



CHRISTMAS BRUNCH

\$150 ++

SEAFOOD PLATTER

Fin de Claire Oysters

Tuna tataki | Pickled Radish | Wasabi

Sea Bass Ceviche | Roast Baby Corn

Home Cured Scottish Gravd lax I horseradish

Poached Tiger Prawns | Lime Aioli

Steamed Mussels & Clams

Potted Crab with Ikura

BRUNCH FAVOURITES

(BUTLER PASS)

Smoked Salmon Benedict | Ham Benedict

Stellar Salad - Baby romaine | Baby Spinach | Anchovy Dressing | Crouton | Walnut

Chicken & Chestnut Soup | Pancetta Crisp

Pan-fried Foie Gras | Fig Jam | balsamic Vinegar

Truffle & lobster Linguine

Parmesan Risotto | Asparagus | Pine nuts

All prices are still subjected to 10% service charge & prevailing government taxes



CHRISTMAS BRUNCH

FESTIVE PLATTERS

(TO SHARE)

Traditional Turkey | Pistachio, Smoked Bacon & Truffle Stuffing | Cranberry

Baked Honey Glazed Ham | Apple & Pear Compote

Sea Bass | Roast Fennel | Blood Orange Salsa

24 Hours Wagyu Short Rib | Smoked Mash I Leek Ash

Braised Leg of Lamb | Minted Crushed Peas

(2 pax select two, 3 pax select three, 4 pax select four, 5 pax+ select all)

DESSERT PLATTER

(TO SHARE)

Stellar 'Pavlova'

Chocolate Marble Pavlova | Vanilla Chantilly | Berries | Chocolate Crunchy Pearls

Spiced Pumpkin

Sweet Potato Custard | Spiced Pumpkin Ice Cream | Almond Sponge | Caramelised Pecans

Berry Lust Chocolate Tart

Chocolate Tart | Hazelnut Feuilletine | Manjari Ganache | Berries

Apple Tart Tatin

Spice Apple Terrine | Puff Pastry | Brandy Ice Cream | Rum & Raisins

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