

# SUNDAY Brunch

For food safety and maximum flavour, each dish is carefully prepared by our chefs with market-fresh ingredients and upon order. Enjoy!

**S\$173\* per adult**

with free flow of house wine, Tiger draught, Champagne, Bloody Mary, Gin & Tonic and Negroni

**S\$120\* per adult; S\$60\* per child^**

with free flow of chilled juices and soft drinks

## STARTERS

### Chilled Seafood Delight

Half Maine Lobster, Tiger Prawns, Half-Shell Scallops, Snow Crab Legs, Venus Clams

### Butcher Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola with freshly baked olive & rosemary focaccia, French baguette

### Omakase Makimono

Selection of Maki Rolls: Lobster & Avocado Salad Maki Roll, Spicy Tempura Ebi Roll, California Maki

Selection of Sushi: Hamachi, Norwegian Salmon, Octopus, Yellow Fin Tuna

Sashimi Platter: Hamachi, Norwegian Salmon, Yellow Fin Tuna with wasabi, ginger, white radish

Assorted Vegetable Tempura

### Classic Caesar Salad

Baby Romaine, Housemade Dressing, Anchovies, Parmesan, Bacon

### Green Power

Wilted Baby Spinach, Granny Smith Apples, Avocado, Semi-Dried Tomatoes Aged Balsamic

### Egg Station

Organic Eggs As You Like  
Choice of Omelette, Fried or Scrambled accompanied with choice of sides  
mini rösti, crispy bacon, chicken chipolata

## LOCAL FAVOURITES

### Traditional Malay-Style Grilled Chicken & Beef Satays

Ketupat, Chunky Peanut Sauce

### BBQ Hong Kong Roasts & Chicken Rice

Five-Spice Roasted Duck, Crispy Cracking Pork Belly, Honey-Glazed Char Siew

Town Signature Tender-Poached Chicken Rice with Housemade Chilli, Ginger

### Lan Zhou Hand-Pulled La Mian Noodles

with Tender-Braised Wagyu Beef Cheek, Szechuan Chilli, Scallion Oil

### Laksa

Silky Rice Noodles with Tiger Prawns, Spicy Coconut Broth

### Dim Sum Selection

Steamed Crystal Prawn Dumplings, Chicken Siew Mai, Hong Kong-Style Char Siew Pau

## FLAVOURS OF INDIA

Tandoori Chicken with Cucumber Raita

Bhindi Do Pyaza (Lady Fingers with Tomato Onion Masala) (V) with freshly baked naan bread (garlic, cheese or coriander)

Tandoori King Prawn in White Spiced Yoghurt Marinade

Kadai Paneer (V) with freshly baked naan bread (garlic, cheese or coriander)

## WESTERN CLASSICS

- COOKED TO ORDER -

### From The Tureen

Forest Mushroom Soup with White Truffle Scent

### From the Grill

Grilled Angus Striploin, Mousseline Potato, Smoked Mustard, Au Jus

Slow-Roasted Rosemary, Garlic Studded Lamb Leg, Balsamic Jus, Mint Jelly

Grilled Seabass with Piperade, Lemon, Thyme, Shellfish Emulsion

### Sides

Potato Mousseline, French Butter, Sea Salt

Broccoli Almondine with Beurre Noisette

Roasted Champignon Mushrooms with Thyme

Signature Truffle Fries with Parmesan

### Italian Corner

Spaghetti Vongole with White Wine Fresh Clams, Chilli

Penne Bolognese with Tomato, Minced Beef, Parmesan

Spaghetti Napolitana

### Pizza al Taglio

Pizza Diavola with Spicy Salami, Black Olives

Pizza Margarita with Fresh Basil

## SWEET MEMORIES

### Ice Cream and Sorbet

Choice of Vanilla Bean Ice Cream or Sorbet (Chocolate, Strawberry or Raspberry) topped with chocolate sprinkles, berries compote, whipped cream

### Chocolate Moelleux, Battenberg Cake & Maple Orange Pecan Tart Platter

### Graham Cracker Key Lime Tart, Mango Pana Cotta & Exotic Macaroon Platter

### Assortment of Nyonya Kueh

### Classic Crème Brûlée

### Selection of Tropical Fruits

### Cheese Platter

Mimolette, Double Brie, Kikorangi Blue Cheese Crackers, Grapes



(V) Suitable for Vegetarians

Menu is subject to change without prior notice. Prices are subject to service charge and prevailing government taxes. ^Children from 6 to 11 years of age. In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.