

# PADANG SUNDAY BRUNCH SEMI BUFFET



Adult: \$68 / Children: \$29 (6 - 12 years; no charge for children 5 years & below) Add \$80 for Free Flow of Champagne, Housepour Wines, Tiger Beer & Soft Drinks

### **BUFFET SPREAD**

#### **GREENS POWER STATION**

Mediterranean Chickpea Salad (V)

Tomatoes, Olives, Chickpeas, Red Onions, Feta Cheese, Parsley Lemon Dressing

Mesclun Salad (V)

Semi Dried Tomatoes, Walnuts, Aged Balsamic Vinegar Dressing & Sesame Dressing

Cold Italian Fusilli Pasta (V)

Broccoli, Vine Cherry Tomatoes, Cucumber, Grapes, Olives, Cheese

**Duck Rillette** 

Orange Segments, Onions, Seasonal Berries

#### SOUP OF THE DAY

Roasted Cream Tomato Velouté

Assorted Bread & Chives

## CHILLED SEAFOOD GALORE

Sweet Tiger Prawn, Farm Green Mussels, Shucked Hugo Oysters

Condiments: Cocktail Sauce, Lemon Wedges, Tabasco

## **BUTCHER BLOCK CHARCUTERIES**

Black Forest Ham, Honey Baked Ham, Pork Tiroler Speck, Prosciutto Ham

Condiments: Gherkins, Olives & Silver Pearl Onions

#### **BRUNCH EUROPEAN CHEESES BOARD**

Chef's Choices

Accommodates: Fresh Grapes, Dried Fruits, Mixed Nuts, Rainbow Olives & Table Crackers

# **PADANG PASTRIES & SWEETS**

Osmanthus Jelly with Wolfberries

**Assorted Les Chouchous** 

Hazelnut Financier

**Chocolate Coated Churros** 

Tiramisu

Warm Bread and Butter Pudding

With Custard Sauce

Tropical Fresh Cut Fruits Platter

## CHEF IN ACTION CARVERY

Argentinian Spiced Herb Rubbed Roast Angus Beef Striploin

Brown Sauce, Horseradish & Mustard

Rosemary Garlic Roasted Australian Lamb Leg

Mustard & Mint Sauce

Accompanied with:

Butter Salt Baked Garden Vegetables & Butter Herb Roasted Potato

# MAINS FROM KITCHEN

Scrambled Egg with Classic Vanilla Cinnamon French Toast

Maple Syrup & Cranberry Sauce

Grilled Garlic US Pork Tenderloin

Mustard Potato Mousseline & Broccolini

Oriental Spiced Marget De Canard

Burnt Potato Mousseline, Broccolini & Red Wine Sauce

Crispy Skinned Chicken Fillet

Potato Mousseline, Broccolini & Natural Jus

Pan-Seared Emperor Snapper

Burnt Butter Potato Mousseline, Broccolini & Lobster Sauce

Curry Spiced Cauliflower Risotto (V)

Garlic Chips & Cheese

Wild Mushroom Spaghetti

Aglio Olio (V)

Garlic Chips, Chilli & Parmesan Cheese

# **COFFEE & TEA**

\*Kids a la carte Menu available upon request.

Menu available for every Sunday of May and June 2024.

Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order.