

SUNDAY BRUNCH

FROM THE CHEF'S PANTRY: A FRENCH AFFAIR



This October, the kitchen table brings the flavors of France to the marina. Indulge in French classics including Escargots with Café de Paris Butter, Coq au Vin, and Beef Bourguignon, alongside live stations serving Crêpe Suzette, Croque Monsieur with Swiss Raclette and a fragrant Seafood Bouillabaisse. A celebration of timeless French flavors, complemented by the vibrant brunch spread and stunning waterfront views of Sentosa Cove.

AVAILABLE EXCLUSIVELY IN OCTOBER
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

Complimentary Pool Access | 3PM - 7PM

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

the
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A FRENCH AFFAIR

Escargot with Café de Paris Butter
Coq au Vin
Beef Bourguignon
Potato Dauphinois
Lobster Bisque
Frog Legs Provençale
Sea Bass Lemon Butter

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 | Gravad Lachs | Beetroot-cured Salmon

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

SALADS

Niçoise Salad
Cucumber Salad with Crème Fraîche
Parisian Salad
Heirloom Carrot Râpées

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

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

Soy Sauce, Pickled Ginger, Wasabi

ASIAN

Singapore Chilli Crab
XO Fried Rice

NOODLE BAR

SOUP

Laksa Soup
Golden Fish Maw Soup

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

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

PASSED AROUND

Croissant Waffle

Artichoke Barigoule, Goat Cheese

Lobster & Prawn vol-au-vent

Creamy Sauce, Puff Pastry

Beef Slider

Brioche Bun, Onion Confit, Cheese

LIVE STATIONS

Crêpe Suzette

Orange Butter Sauce, Grand Marnier

Croque Monsieur & Swiss Raclette

Sourdough, Ham, Cheese Béchamel

Seafood Bouillabaisse

Cod, Mussel, Clam, Prawn, Rouille, Sourdough

SPICE AFFAIR

Sabzi Korma

Butter Chicken

Pineapple Shawarma with Coconut Gravy

FROM THE TANDOOR

Bhatti Da Murgh

Tandoori Lobster

Podi Spice Sea Bass

Paneer Tikka

Tandoori Jumbo Prawn

Plain Naan, Garlic Naan, Butter Bread

Condiments

Mint Chutney, Mango Chutney, Raita, Papadum

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DESSERTS

Orange Madeleines
Vanilla Millefeuille
Lemon Meringue Tart
Pistachio Almond Paris-Brest
Pineapple Petit Gâteau
Vanilla Saffron Crème Brûlée
Flourless Chocolate Cake
Strawberry Charlotte Cake
Crunchy Hazelnut Pear
Opéra Cake
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