

# HILTON SUNDAY BRUNCH FOR SUPER DADS

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, Japanese Clam

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

## SASHIMI & SUSHI

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

## APPETIZERS, FRUITS & SALADS

Caesar Salad, Salad Bar, Tabbouleh, Baba Ghanoush,, Hummus, Fattoush, Pita, Homemade Fruit Yoghurt, Bircher Muesli, Detox Shot, Seasonal Fruits

## Mason Jar Salads

🍷 Beetroot, Butter Nut, Wild Rice, Pomegranate Salad

🍷 Avocado Hero Salad

🍷 Watermelon and Feta Salad

🍷 Traditional Beef Tartar with Melba Toast

🍷 Individual Foie Gras Pudding with Caramelized Fig & Fruit Chutney

## Seasonal Produce Compositions

Heirloom Tomato & Buffalo Mozzarella

🍷 Mango, Mandarin Orange & Prawn Salad

🍷 Harissa Beef fillet, Local Mushroom & Black olive dressing

## SOUP

🍷 Mexican Beef Soup

Cream of Wild Mushroom

## WESTERN SPECIALTIES

Pan-Fried MSC New Zealand Rockling Fish Fillet with Braised Olive & Fennel

🍷 Confit of Duck Leg, Dutch Carrot & Orange Glaze

🍷 Crispy Pork Belly, Macaroni Cheese & Braised Red Cabbage

🍷 Oxtail with Port and Onion Sauce

## ASIAN SPECIALTIES

🍷 Chicken Sausage Fried Rice,

Wok-fried Mud Crab with Black Pepper Sauce, Vegetable

Biryani, Stir-fried Beef Fillet with Spring Onion & Ginger,

Butter Chicken with Mango Pickle, Papadum & Raita

## FROM THE GRILL

🍷 Slow-Roasted F1 Wagyu Tomahawk

Overnight Marinated Lamb T-Bone, Flame-Grilled

Butterflied Chicken with Portuguese Sauce and Fresh

Herbs, Gourmet Wagyu Beef Sausages,

🍷 Whole roasted Stuffed Suckling Pig

🍷 Father's Day Special 🍷 Live Station

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

**\$108++ per person | 16 June**  
free flow of coffee, tea & selected soft drinks

**\$54++ per child aged 5 to 12 years old**  
Child below the age of five dines for free

## A LA MINUTE GASTRONOMY STATIONS

### 🍷 GOURMET FOIE GRAS

Foie Gras with Fig Mostarda & Fig, Pan-fried Foie Gras with Cherry Chutney, Vincotto & Corn Bread

### EGGS STATION

🍷 Homemade Venison Scotch Egg & Black Truffle Hollandaise

🍷 Mini Kofta Tagine & Quail Egg

### 🍷 DONBURI & NOODLE STATION

Gokoku Don Buri, Premium Japanese Grain Rice, Slow-Braised Wagyu Short Ribs, Foie Gras, Onsen Egg & Truffle,

🍷 Stewed Pork Belly Udon

### 🍷 GOURMET PASTA

Slow-Cooked Wagyu Beef Cheek Pasta

### 🍷 STONE-HEARTH PIZZA

Buffalo Mozzarella Margarita

Meat Ball & Chunky Tomato Sugo

## 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

### 🍷 Limited Edition Father's Day Nitrogen-Dipped Cigar Praline

Caraiibe 66% Velvety Dark Chocolate

35% Blond Orellys Chocolate with Whisky

### Famous Hilton Cheesecakes

Signature American, Blueberry, Walnut

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

🍷 Carmeliato Coffee Gateaux, Royal Hazel, Black Sesame

🍷 Gateaux, Teh Tarik Cake, Matcha Tart,

Citron Tart, Crème Brûlée, Bread & Butter Pudding,

### Shooters

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

### Confectionery & Homemade Loaves

Premium Chocolate Pralines, Macarons, Cookies,

🍷 Rum & Raisin Loaf, Coffee Marble Cake, Curry Loaf

## DESSERT LIVE STATION

### 🍷 Grilled S'mores Bar

BBQ Marshmallow, Speculoos Biscuit, Chocolate Chip

Cookies, Oatmeal Cookies, Chocolate Bars & Warm

Chocolate Fondue

### Chocolate Fountain

Financier, Marshmallow, Fresh Strawberries, Kiwi & Mango

For reservations, please call 6730 3390 / 6737 2233

**FOR RESERVATIONS**

Menu is subject to change according to market availability without prior notice. Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are in Singapore dollars are subject to 10% service charge and 7% GST.