



## SUNDAY BRUNCH MENU

Sunday from 11:30 am to 2:30 pm  
Adult \$65 / child is 50% off (ages 4-11)  
Inclusive of beer, red & white, rosé, and sparkling wine and a special cocktail

### AMUSE BOUCHE

Introduce our flavors to the Guest – Chef's creation:  
caramelized onion and red wine canape

### WARM PASS AROUND

The Terrace Signature - milk brioche bread bun, whipped butter

### HEALTHY SALAD BAR

Assorted green lettuce, mesclun mix, romaine

### HEALTHY TOPPINGS

tomato, sweet corn, black olives, red onion, carrots, capsicum, bread crouton, bacon, parmesan cheese, bulgur, couscous, quinoa  
Infused extra virgin olive oil, e.v.o. balsamic, e.v.o. herb oil

### INTERNATIONAL DRESSINGS

Japanese dressing, caesar dressing, thousand island dressing, ranch, citrus vinaigrette, raspberry dressing

### COMPOSED SALAD

Greek Salad  
Panzanella or caprese salad  
Chicken klaguen

### SHOOTER AND MINIATURE DISH

Mediterranean couscous: bell peppers, olive oil, lemon, parsley  
Thai beef salad  
Tuna Poke – tatiyas on side

### SASHIMI AND CHIRASHI CORNER

Assorted sashimi  
Chef's creation Chirashi  
Condiment: soy sauce, ginger pickle, wasabi

### COLD CUT AND CHEESE SELECTION

Turkey ham, salami, smoked salmon with capers red onion and horseradish  
Brie/Boursin, parmesan, cheddar, blue cheese  
Served with honey, homemade chutney, orange marmalade, crackers, dried fruits and nuts

### HORS D'OEUVRES STATION

Italian bruschetta: tomato and tapenade  
Ham with melon  
French canapes: mini nicoise canape, ratatouille canape

### PIZZA IN TEGLIA CORNER

Margherita  
Bacon and artichoke  
Spanish tapas: croquetas, pimiento tapas

### SEAFOOD ON THE ICE STATION

Selection of seafood from the availability of the market:  
oysters, prawns, mussels, snow crab  
condiments: finadene, lemon wedges, cocktail sauce, hot sauce

### SOUP & BREAD STATION

Soup of the day: clam chowder  
Asian soup of the day: miso soup

### SELECTION OF BREAD

Bread selection of the day: focaccia bread  
French Baguette  
Garlic Toast  
Grissini  
Lavosh

### TEMPURA STATION

Assorted vegetables in tempura, prawn, tempura sauce, grated radish, grated ginger

### PAELLA STATION

Chef's Paella creation of the day:  
paella negra, paella valenciana, paella marisco, paella mixta, paella vegetariana with manchego

### HOT BUFFET

Curry creation of the day: thai red duck curry  
Seafood or fish: parrot fish sauce vierge  
Pork belly creation rotation: braised pork belly star anise  
LA galbi  
beef pilaf rice  
bbq gochujang pork spare ribs  
Buttered seasonal vegetable

### ROAST CARVING STATION

BEFF:  
Roast beef ribeye or striploin  
Demiglace, bernaïse sauce, chimichurri, denanche, black peppercorn sauce  
PORK:  
Italian porchetta style, whole roasted  
sauce: gochujang bbq, smokey bbq  
FISH:  
Salmon En Croute  
Piperade, beurre blanc, finadene

### SELECTION OF SIDE DISHES

Mashed potatoes japanese corn on the cob, roasted vegetable, yorkshire pudding

### SPECIALTY PASTA OF THE DAY

Authentic italian style pasta: squid ink fresh pasta with seafood sauce pasatta

### FLAVOR WATER AND JUICES

4 types of infused juice  
Ace juice: watermelon & thyme, lime & mint or berry & ginger

### DESSERT

Assorted dessert in rotation:  
fried cheesecake  
fresh churros  
bonuelos aga: local style beignet banana donuts: icing sugar, cinnamon sugar  
sponge cake  
strawberry shortcake  
bread pudding  
Mediterranean um ali bread pudding with vanilla, ube, matcha sauce  
petit or cut cakes  
taro coconut cake  
red velvet cake with cream cheese frosting  
carrot cake  
lemon tart or chocolate  
tiramisu  
panna cotta  
petit cakes  
savarin  
cream brûlée

### FRUITS

Macedonia melon salad  
Fruit creation  
Fresh fruit lolli pop or watermelon fruits pizza

### TOPPING / DIPPING SAUCE

Vanilla, chocolate, green tea, ube sauce, matcha sauce

### GELATO

Gelato selection of the day – vanilla, chocolate, strawberry, special of the day