

SUNDAY Brunch

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

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 Crackling 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 Macaron 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 | Our staff will be pleased to assist with dietary requirements.

Menu is subject to change without prior notice. Prices are subject to service charge and prevailing government taxes.

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.