

# HILTON SUNDAY BRUNCH

8 Live Stations • Seasonal Cheese Room • 6-metre Long D9 Dessert Showcase

## SEAFOOD & OYSTER BAR

Maine Lobster, Yabbies, Alaskan King Crab, Tiger Prawn, Half Shell Scallop, Black Mussel, Pacific Clam

🍷 **Freshly shucked oysters:** Fine De Claire, Irish Oyster, Canadian Oyster

## SASHIMI & SUSHI

Assorted Sashimi, Salmon & Tuna Sashimi, A Variety of Sushi & Maki Rolls

## APPETIZERS, FRUITS & SALADS

Mason Jar Salads, Watermelon and Feta Salad, King Prawn with Mango Quinoa, Smoked Grilled Halloumi and Bulgur Vegetables, ASC Salmon Tartare with Shoyu & Sesame, Individual Foie Gras Pudding with Caramelized Fig & Fruit Chutney

## Seasonal Produce Compositions

Heirloom Tomato & Buffalo Mozzarella  
Cantaloupe Melon & Parma Ham  
Avocado with Pomegranate & Grapefruit  
Fresh Fig, Prosciutto & Arugula

## Caesar Salad

Grated parmesan, bacon bits, garlic crouton, Caesar dressing, poached peeled shrimp, grilled chicken breast pieces, grilled salmon flakes

## Salad Bar

Baby Spinach, Radicchio, Butter Lettuce, Red Frisée, Yellow Frisée, Baby Arugula

## SOUP

Seafood Chowder, Cream of Wild Mushroom

## WESTERN SPECIALTIES

Pan-Fried MSC New Zealand Rockling Fish  
Fillet with Braised Olive and Fennel, Shellfish Bouillabaisse, Crispy Pork Belly with Macaroni Cheese and Braised Red Cabbage, Sticky & Spicy South Australian Lamb Ribs

## ASIAN SPECIALTIES

'Yang Zhou' Fried Rice, Wok-Fried Mud Crab with Black Pepper Sauce, Wok-Fried 'Kam Heong' Crayfish, Vegetable Biryani, Butter Chicken with Mango Pickle, Papadum & Raita

## 🍷 FROM THE GRILL

14-Hour Slow-Roasted Australian Wagyu Beef Leg, Overnight Marinated Lamb T-Bone, Flame-Grilled Butterflied Chicken with Portuguese Sauce and Fresh Herbs, Gourmet Wagyu Beef Sausages and Pretzel

🍷 **Live Station**

**AVAILABLE AT OPUS, LOBBY LEVEL  
NOON UNTIL 3PM**

**\$98++ per person | 5, 19, 26 May**  
free flow of coffee, tea & selected soft drinks

**\$49++ per child aged 5 to 12 years old**  
Child below the age of five dines for free

For reservations, please call **6730 3390 / 6737 2233**

**FOR RESERVATIONS**

## A LA MINUTE GASTRONOMY STATIONS

### 🍷 GOURMET FOIE GRAS

Pan-fried Foie Gras with Cherry Chutney, Vincotto and Cornbread, Foie Gras Brûlée, Toasted Brioche and Pineapple Lemon Jam

### 🍷 EGGS STATION

Homemade Venison Scotch Egg & Black Truffle Hollandaise  
Crispy Duck & Waffle with Mustard Maple Syrup & Fried Duck Egg

### 🍷 DONBURI & NOODLE STATION

Premium Japanese Grain Rice, Slow-Braised Wagyu Short Ribs, Foie Gras, Onsen Egg & Truffle, Organic Lacto Chicken, Curry Udon Noodle, Japanese Pickles & Spring Onion

### 🍷 GOURMET PASTA

King Crab Ravioli, Shellfish Espuma, Giant Ikura & Chive Oil

### 🍷 STONE-HEARTH PIZZA

Black Truffle and Fontina Cheese Pizza  
Artichoke, Prosciutto and Taleggio Cheese Pizza

## CHARCUTERIE & SEASONAL CHEESE ROOM

Smoked Salmon & Tuna, Jamón Ibérico Ham, Smoked Honey-Glazed Peppercorn Ham, Smoked Turkey Ham, Lomo, Saucisson Sec, Rosette, Coppa Ham, Wagyu Pastrami, Varieties of Olives, Duck Rillettes, Melba Toast, Gherkins & Cocktail Onions

Over 30 types of European Cheeses, including seasonal cheese from Mons France, a 🍷 Raclette Cheese Station & Selection of Artisan Bread

## D9 CAKERY 6-METRE DESSERT SHOWCASE of handcrafted artisanal desserts

### Famous Hilton Cheesecakes

Signature American, Blueberry, Walnut

### Artisanal Gateaux, Custards, Flans & Classic Tarts

Matcha Azuki, Royal Hazel, Belle, Carrot Cake, Crème Brûlée, Bread & Butter Pudding, Citron Tart, Pecan Walnut Tart

### Shooters

Noisette Du Caramel, King's Cake, Rosy Valentine, Japon à la Fraîse, Opalys Pecan

### Confectionery & Homemade Loaves

Macarons, Premium Pralines, Cookies, Classic Mixed Fruit Loaf, Marble Loaf, Olden Banana Loaf

### 🍷 DESSERT LIVE STATION

#### Grilled S'mores Bar

BBQ Marshmallow, Speculoos Biscuit, Chocolate Chip Cookies, Oatmeal Cookies, Chocolate Bars & Warm Chocolate Fondue

#### D-I-Y Gelato Popsicle Station

Make Your Own Popsicle with Gelato Flavour of the Day  
Condiments of Crunchy Pearls, Mini Marshmallow, Shortcrust Crubs, Crispy Waffles, Rose Petals & Dried Fruits

#### Chocolate Fountain

Financier, Marshmallow, Fresh Strawberries, Kiwi & Mango