

SUNDAY TABLE

Enjoy our specially curated Brunch Table and order from our Small Plates selection in tasting portions at your pleasure

SUNDAY TABLE 98 per person

*Inclusive of Coffee, Tea,
Juices and Soft Drinks*

SUNDAY TABLE & WINES 168 per person

*Inclusive of Selected Wines,
Spirits and Cocktails*

SUNDAY TABLE & CHAMPAGNE 198 per person

Louis Roederer Collection 246 NV Champagne, France
Inclusive of Selected Wines, Spirits and Cocktails

BRUNCH TABLE

GARDEN GREENS

Mizuna, Kale, Romaine,
Baby Spinach, Cucumber,
Grilled Baby Corn, Green
Papaya, Red Radish,
Beetroot, Grilled Artichoke

Shallot & Calamansi Dressing
Lemon Vinaigrette | Aged Balsamic
Extra Virgin Olive Oil

CHARCUTERIE & CHEESE

Ibérico Ham Carving
Grated Tomato, Garlic, Toasted Baguette

Pistachio Mortadella, Turkey Ham,
Beef Bresaula, Comté, Grana
Padano, Shropshire Blue, Emmental,
Stracciatella, Herb-Marinated Feta

Green Grapes | Honey | Dijon Mustard |
Pommery Mustard | Confit Garlic

SALAD & VEGETABLES

Tuna & Green Bean Salad
Roasted Pumpkin Salad
Tomato & Stracciatella
Egg & Vegetable Kimbap
Fresh Tropical Fruits

DESSERTS

Kalamansi Mango & Almond Tart
Dark Chocolate & Caramel Nut Tart
Gula Java & Passion Choux Puff
Roasted Banana & Brown Rice Cake
Raspberry & Coconut
Cream Cheese Cookie
Nyonya Kaya Bomboloni
Truffle Mushroom Danish
Gammon Ham & Parmesan Danish

SMALL PLATES

SUNDAY FAVOURITES

Fish & Chips
Battered Snapper, Lemon, Tartare Sauce

Rendang Braised Short Rib
Crispy Rice Cake, Local Achar

Nasi Lemak Burger
Sambal-Glazed Crispy Chicken, Sunny Side Up,
Anchovy, Peanut, Milk Bun

Artisanal Bread
Classic Croissant, Rosemary Focaccia,
Lemon Thyme Brioche

Peanut Butter & Jam
Peanut Butter, Feuilletine,
Raspberry Jam, Sourdough

CHEF'S SIGNATURE EGGS

The EDITION Benedict
Lobster, Poached Egg, Sautéed Spinach,
Choron Sauce

Laksa Steamed Egg Custard
Ama Ebi, Sea Grape, Laksa broth

Berlado-Style Crispy Sunny Side Up
Sambal Berlado, Crispy Shallot,
Grilled Sourdough

Prawn Fritter & Soft Boiled Egg
Peanut Sauce, Black Sambal

Duck Confit Hash
Shredded Duck, Homemade Hash, Peach
Compote, Duck Jus, Sunny Side Up

RICE, PASTA & NOODLE

Slipper Lobster Laksa Linguine
Crunchy Chilli, Laksa Sauce, Lime

Cherry Tomato & Saffron Risotto
Stracciatella, Herb Oil

Thai Basil Fried Rice
Chicken, Peppercorn, Thai Basil, Fried Egg

SNACKS

Chicken Rendang Puff
Roasted Garlic Yoghurt, Curry Leaf Oil

Yellowfin Tuna Tartare
Smoked Toast, Finger Lime, Chilli Oil

Beef Tartare Croffle
Smoked Soy, Confit Egg Yolk Aioli,
Crispy Shallot

Truffle Ama Ebi Tart
Smoked Onion Purée, Crispy Shallot

Wagyu Arancini
Cherry Tomato, Garlic Aioli

SUPPLEMENTS

"Iga Bakar Kicap" 72-Hour Wagyu Beef Short Rib +SGD28
Sweet Soy Glaze, Sambal Embe, Herb Salad

Rolled Crab Omelette +SGD28
Tom Yum Crab Trout Roe Sauce

500g Grilled Grouper +SGD48
Pickled Garlic, Caper, Shallot, Thai Basil Gremolata