

Crossroads Buffet 2026 Sunday Champagne Brunch Menu

Elevate the weekends with a leisurely Sunday brunch, showcasing an indulgent spread of fresh seafood, delicate sashimi, abalone, premium meats, and more.

Adult: \$99++ | \$146++ (inclusive of champagne, draught beer and house wine)

Child: \$42++

SEAFOOD ON ICE

Poached Boston Lobster
Poached Slipper Lobster
Poached Abalone Tartare with Kimchi Mignonette
Poached Mussels with Mignonette
Poached Live Prawn

Sauce: Spicy Soya Black Vinegar, Wasabi Tobiko, Thai Nam Jin,
Creamy Dill Hollandaise, Marie Rose, Lemon Wedge

SIGNATURE LOBSTER DELIGHTS LIVE STATION

Baked Lobster Rockefeller with Truffle Risotto

Baked Lobster, Arborio Rice, Truffle, Cheese, Spinach, Bread Crumb

Lobster Parrillada

Grilled Lobster, Roasted Cauliflower Purée, Café de Paris Butter

JAPANESE LIVE STATION

Salmon, Tako (Octopus) and Tuna Tataki
Assorted Maki, Nigiri and Gunkan Sushi
Unagi Kabayaki Chirashi Donburi



Sustainably Sourced

Crossroads Buffet uses only free-range eggs from locally produced farms.

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure reservations on special occasions and public holidays.

Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL

320 Orchard Road, Singapore 238865

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MAKE YOUR OWN KUEH PIE TEE STATION

Create your own kueh pie tee with a selection of fresh ingredients – a tiny cup of joy bursting with flavour in every bite.

Base: Crispy Pie Tee Shell
Sauce: Chilli Sauce
Condiment: Braised Turnip, Egg, Peanut, Crispy Garlic, Fried Shallot, Coriander

D.I.Y ROJAK STATION

Singapore-Style Rojak

Sauce: Shrimp Paste, Chilli Paste
Condiment: Pineapple, Jicama, Cucumber, Green Mango, Rose Apple, Fried Bean Curd, You Tiao, Beansprout, Peanut, Guava

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Greens, Crudités and Salad Dressing.

READY-MADE SALAD

Three Bean Salad (V)

Kidney Bean, Cannellini Bean, Haricot Bean, Kale, Red Wine Vinaigrette

Watermelon Goat Cheese Salad

Watermelon, Goat Cheese, Arugula, Balsamic Crema

Jumbo Crab Noodle Salad

Yellow Zucchini, Green Zucchini, Jumbo Crab Slaw, Cucumber, Carrot, Light Lemon Mayonnaise



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CHARCUTERIE

Prosciutto de Parma
Pepperoni Salami
Turkey Ham
Smoked Salmon

Condiment: Mustard, Cornichon, Pickled Pearl Onion, Pickled Caper Berry

ARTISANAL BREAD & CHEESE SELECTION

Selection of freshly baked artisanal bread.

Cheese: Smoked Cheese, Emmental, Edam

Cracker: Table Water Cracker, Sesame Lavosh, Grissini

Condiment: Assorted Dried Fruit and Nut, Quince Paste

NOODLE STATION

Soup Base: Laksa, Tom Yam Soup

Condiment: Assorted Meat, Seafood, Vegetable, Noodle

CHINESE BARBEQUE STATION

Crispy Pork Belly 

Braised Soya Sauce Chicken 

Roast Chicken 

Braised Pork Skin

Braised Bean Curd

Braised Tofu Puff

Condiment: Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce,
Thai Sweet Chilli Sauce, Ginger Paste Sauce, Dark Soya Sauce



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CARVING STATION

Black Angus Roast Beef Striploin 

Oven-Roasted Pistachio Herb-Crusted Lamb Leg 

Smoked Paprika Potato

Cheddar Cream Macaroni

Sautéed Carrot and Guanciale

Sauce: Onion Chutney, Jus Au Vin, Assorted Mustards

FROM THE GRILL

Grilled Boston Lobster with Mango Pomegranate Salsa

Grilled Marseille Fish 

WESTERN HOT LINE

Cream of Lobster

Breaded Lobster Claw with Lemon Dill Mayonnaise

Classic Red Wine Braised Stew

Braised Octopus and Mussels

THE PIZZA CORNER

Lobster Thermidor Pizza

Italian Seafood Pizza

Neapolitan White Pizza

ASIAN HOT LINE

Wok-Fried Baby Lobster with Mala Sauce

Wok-Fried Mud Crab with Chicken Floss and Salted Egg Sauce 

Stir-Fried Pork Rib with Dried Chilli

Nyonya Curry Fish 

Stir-Fried Celery with Black Fungus and Truffle Shrimp

Seafood Ee-Fu Noodle

Crab Meat with Chinese Mushroom Egg White Soup



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MEAT-FREE STATION

Saffron Rice

Stir-Fried Cauliflower with Dried Chilli and Vegetarian Oyster Sauce

Winter Root Vegetable Casserole

Prata

Aloo Curry

Vegetable Masala Curry

Papadam

DESSERT

Satisfy your sweet tooth at the chocolate fondue station, overflowing with an assortment of fruits, cookies, biscuits and more.

Selection of cakes, petite pastries, verrines, puddings and local desserts.

Baked Dessert: Bread and Butter Pudding, Madeleine, Financier, Macaron, Tart

Local Dessert: Red Bean, Green Bean, Cheng Tng, Barley

Ice Cream: Assorted Ice Cream flavours served with a variety of toppings



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BEVERAGE ADD-ONS**

Enjoy a hearty buffet dinner with free-flow non-alcoholic beverage, draught beer, prosecco, house pour wine and Duval-Leroy Brut champagne.

Package A Non-Alcoholic Beverage
(\$16++ per person)

Package B Draught Beer, Prosecco, House Pour Red and White Wine, Non-
(\$42++ per person) Alcoholic Beverage

Package C Duval-Leroy Brut, Draught Beer, House Pour Red and White
(\$68++ per person) Wine, Non-Alcoholic Beverage

Choice of Beverage:

House Pour Wine: Pierre Jean Merlot, Pierre Jean Chardonnay

Draught Beer: Heineken, Tiger

Prosecco: Scavi and Ray Prosecco

***Terms & Conditions apply. Please approach our team to find out more about the non-alcoholic beverages.
Promotion cannot be used in conjunction with other discounts and privileges.*



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