

WEEKEND FAMILY BRUNCH

\$698 per person

\$398 per child (aged 5 to 11)

—APPETISER—

SEAFOOD ON ICE

Oyster, Snow Crab Legs, Prawn,
Clams, Scallop

CHARCUTERIE

Selection of Premium Cold Cuts & European Cheese
with Condiments and Pickles

SEASONAL SPECIALITIES

Marinated Abalone, Smoked Salmon, Haddock

SOUP & SALAD CORNER

With Assorted Bread Selection

—KIDS CORNER—

Daily Pizza Selection, Fried Chicken, Mini Cheese Burger, Mac & Cheese, Fries

— HOT SECTION—

★ TAI PAN SIGNATURE OP RIBS DAILY PASTA SEAFOOD SPECIALTIES BBQ MEATS

TASTE OF FRENCH RIVIERA

Quiche Lorraine, Bouillabaisse, Moule a la Provençale, Loup de mer au Pernod,
Nicoise Salad, Poulet Roti, Pâté en croûte

MAIN COURSE

(Please Select One)

ROASTED SEABASS [SS]

Chorizo, Yellow Tomato Gazpacho &
Sweet Peas

★ DOVER SOLE MEUNIERE [N][G][SS]

French Beans, Almond & Brown Butter
[Supplement \$108]

★ GRILLED CANADIAN PORK CHOP

Red Endive, Piquillo,
Pepper & Grain Mustard Sauce

GRILLED LAMB CHOPS [G]

Braised Artichoke, Eggplant Purée,
Edamame & Green Chimichurri

ANGUS BEEF TENDERLOIN (250g)

Asparagus & Mashed Potato,
Rosemary Sauce

POTATO GNOCCHI [V]

Impossible Ragout & Wild Mushroom

[Supplement \$108]

DESSERT

ASSORTED CAKES & PETIT PATISserie

ICE CREAMS & SORBETS

COFFEE OR TEA

TWO-HOUR FREE-FLOW BEVERAGE

CHAMPAGNE

\$498 per person

VEUVE CLICQUOT YELLOW LABEL BRUT

PROSECCO

\$298 per person

SELECTED PROSECCO

As well as a selection of house red & white wines, beers & soft drinks

Wine Experience - 'Whispering Angel', Chateau d'Esclans, Cotes de Provence, France