

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 | 2, 9, 23, 30 June
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 Peppered 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

Red Velvet, 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 Fraise, 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