SUNDAY BRUNCH

FESTIVE EDITION



Get into the festive spirit as the kitchen table turns up the flavor for a brunch by the marina. Feast on Japanese A5 Wagyu Roast, Honey-Glazed Christmas Ham, and Roast Turkey, alongside live stations dishing out pan-seared Foie Gras and Mushroom Morel Vol-au-Vent. Dive into fresh seafood on ice, vibrant brunch favorites, and indulgent festive desserts, all served with a side of waterfront views and holiday cheer at Sentosa Cove.

15 NOVEMBER - 27 DECEMBER 2026
EVERY SUNDAY 12PM - 3PM

$138++ per person | Includes free-flow Coffee, Tea, Juices, Soft Drinks & Mocktails
$168++ per person | Includes free-flow Wines, Cocktails & Beers
$198++ per person | Includes free-flow Moët & Chandon Brut Impérial Champagne

Beverage Trolley | Weekly Entertainment | DJ | Kids Activities

WET Deck Pool Access | 3PM - 7PM

Kids Pricing:
6-12 years old: 50% off | Under 6 years old: Free

the kitchen table

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CHARCUTERIE

Bresaola | Pâté en Croûte | Salami | Iberico Ham | Parma Ham | Iberico Chorizo
Coppa Ham | Pastrami

FRENCH CHEESES

Seasonal Selection of 8 Kinds of Cheeses, Truffle Honey, Fig Jam, Nuts, Dried Fruits

ANTIPASTI

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives
Hummus | Baba Ghanoush | Marinated Feta | Marinated Eggplant | Marinated Bell Peppers

BREADS

Wood-fired Sourdough, Assorted Rolls, Grissini, Lavash, French Butter

CHILLED SEAFOOD

Sustainable St. Michel Oyster | Snow Crab | Prawn | Lobster | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Mignonette Sauce
Lemon Wedges, Lime Wedges, Cucumber Salsa, Tabasco

SMOKED & MARINATED SEAFOOD

Smoked Salmon | Gravlax | Beetroot-cured Salmon

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream,
Mustard, Chopped Parsley, Chopped Chives

SALADS

Balsamic Blackberry Chicken Salad
Crumbled Cheese, Blackberries, Thyme, Pecan Nuts, Balsamic Glaze

Beetroot & Kale Salad
Carrot Julienne, Red Onion, Walnuts, Feta Cheese, Orange Dressing

Grilled Steak Salad
Arugula, Cherry Tomato, Onion, Avocado, Goat Cheese, Garlic Vinaigrette

Honey Baked Ham & Asparagus Salad
Mushroom, Crumbled Egg, Tarragon Vinaigrette

SALAD BAR

Create Your Own Mix "Snap Sauce Serve"

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork, (DF) Dairy Free, (GF) Gluten Free
Menu is subject to change without prior notice.

SASHIMI
Salmon | Tuna | Hamachi

SUSHI
California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Ebi Nigiri
Tobiko | Corn & Mayo

Soy Sauce, Pickled Ginger, Wasabi

ASIAN
Singapore Asparagus Crab Fried Rice (S, P)
Singapore Chili Slipper Lobster (S)
Wok Fried Black Pepper Beef (G)
Wok Fried XO Seafood with Asparagus (S)
Honey Miso Glazed Iberico Pork Ribs

NOODLE BAR

SOUP
Laksa Soup
Chicken Broth

CHOICE OF VEGETABLES
Choice of 3 Vegetables

CHOICE OF NOODLES
Yellow Noodle | Rice Noodle | Egg Noodle

CHOICE OF PROTEIN
Choice of 4 Proteins

CANTONESE BBQ
Char Siu Pork | Crispy Pork Belly | Roasted Duck | Roasted Chicken | Fragrant Rice

DIM SUM
Xiao Long Bao | Shrimp Dumpling | Scallop Dumpling
Kataifi Prawn | Lemongrass Prawn

