

# Mother's Day

## HIGH TEA BRUNCH BUFFET

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SUNDAY MAY 10, 2026

99 ADULTS | 49 KIDS AGES 6 - 11

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### HIGH TEA SELECTION

#### CUCUMBER TEA SANDWICHES

dill cream cheese on white bread (V)

#### LOBSTER ROLLS

poached lobster and prawns in a brioche roll  
topped with tobiko

#### SMOKED SALMON VOL AU VENT

buttery pastry with smoked salmon and boursin cheese

#### GOAT CHEESE CONES

goat cheese mousse in a sesame cone with  
balsamic pearls (V)

#### CLASSIC BUTTERMILK SCONE

*served with double cream, butter and preserves*

#### STRAWBERRY & VANILLA BEAN SCONE

featuring vanilla beans and concentrated  
strawberry pieces



#### CHAMPAGNE & WILD ROSE

rose champagne mousse featuring a liquid  
strawberry center

#### HAZELNUT CHOCOLATE MARQUISE

70% dark chocolate and hazelnut praline marquise  
hazelnut crunch 24k gold leaf

#### DULCE DE LECHE "GOLDEN DOME"

smooth white chocolate cheesecake dome with  
a salted caramel center and a gold-flecked  
mirror glaze

#### EARL GREY PANNA COTTA

bergamot-infused cream topped with  
blueberry & lavender compote

#### CALAMANSI TART

fresh calamansi curd tart topped with meringue

#### COCONUT CHIA PUDDING CUPS (GF, VE)

topped with fresh berries

#### ASSORTED MACARONS

#### MINI MADELINE

#### ASSORTED CUPCAKES





## COLD ICE BAR

### BUILD YOUR OWN SALAD

(GF, VE, N\*)

baby kale, mixed greens, roasted corn  
grape tomatoes, cucumbers, mixed mushrooms  
roasted cashews, chickpeas

*Dressings:* sweet ginger soy (GF, VE)

citrus vinaigrette (GF, VE)

creamy buttermilk ranch (GF, V)

### Land

genoa salami, soppressata, capicola, prosciutto  
*served with marinated olives, grainy mustard  
gherkins, crackers and artisan breads*

### Sea

assorted seafood on ice including candied  
salmon, marinated poached prawns  
scallop ceviche, marinated mussels  
clams and crab legs

### Creamery (V)

local & imported artisan cheeses with  
fresh & dried fruits, crackers and artisan breads



## BREAKFAST SELECTIONS

**HAM & SWISS EGG BITES** (GF)

**MIXED VEGETABLE EGG BITES** (GF)

**CHICKEN APPLE BREAKFAST SAUSAGE** (GF\*, DF)

**APPLEWOOD SMOKED BACON** (GF, DF)

**ROASTED ROMA TOMATOES & HERB MUSHROOMS**

(GF, VE)

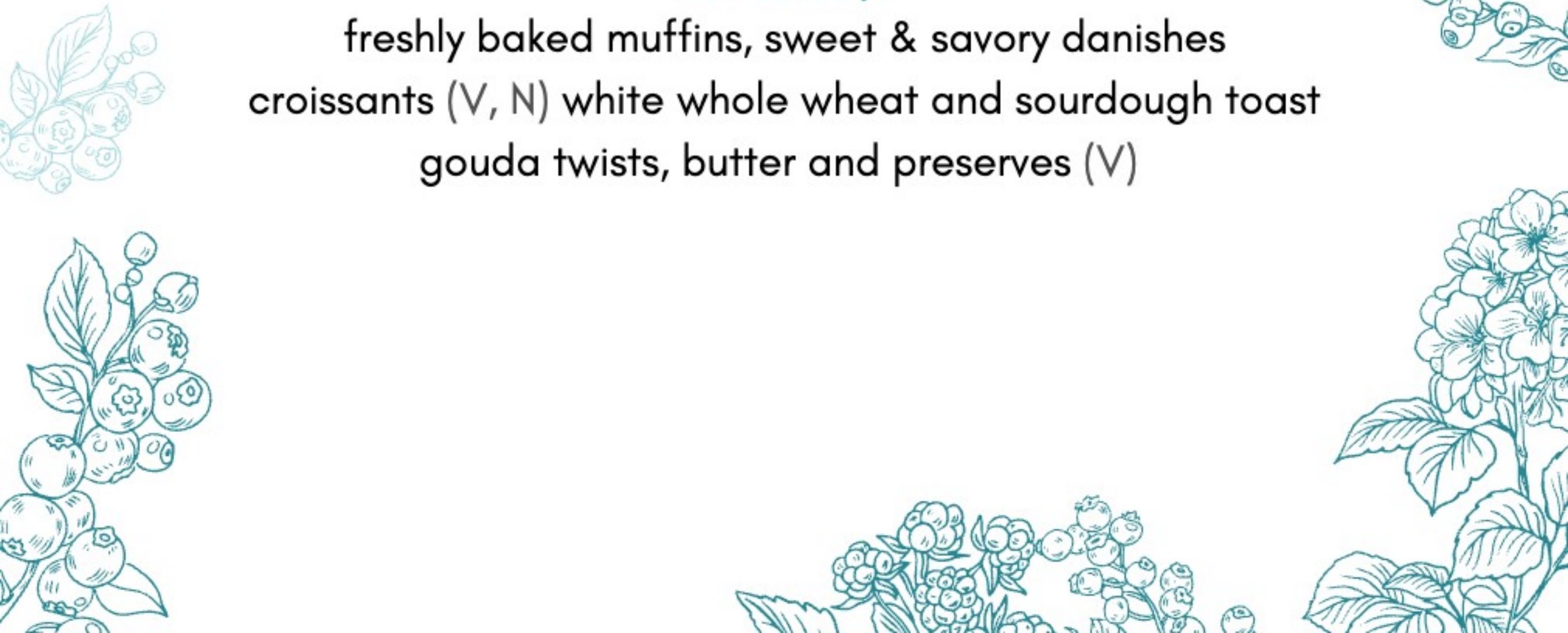
**CRISPY HERB BREAKFAST POTATOES**

with fresh parsley (VE)

