



ONE-NINETY

NEW WEEKEND BRUNCH

SATURDAY, SUNDAY 9TH MARCH 2024 ONWARDS

\$128/ PER PERSON

With Draught Beer +\$12 PER GLASS

With A Glass of Prosecco, Red or White Wine Sommelier Selection +\$14 PER GLASS

With Unlimited Prosecco and Wine Sommelier Selection +\$54 (UNLIMITED FOR 2 HOURS ONLY)

\$64 PER CHILD FROM 6-12 YEARS OLD

LOCAL BREADS:

Prawn Crackers, Prata, Naan, Papadam

Sauces and Condiments: Sambal Tumis, Sambal Belachan, Sambal Ijo, Mango Chutney, Achar

APPERTIZERS:

Boiled Octopus, Sweet Chili dips

Soy Braised Chicken

Roasted Duck with Plum Sauce

Otak Otak in Banana Leaf

Chicken Tandoori Salad

Boiled Cutter Fish, Kang Kong (Water Spinach)

Steamed Yam Cake, Sweet Bean Sauce

Pork Belly, Dark soy and Chili dips

Beef Rendang, Net Pan-Cakes

Baked Seabass in Banana Leaf Sambal Matar

WESTERN LIVE STATIONS : (BASED ON ROTATION)

US Beef Prime Rib

Black Pepper Jus

LOCAL LIVE STATION: (BASED ON ROTATION)

Pandan Nasi Lemak

Gado Gado

HOT BITES:

Truffle Focaccia

Oyster Rockefeller

HOT FOOD

Lotus roots soup with pork ribs

Assam Udang (Tamarind Prawns)

Beef Rendang

Singapore Fried Bee Hoon

Crabmeat Fried Rice

Wok Fried Eggplant with Sambal

LOCAL JUICE:

Tropical Seasonal Juice

Tea Tarik

DESSERTS:

Kueh Lapis

Assorted Nonya Kueh

Pulut Hitam

*Buffet Menu is subject to changes without prior notice.

Price is subject to 10% Service Charge & Prevailing Government Taxes.*