

# e l e m e n t

## EASTER BRUNCH

5 April 2026 | 12:30pm - 3pm

**\$88++ per person | \$48++ per child (6-11 years old)**

Children under 6 years old dine free

### SEAFOOD ON ICE

Poached Tiger Prawns

Chilean Black Mussels

Baby Lobster

Sea Conch or Flower Clam

### CONDIMENTS

Lemon Wedge, Red Chilli Dipping, Cocktail Sauce, Red Wine Mignonette

### JAPANESE SELECTION

Nigiri Sushi

Gunkan Sushi

Aburi Sushi

California Roll

Maki Roll

### CONDIMENTS

Wasabi, Shoyu, Gari

### GARDEN SALAD SELECTION

Mesclun Mix

Butterhead Lettuce

William Pear, Orange, Raisin with Maple Dressing

Two Potato with Cheddar Cheese

Easter Cobb Bowl

### CONDIMENTS

Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons,  
Black Olives, Pearl Onions, Parmesan Cheese

### DRESSING

Thousand Island, Caesar, Balsamic, Sesame

### THE PLATTER

Roasted Vegetables

Sliced Black Forest Ham

### GOURMET CHEESE BOARD

Brie

Emmental

Cheddar

Blue Cheese

### CONDIMENTS

Cheese Cracker, Cranberry Marmalade, Fresh Grapes, Walnuts, Dried Fruit

Menu items may change at any time without prior notification.

Please inform a member of staff if you have any food allergies or special dietary needs.

All prices are subject to service charge and prevailing government taxes.



# e l e m e n t

## EASTER BRUNCH

5 April 2026 | 12:30pm to 3pm

**\$88++ per person | \$48++ per child** (6-11 years old)

Children under 6 years old dine free

### BAKERY BREAD BASKET

Farmer Bread

Rye Bread

French Baguette

Mini Bread Rolls

Lavosh

Grissini Stick

*Served with Butter and Olive Oil*

### SOUP TUREEN

Sichuan Hot and Sour Soup

Shredded Chicken and Enoki Mushroom

Puree of Romaine Lettuces and Potatoes

Garlic and Cheese Croutons

### THE CARVERY

Roasted Five Spice Pipa Duck

Roasted Leg of Lamb with Honey Mustard

Herb Roasted Potato & Spring Vegetables

### CONDIMENTS

Dijon Mustard, Whole Grain Mustard, Chili Dipping,

Ginger Dipping, Roasting Gravy, Hoisin Dipping

### HERITAGE CORNER

Chicken Curry

Shrimp and Vegetables Pakora

Herb Roasted Potato & Spring Vegetables

*Served with Assorted Papadum, Cucumber and Yoghurt,*

*Pickle Vegetables, Mango Chutney*

### ASIAN NOODLES BAR

Seafood Hor Fun

Shrimp, Baby Clams, Sliced Fish Cakes, Thick Flat Rice Noodles

Asian Greens and Condiments

Menu items may change at any time without prior notification.  
Please inform a member of staff if you have any food allergies or special dietary needs.  
All prices are subject to service charge and prevailing government taxes.



# e l e m e n t

## EASTER BRUNCH

5 April 2026 | 12:30pm to 3pm

**\$88++ per person | \$48++ per child** (6-11 years old)

Children under 6 years old dine free

### HOT SELECTIONS

Traditional Meat Loaf with Pickle Vegetable Slaw  
Oven Baked Butter Fish with Herb Butter  
Mushroom and Vegetables Fettuccini Aglio E Olio  
Wok Seared Boneless Chicken with Chinese BBQ Sauce  
Braised Seasonal Vegetables with Assorted Mushroom  
Smoked Salmon Fried Rice with Silver Sprout and Sakura Shrimp

### SWEET TREATS

Crème Brule Tart with Forest Berries  
White Chocolate Tiramisu in Glass  
Selections of French Pastries  
Azuki Beans and Coconut Milk Flan  
Spiced Egnog Chantilly Cream in Shooter Glass  
Hot Cross Bun Pudding with Vanilla Sauce  
Fresh Cut Fruits Platter

### PERANAKAN SWEETS

Kueh Bakar  
Penang Lapis  
Seri Muka Pulut Hitam  
Ang Ku Kueh  
Kueh Koswee  
Kueh Sago Lapis

### CANDY CORNER

Marshmallow  
Gummies  
M&M's  
Fruit Jelly  
Foiled Chocolate Eggs

### ITALIAN GELATO

Selection of Italian Gelato  
Vanilla  
Chocolate  
Matcha

### CONDIMENTS

Cookies Crumbles, Wild Berries Compote, Chocolate Chips,  
Tossed Almonds, Raisins, Chocolate Sauce

Menu items may change at any time without prior notification.  
Please inform a member of staff if you have any food allergies or special dietary needs.  
All prices are subject to service charge and prevailing government taxes.

