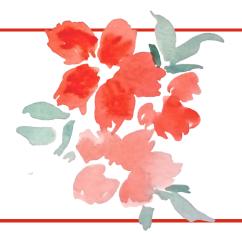


\$88++ PER GUEST FREE FOR CHILDREN 8 YEARS-OLD AND UNDER

ADD ON \$58++ FOR FREE FLOW PROSECCO

11TH AND 12TH MAY | 12PM-2.30PM



SEAFOOD TOWER

Poached Fresh Sea Prawn
Half Shell Scallop
Black Mussel
Baby Crawfish
Fine de Claire Oysters



GRAZING TABLE

CHARCUTERIE

Rillette de Canard | Traditional Duck Rillette/ Jambon de Kintoa AOP | Basque Country 'Pie Noir' Porc Ham 22-month/
Mortadella | Traditional Italian Proscuitto | Pistachio /Saucisson | Dry Aged Rosette Salami

FROMAGE

Comte 24 Months/ Camembert/ Manchego/ Parmigiano Reggiano 24 Months

HOUSE CURED FISH

King Salmon | Beetroot | Monkey 47 Gin/ Hamachi | Thyme | Lemon

FRESH BAKE FOCACCIA OPEN SANDWICH

Rendang Beef | Pickled Purple Cabbage | Cilantro/ Crab | Laksa Yogurt | Spring Onion/ Smoked Salmon | Asparagus |
Dried Tomato/ Pimento | Artichoke | Capers

MAKE YOUR OWN HEALTHY SALAD BAR

Create your own salad from a wide array of toppings, accompanied by an equally extensive selection of dressings and dips.

Opt for the classic Caesar dressing, or venture into new flavors with options like Beetroot & Greek Yogurt or Hummus.



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LIVE STATIONS

Roasted Organic Free-Range Chicken
Charcoal Grilled Cote de bouef
Satay Skewer with House Made Peanut Sauce
Mushroom Risotto in Parmesan Wheel | Acquerello Rice with Forest
Mushrooms Finished in an Aged Parmesan Wheel

Sides - Truffle Mashed Potato Gratin/Garden Baby Vegetables

DESSERTS

CAKES

"Opera" Cake | Valrhona Ivoire Chocolate | Almond Dacquoise | Morello Cherry | Rose/ **Gâteaux aux Fruits** | Strawberry Compote | Lychee Crémeux | Mascarpone | Raspberries

CONFECTIONERY

Almond Croissant Cookies/ Assortment of Macarons/ Pâte De Fruit

SHOOTERS

Sago | Coconut | Mango/ Tropical Fruits Salad/ Panna Cotta | Vanilla | Kaffir Lime

GELATO ON WAFFLE CONE

Vanilla/Dark Chocolate/ Coconut

CHOCOLATE FOUNTAIN

Berries/ Marshmallows/Bananas