

Flavours of Southeast Asia Sunday Brunch

12, 19 & 26 APRIL 2026 | 12PM TO 3PM

\$172++ for two adults, \$108++ per adult, \$54++ per child (7 to 12 years old)

Complimentary dining for children aged 6 years and below

Inclusive of free-flowing chilled juices and soft drinks

ALL Accor+ Explorer members enjoy dining privileges

Add \$55++ per person for free-flowing house wines and draught beer;

add \$75++ per person for free-flowing champagne, house wines and draught beer

and access to the D.I.Y. Bloody Mary and Gin & Tonic Stations

SEASONAL BOUTIQUE SALAD BAR

- ◇ **MIXED GREENS, BABY SPINACH, ROMAINE, CORN KERNELS, OLIVES, KIDNEY BEANS, CHERRY TOMATOES, JAPANESE CUCUMBER (V)**

Thousand Island, Honey Mustard, Asian Sesame, Italian and Black Balsamic Vinegar Dressings, and Extra Virgin Olive Oil

APPETISERS

- ◇ **SOM TAM GOONG (PAPAYA SALAD WITH POACHED PRAWNS)**
- ◇ **YUM NUA (THAI BEEF SALAD)**
- ◇ **GADO GADO (V)**
- ◇ **LARB MOO (MINCED PORK SALAD)**
- ◇ **BURRATA SALAD WITH HEIRLOOM TOMATO (V)**

SOUP OF THE DAY

- ◇ **KLANG BAK KUT TEH WITH CONDIMENTS**

LA BOULANGERIE

- ◇ **SOURDOUGH, FRENCH VILLAGE BREAD, FRENCH BAGUETTE, FARMER'S BREAD, ASSORTED ARTISAN BREAD ROLLS**

Extra Virgin Olive Oil, Aged Balsamic Vinegar, Butter

(V) - Vegetarian

Prices are subject to 10% service charge and prevailing government tax.

Menu is subject to change without prior notice.

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CHEESES & COLD CUTS

- ◇ **SELECTION OF SOFT, SEMI AND HARD CHEESES**
Dried Fruits, Nuts, Marmalade, Grapes, Crackers, Lavosh, Grissini Sticks
- ◇ **IBERICO AND MELON, MORTADELLA, HONEY-GLAZED HAM**
- ◇ **THAI-STYLE SMOKED SALMON**

COASTAL EXTRAVAGANZA

- ◇ **FRESHLY SHUCKED SEASONAL OYSTERS, BOSTON LOBSTERS, CHILLED FRESH TIGER PRAWNS, SNOW CRABS, WHITE CLAMS, GONG GONG**
Shallot Vinegar, Cocktail Sauce, Hot Sauce, Wasabi Mayo, Thai Green Sauce, Tabasco, Lemon & Lime Wedges

CARVING & LIVE STATIONS

- ◇ **THAI ROAST WAGYU STRIPLOIN**
Baby Potato, Vegetables, Thai Sauce
- ◇ **MOO PING (THAI PORK SKEWER)**
- ◇ **CHICKEN AND MUTTON SATAY**
- ◇ **TIGER PRAWNS, SQUIDS, MUD CRABS**
- ◇ **D.I.Y. ROJAK**
Pineapple, Green Apple, Guava, Cucumber, Green Mango, Turnip, You Tiao, Tofu Puffs, Rojak Sauce, Crushed Peanuts
- ◇ **SINGAPORE LAKSA**
Quail Egg, Bean Curd, Beansprouts, Fishcake, Prawn, Sambal Onion, Laksa Leaves
- ◇ **MEE SOTO**
Rice Noodles, Yellow Noodles, Shredded Chicken, Beansprouts, Rice Cake, Coriander, Calamasi, Sweet Soy Sauce, Chilli

SUSHI & SASHIMI

- ◇ **SALMON, TUNA AND SCALLOP SASHIMI, KELP, BABY OCTOPUS**
- ◇ **ASSORTED MAKI ROLLS, NIGIRI SUSHI**
Pickled Pink Ginger, Wasabi, Soy Sauce

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HOT SELECTION

- ◇ SINGAPORE CHILLI CRAB WITH MANTOU
- ◇ GAENG PHED PED YANG (THAI RED CURRY)
- ◇ THAI ROASTED RED CURRY DUCK WITH LYCHEE AND PINEAPPLE
- ◇ PHAD PHAK RUAM (THAI STIR-FRIED VEGETABLES)
- ◇ STEAMED BARRAMUNDI FILLET, CORIANDER, LEMONGRASS, LIME
- ◇ WAGYU BEEF CHEEK RENDANG
- ◇ SOTONG MASAK HITAM (SQUID IN BLACK INK)
- ◇ HAKKA-STYLE BRAISED PORK BELLY WITH BLACK FUNGUS & FERMENTED RED BEAN CURD
- ◇ GULAI PRAWN WITH STARFRUIT
- ◇ EGGS BENEDICT WITH SMOKED SALMON & TOM YUM HOLLANDAISE SAUCE
- ◇ STEAMED JASMINE RICE

DIM SUM SELECTION

- ◇ HAR GOW
- ◇ SIEW MAI

INDIAN SELECTION

- ◇ BUTTER CHICKEN
- ◇ LAMB ROGASH
- ◇ DHAL MAKHANI (V)
- ◇ PRAWN BIRYANI
- ◇ ASSORTED NAAN

LA FONTAINE AU CHOCOLAT – CHOCOLATE FONDUE

- ◇ VALRHONA DARK CHOCOLATE FONDUE
Marshmallow, Berry Bowl, Pineapple Cube, Honeydew, Rockmelon, Watermelon, Grape

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KIDS' CORNER

- CHICKEN NUGGET
- BEEF SLIDER
- FISH FINGER
- EGG MAYO CROISSANT SANDWICH
- CHOCOLATE CUPCAKE
- MARSHMALLOW
- M&M'S CHOCOLATES

ICE CREAM STATION

- CHOCOLATE, VANILLA, STRAWBERRY, MANGO SHERBET, LIME SHERBET
Chocolate Beans, Oreo, Brownie Bites, Peanuts, Chocolate Sprinkles,
Rainbow Sprinkles, Chocolate Chips, Almond Slice, M&M's Chocolates, and
Caramel, Chocolate, Raspberry and Mango Sauces

DESSERTS

- RUAM MIT (CHILLED THAI COCONUT MILK DESSERT)
- PULUT HITAM
- CARAMEL CUSTARD PUDDING
- MILO CHEESECAKE
- CHOCOLATE BROWNIE
- ASSORTED LOCAL KUEH
- TROPICAL FRUITS

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