

WEEKEND FAMILY BRUNCH

\$698 per person

\$398 per child (aged 5 to 11)

– APPETISER –

SEAFOOD ON ICE

Oyster, Snow Crab Legs, Prawn,
Sea-Whelk, Cray Fish, Scallop

CHARCUTERIE

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

SEASONAL SPECIALITIES

Tuna Tataki, Smoked Salmon, Haddock

SOUP & SALAD CORNER

With Assorted Bread Selection

– KIDS CORNER –

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

– HOT SECTION –

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

– TASTE OF SPAIN –

Paella a la Valenciana, Arroz Negro, Cerrano Ham, Manchego, Pan Con Tomate, Polpo Ala Gallega

MAIN COURSE

(Please Select One)

BAKED SEABASS [G][SS]

Mediterranean Style, Fennel Salad,
Pernod Sauce

★ DOVER SOLE MEUNIERE [N][G][SS]

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

★ GRILLED BABY CHICKEN [G]

Ginger Braised Cabbage &
Smashed Potatoes

GRILLED LAMB CHOPS [G]

Peas Purée, Heirloom Carrots, Shallot,
Lemon & Mint Labna

GRILLED ANGUS STRIPLOIN [G]

Baked Garlic & Asparagus,
Baked Tomatoes
[Supplement \$108]

GNOCCHI [V]

Heirloom Tomato Sauce,
Eggplant & Burrata

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, Sangria, Cava, beers & soft drinks