloom ratatouille recipe enhancing savoury grilled prawns.

Sicilian Yellowfin Tuna a la Plancha

Breakfast cornflakes get some of the spotlight, adding crunch to yellowfin tuna marinated with lemon and parsley.

Pan-Seared Scallops in Brown Butter Sauce with Lemon, Parsley and Pancake

Butter and pancakes reign as breakfast icons, showcasing Hokkaido scallops to perfection.

From The Garden

Shimeji Mushrooms and Mascarpone Ravioli with Parsley Butter Sauce

Umami-rich mushrooms and mascarpone are tucked into handcrafted dumplings enhanced with maître d'hôtel butter.

Truffle Risotto with Parmesan and Natural Jus

Parmigiano-Reggiano cheese uplifts this decadent dish topped with lashings of black truffle.

Eggplant “Parmigiana” with Poached Egg


It wouldn't be breakfast without eggs; a poached egg adds luscious texture and flavour to grilled eggplant layered with Mozzarella di Bufala, Parmesan and tomatoes.

Ash & Elm's Sunday Champagne Brunch is available every Sunday from 12:00pm to 3:00pm, and is priced at \$138 per adult, inclusive of unlimited Perrier-Jouët Champagne, House Wines, D-I-Y Bloody Mary Cocktails, Soft Drinks, Juices, Coffee, and Tea; \$98 per adult, inclusive of D-I-Y Bloody Mary Cocktails, Soft Drinks, Juices, Coffee, and Tea; and \$48 per child, inclusive of Soft Drinks and Juices. All prices are subject to 10% service charge and prevailing government taxes. For more information or to make dining reservations, please visit AshAndElm.sg, email InterContinental.Dining@ihg.com or speak with us at +65 6825 1008. High-resolution images may be downloaded from [here](#).



Ash & Elm

Level 1, InterContinental® Singapore
80 Middle Road, Singapore 188966
+65 6825 1061

 Follow us at [@ashandelmsg](https://www.facebook.com/ashandelmsg)

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Media Enquiries:

<p>Celine Tan Assistant Marketing Communications Manager Tel: +65 6825 1087 Email: celine.tan1@ihg.com</p>	<p>Lynda Lew Senior Marketing Communications Manager Tel: +65 6825 1247 Email: lynda.lew@ihg.com</p>
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Notes to Editors:

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