ALMOND WOOD-FIRE GRILLED SEAFOOD
Live Prawn | Squid | Slipper Lobster

Sides
Grilled Broccolini | Roasted Root Vegetables | Grilled Asparagus

Sauce
Thai Sweet Chili Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

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CARVERY

Japanese A5 Wagyu Roast
Honey-glazed Christmas Ham, Pineapple & Dijon Mustard Sauce
Roast Turkey, Cranberry Sauce, Stuffing

Sides

Roast Parsnips, Glazed Carrots, Mashed Potatoes, Roast Pumpkin, Brussels Sprouts
Sunchoke & Parsnip Soup

FROM THE WOOD-FIRED BASQUE GRILL

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage | Cajun Pork Belly
Jalapeño & Cheddar Pork Sausage | Lamb T-Bone | Bone Marrow

Sauce

Bordelaise Sauce, Mint Sauce, Béarnaise Sauce, Sauce Vierge

LIVE STATIONS

Swiss Raclette

Steam Baby Potato, Crudites, Assorted Bread Rolls, Lavosh & Grissini

Foie Gras Station

Pan-seared Foie Gras, Brioche, Apple Compote, Port Wine Jus

Mushroom Morel Vol-au-Vent

Creamy sauce, Puff pastry

SPICE AFFAIR

Shahi Paneer Makhani with Cranberry Pistachio
Butter Chicken
Spice Whole Lamb Leg, Roasted Potato Cranberry Sauce

FROM THE TANDOOR

Tandoori Chicken with Spinach Stuffing
Tandoori Lobster
Paneer Tikka
Brussel Sprout Poriyal
Tandoori Prawn

Condiments

Mint Chutney, Mango Chutney, Raita, Papadum

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DESSERTS

Christmas Lemon Yule Log Cake
Dark Chocolate Hazelnut Yule Log Cake
Christmas Stollen Bread
Mixed Fruit Cake
Basque Cheesecake
Caramel Mixed Nut
Strawberry Vanilla Bavarian
Vanilla Cream Puff
Chocolate Cream Brulé
Caramel Lemon Tart
Mango Chocolate Mousse
Tiramisu
Cupcakes
Assorted Cookies & Candy
Macaron
Soft Serve Ice Cream With Condiments
Chocolate Fountain & Condiments

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FREE-FLOW BEVERAGE PACKAGE

$30++ inclusive of Wines, Cocktails & Beers
$60++ inclusive of Moët & Chandon Brut Impérial, Wines, Spirits, and Beer

ALCOHOL

COCKTAILS

Ranch Revitalizer
Absolut Vodka | Sparkling Sake
Fresh Lemon Juice | Perrier Rosellini

Aperol Spritz
Aperol | Sparkling Wine | Soda

Chandon Spritz
Chandon Garden Spritz | Limoncello
Lemon Juice | Soda

Hokkaido Negroni
Yamamoto Black Sesame
Sake-Infused Grapefruit
Choya Extra Years | Campari

Paloma
Patrón Tequila | Agave | Lime
Fresh Grapefruit Juice

BEER
Tiger Draught, Singapore

WHITE WINE
Fábula de Paniza, Chardonnay

ROSÉ WINE
Château d'Esclans, The Beach

RED WINE
Fábula de Paniza, Garnacha

SPIRITS
Bombay Sapphire | Absolut Blue
Bacardi White Rum | Olmeca Reposado
Jim Beam | Hennessy VSOP

NON-ALCOHOL

MOCKTAILS

Fresh Iced Lemon Tea
Basil | Fresh Lemon Juice
Perrier Watermelon | Sugar
Ohba Leaves

Island Cove
Fresh Pineapple Juice | Lychee
Ginger | Fresh Coconut Juice
Agave Syrup | Citrus | Heavy Cream

JUICES
Apple | Cranberry | Orange | Pineapple

FIZZ
Coca-Cola | Coca-Cola Zero Sugar
Sprite | Ginger Ale Soda | Tonic

PERRIER
Grapefruit | Lemon