



Weekend Brunch

Saturday and Sunday

12pm - 2:30pm

SGD 98 per adult inclusive of free flow of chilled juices, coffee and tea

Additional SGD 100 per adult inclusive of free flow of champagne, house wine and beer

Additional SGD 80 per adult inclusive of free flow of house wine and beer

50% off adult price for children aged 6 to 12 years old

Complimentary for all children aged 5 years old and below

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.

embu



Weekend Brunch

SEAFOOD COLOSSEUM

Boston lobster
Mud crab
Tiger prawn
Green-lipped mussel
Yabby
White clam

Freshly shucked seasonal oysters

SALAD AND APPETISER

Selection of market fresh lettuce and dressings
Caesar salad in parmesan wheel
Salmon confit salad
Classic Thai beef salad
Thai seafood salad
Roasted potato salad
Niçoise Salad

SELECTION OF COLD CUT PLATTER

Salami
Mortadella
Wagyu pastrami
Turkey ham
Smoked salmon
Smoked mackerel
Cured snow fish
Smoked rainbow trout

FINEST SELECTIONS OF GOURMET FARMHOUSE CHEESE

JAPANESE COUNTER

Sashimi

Tuna, salmon, octopus

Sushi

Kani gunkan, inari sushi, salmon, tamago nigiri

Maki

California, ebi, vegetables, kappa

Cha Soba

Shoyu broth, Japanese pickles, bonito flakes, seaweed strips, sesame seed

NOODLE STATION

Signature laksa
Thai boat noodle soup

ROASTED DELIGHT

Crystal pork belly
Roasted duck



Weekend Brunch

ASIAN DELIGHT

Soup of the Day
Cereal chicken
Thai basil chicken
Teriyaki chicken
Spicy duck curry
Teochew-style steamed fish
Singapore chilli crab with mantou
Salted egg yolk prawn
Braised ee-fu noodle
Fragrant fried rice with roasted pork and char siew
Stir-fried broccoli with Pacific clam
Stir-fried kailan with crispy pork
Tako takoyaki

EUROPEAN DELIGHT

Boston lobster bisque
Grilled chicken basil fregola with corn and zucchini
Slow-cooked lamb stew in red wine jus
Pan-seared salmon with black rice and sautéed brussels sprout
Classic beef parmentier
Sautéed vegetable medley
Mashed potatoes

CHEF'S SPECIALTY

Carving Board
Slow-roasted lamb
Slow-roasted Australian grass-fed Angus beef
Baked Atlantic salmon

The Wheel of Pasta

Selections of pasta with choice of cream, bolognese sauce or aglio e olio

INDIAN DELIGHT

Tandoori Specialty

Tandoori salmon
Achari murgh *Chicken curry with pickling spices*
Boti kebab *Lamb cubes marinated in spiced yoghurt*
Vegetable shami *Chickpea kebab*

Curry Set

Murgh Makhanwala *Butter Chicken*
Meen Moilee *Fish in spiced coconut*
Nilgri Korma *Vegetable korma with cilantro and mint leaves*
Mutter Paneer *Indian cottage cheese with peas*
Aloo Chutneywale *Potato with mint coriander chutney*
Yellow Dal Tadka
Masala and plain papadum
Plain or garlic naan



Weekend Brunch

PIZZA served on a rotation basis and only 2 types of pizza are available daily.

Neapolitan pizza
Seafood pizza
Pizza Hawaiian
Beef salami pizza

LITTLE FAN CORNER

Turkey ham and cheese sandwich
Egg mayonnaise sandwich
Vegetable sandwich
Cut fruits
Popcorn
Juice

DESSERT

Signature chocolate cake
Espresso-soaked ladyfingers chocolate cup
Clementine yoghurt mousse
Cherry compote with earl grey milk chocolate mousse
Pistachio pâte à choux
Banana lemon travel cake with chia seeds
Purple yam financier

Nonya Delight

Penang lapis, prune lapis, ondeh ondeh, puteri ayu, yam talam

Under The Lamp

64% dark chocolate and hazelnut croissant bread and butter pudding

Freshly Made Waffle

Selection of ice cream, nuts and chocolate condiment

Chocolate Fountain

Strawberry, seasonal fruit, marshmallow, ladyfinger biscuits, vanilla beignets, breadsticks

Ice Cream and Sorbet on Waffle Cone

Strawberry sorbet, vanilla and chocolate

Petit Fours and Cookies

Garden of Fruits

Selection of tropical and seasonal fruits