**MINI WAFFLES** with maple syrup and chocolate syrup

### Full Bakery

freshly baked muffins, sweet & savory danishes  
croissants (V, N) white whole wheat and sourdough toast  
gouda twists, butter and preserves (V)





## LUNCH SELECTION

### **CREAMY TRUFFLE MUSHROOM SOUP**

#### **ROASTED CHICKEN BREAST**

wild mushroom cream sauce (GF)

#### **SEARED SALMON**

saffron chive butter sauce with grilled lemon (GF)

#### **MUSHROOM BOLOGNESE RIGATONI**

mushroom-based "meat" sauce (VE)

## CHEF ACTION STATION

### **SLOW ROASTED STRIPLOIN**

horseradish, mustard (GF, DF) chimichurri (GF, DF)


served with 48hour red wine beef jus

### **LIQUID NITROGEN ICE CREAM**

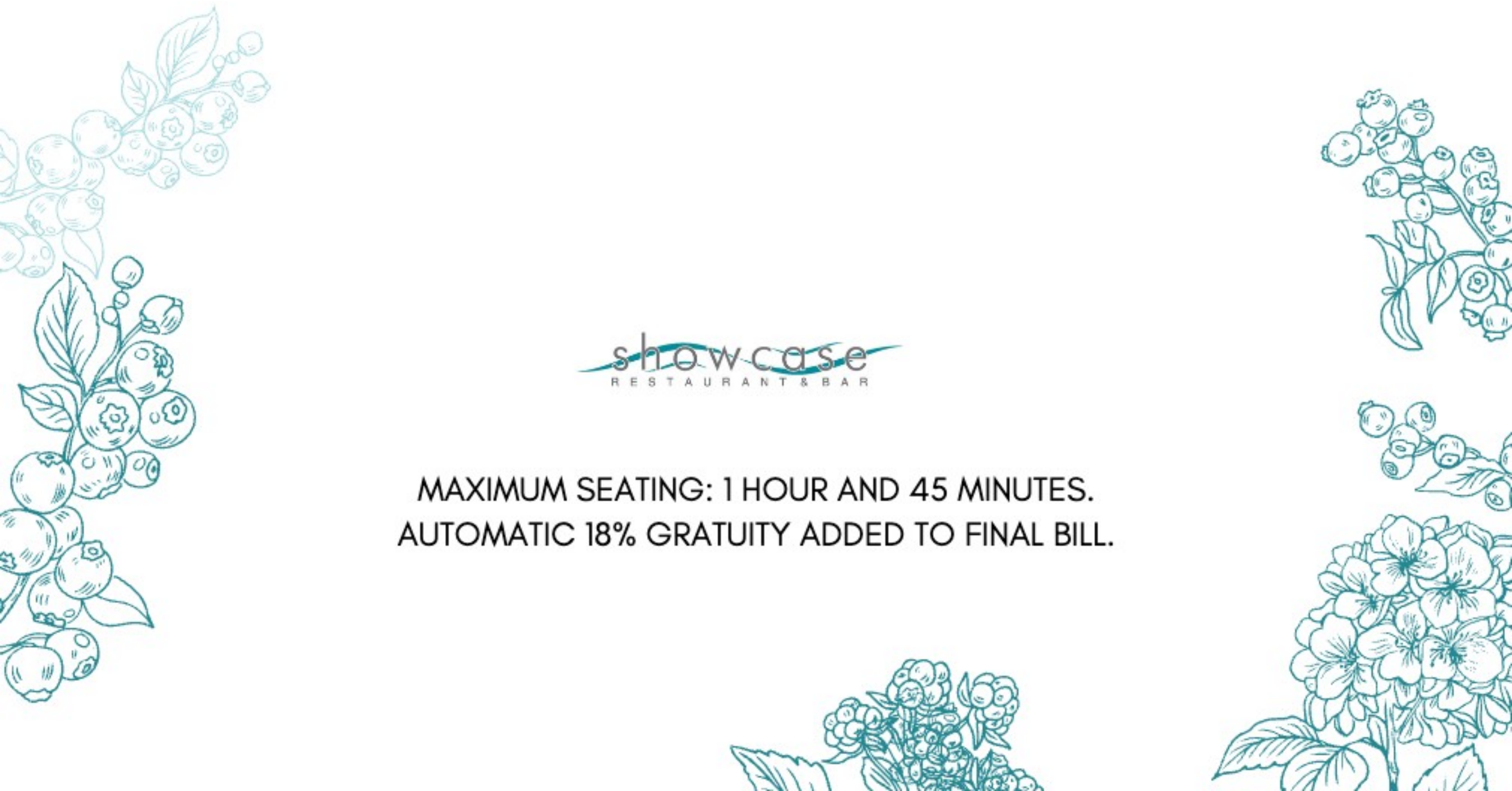
a bespoke, interactive dessert experience crafted  
with your choice of flavors and toppings

### **DUBAI CHOCOLATE STRAWBERRY**

hand-dipped Dubai chocolate strawberries  
layered with pistachio cream, crunchy kataifi  
and warm dark chocolate drizzle



**showcase**  
RESTAURANT & BAR



MAXIMUM SEATING: 1 HOUR AND 45 MINUTES.  
AUTOMATIC 18% GRATUITY ADDED TO FINAL BILL.