

element

MOTHER'S DAY BRUNCH

10 May 2026 | 12:30pm - 3pm

\$98++ per person | \$58++ per child (6-12 years old)

Children under 6 years old dine free

SEAFOOD ON ICE

Freshly Shucked Oyster

Boston Lobster

Poached Tiger Prawns

Pearl Conch

Purple Scallop

CONDIMENTS

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

JAPANESE SELECTION

Salmon Sashimi

Tako Sashimi or Tuna Sashimi

Nigiri Sushi, Gunkan Sushi, Aburi Sushi

California and Maki Roll

CONDIMENTS

Wasabi, Shoyu, Gari

GARDEN SALAD SELECTION

Mesclun Mix

Baby Romaine Lettuce

Smoked Salmon, Potato and Boiled Egg

Tomato and Avocado with Fresh Herbs

Classic Waldorf

CONDIMENTS

Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel, Garlic Croutons,
Black Olives, Golden Raisin, Parmesan Cheese

DRESSING

Thousand Island, Caesar, Blasamic, Sesame

THE PLATTER

Herb Baked Wild Mushrooms

Beef Salami

Smoked Turkey Ham

GOURMET CHEESE BOARD

Brie Cheese/Emmenthal Cheese/Cheddar/Blue Cheese

Selection of International 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.

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BAKERY BREAD BASKET

Farmer Bread

Rye Bread

French Baguette

Mini Bread Rolls

Lavosh

Grissini Stick

Served with Butter and Olive Oil

SOUP TUREEN

Herbal Chicken Bak Kut Teh

Dough Fritter and Condiments

&

Light Cream of Forest Mushrooms

Butter Garlic Croutons

ROTISSERIE

Herb Marinated Sausages

Herb Crusted Australian Wagyu Beef

Sesame Honey Roasted Pork Belly

Cheese Crusted Potatoes & Spring Vegetables

Served with Dijon Mustard, Whole Grain Mustard, Chilli Dipping,

Ginger Dipping, Roasting Gravy and Hoisin Dipping

HERITAGE CORNER

Ayam Masak Merah

Butterfly Pea Coconut Rice

Served with Prawn Crackers, Melinjo Crackers,

Sliced Cucumber, Sambals and Sweet Chilli Dip

ASIAN NOODLES BAR

Teochew Lor Mee

Accompanied with Pork Belly, Chicken Five Spiced Roll, Bean Sprout,

Fried Fish Fillet, Chinese Celery, Minced Garlic,

Black Vinegar, Five Spice Gravy, Boiled Eggs, and Sambal Chilli

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HOT SELECTIONS

Classic Egg Royale

Baked Halibut Fillet with Garlic and Fresh Herbs

Sautéed Macaroni with Eggs, Ham, and Garden Peas

Stir Fry Chicken with Yam and Cashew Nuts

Braised Seasonal Vegetables with Assorted Mushrooms

Fried Rice with Wheat Based Char Siew

SWEET TREATS

Berry and Mascarpone Tart

Jasmine Tea Infused Crème Brûlée

Selection of French Pastries

Passion Fruit Cake

White Chocolate and Strawberry Mousse

Warm Cherry Clafoutis

Fresh Cut Fruit 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

ITALIAN GELATO

Selection of Italian Gelato

CONDIMENTS

Cookies Crumbles, Wild Berries Compote, Chocolate Chips,

Tossed Almonds, Raisins, Chocolate Sauce

BEVERAGES

Coffee & tea

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