

## NEW YEAR'S DAY BRUNCH A LA CARTE BUFFET

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Enjoy unlimited servings from our kitchens. Simply tell us the item number you would like and our team members will be pleased to personally serve the dishes to your table

### THE ICE BAR

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- 1. FRUTTI DI MARE PLATTER**  
Oysters, Snow Crabs, Sea Prawns & Mussels
- 2. SASHIMI PLATTER**  
Tuna, Salmon and Octopus
- 3. SUSHI PLATTER**  
California roll and Salmon Nigiri
- 4. CHARRED EGGPLANT, TOASTED MACADAMIA NUTS, ROMESCO AND CHIVES PINCHO**
- 5. NAM TOK MOO**  
Thai Style Marinated Pork Salad
- 6. CRAB KUEH PIE TEE WITH GARLIC AIOLI**
- 7. SMOKED SALMON DIP AND CRACKERS**  
Capers, Red Onions, Dill and Cucumber
- 8. TUNA TATAKI, POMEGRANATE, EDAMAME, SUNDRIED TOMATOES AND FURIKAKE**  
Poke Bowl

### SUNDAY BARBECUE

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- 9. GRILLED LOBSTER WITH BEARNAISE**
- 10. "KAI YANG" THAI HERBS MARINATED CHICKEN WITH SIGNATURE SAUCE**

### PLANT BASED & WELLNESS

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- 11. WILD MUSHROOM, ROASTED GARLIC AND CREAM CHEESE CICCETTI – BALSAMIC DRIZZLE**
- 12. WHIPPED BURRATA AND ROMA TOMATOES**  
Kalamata Olives, Caper Berries and Sea salt

## **OSCAR'S SIGNATURE NOODLES BAR**

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### **13. OSCAR'S LAKSA**

Rice Noodles, Prawns, Fish Cake, Quail Egg, Shredded Chicken, Spicy Coconut Broth

### **14. WOK TOSSED SMOKY HOR FUN**

Minced Pork with Mushroom, Asian Greens, Garlic Gravy, Scallions

## **OSCAR'S SIGNATURE COMPOSITIONS – MUST TRY**

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### **15. XO DRY LA MIAN**

Sous Vide Egg, Wok Tossed Beef, Pickled Vegetables, Caviar and Scallions

### **16. HOME-MADE MUAR OTAH-OTAH WITH STEAMED EGG**

### **17. LOBSTER MAC AND CHEESE**

Bacon Lemon Crumble, Sous Vide Egg

### **18. IMPOSSIBLE MEAT – LOADED POTATO SKIN**

Pico De Gallo, Guacamole, Sour Cream, Smoked Paprika

## **CHEF CRAFTED - FESTIVE SPECIAL**

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### **19. CHICKEN LIVER PATÉ, CRANBERRY MARMALADE AND SAFFRON CREAM**

Toasted Brioche Bread

### **20. TURKEY ROULADE**

Brussels Sprout, Glazed Baby Carrot, Cranberry Shallot Compôte

### **21. TRUFFLE HONEY GLAZED HAM**

Sweet Potato Hash, Pineapple Butter and Cress

### **22. DRY TURKEY BAK KUT TEH WITH CUTTLFISH AND SCALLIONS**

Steamed Rice

### **23. BRAISED CHESTNUTS, PORK BELLY AND MUSHROOM**

Pumpkin Rice

## **BRUNCH SPECIALS**

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### **24. NORWEGIAN SMOKED SALMON TARTINE – HOME-MADE SOURDOUGH**

Charred eggplant labneh, Red peppers, Pickles, avocado, dill, cucumber, capers and red onion

**25 NASHVILLE HOT CHICKEN BURGER**

Cilantro Lime Slaw, Sliced Pickels

**26 GOURMET BUBBLE AND SQUEAK – EGG BENEDICT**

Chorizo, Wild Mushrooms, Truffle, Poached Egg, Hollandaise and Smoked Paprika

**27 BRAISED BULLFROGS WITH GINGER GARLIC SCALLIONS**

Porridge

**28 WOK TOSSED SWEET AND SOUR PORK RIBS**

One Bowl - Pineapple Fried Rice, Sticky Chestnuts, Sous Vide Egg, Crispy Quinoa

**29 CLASSIC FRENCH TOAST – BRIOCHE BUN**

Maple and Strawberry Compôte

**30 WAFFLE**

Maple and Strawberry Compôte

**WESTERN COMFORTS**

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**31 SOUP OF THE DAY**

**32 PRAWN AND CORIANDER STUFFED BONELESS CAJUN SPICED  
CHICKEN WING – SIGNATURE SAUCE**

**33 SLOW ROAST BEEF AND ONION MARMALADE, CHIVE AND CREAM CHEESE SLIDER**

**34 CLASSIC SPAGHETTI CARBONARA**

**35 SLOW BRAISED PORK AND SPICED TOMATO JAM TARTINE**

**36 ROAST STRIPLOIN, PEPPERCORN JUS**

Saffron Parmesan Creamy Polenta

**37 DUCK CONFIT, BOURSIN CHEESE, FIG CHUTNEY**

Crêpe, Carrot Purée

**38 POT STEAMED – GARLIC BUTTER WHITE WINE CLAMS**

Ciabatta

**LOCAL FLAVOURS**

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**39 SOUP OF THE DAY**

**40 SINGAPORE CHILI CRAB**

Served with Deep Fried Mantou

**41 SMOKY TOSSED HOT PEPPER CHICKEN (LA ZI JI)**

Dried Chili, Green Chili, Spring Onion, Toasted Sesame Seed

**42 SIGNATURE – MALAYSIAN STYLE BEEF RENDANG**

One Bowl – Nasi Goreng

**43 WOK TOSSED MUSSELS – MALAYSIAN MERAH SAUCE**

**44 STEAMED HALIBUT WITH PRESERVED RADISH**

Crispy Chye Poh, Superior Soy Sauce, Coriander

**45 STICKY GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS LEAF**

Crispy Shallot and Spring Onion

**46 ASIAN ROAST PLATTER**

Roast Pork Belly and Char Siew Platter

**INDIAN FLAVOURS**

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**47 SAMOSA PAPDI CHAAT**

Sweet Tangy and Spicy Blend of Tamarind Chutney, Yogurt and Mint

**48 BUTTER CHICKEN WITH NAAN**

Chicken Thigh Cooked in Creamy Rich Buttery Tomato Gravy

**49 MUTTER PANEER WITH GARLIC BUTTER NAAN**

Cottage Cheese Cooked with Green Peas in Mild Spicy Gravy

**DESSERT**

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**50 TRADITIONAL STOLLEN**

**51 CHRISTMAS FRUIT CAKE**

**52 MINI YULE LOG**

Panettone Sponge, Chestnut Cream and Vanilla Panettone Chantily

**53 SIGNATURE - CLASSIC CRÈME BRÛLÉE**

**54 SALTED CARAMEL AND CHOCOLATE CAKE**

- 55 DECONSTRUCTED LEMON MERINGUE TART (IN JAR)**
- 56 MAPLE WALNUT CHEESE CAKE**
- 57 BAKED GOLDEN BANANA FRIAND**
- 58 CREAMY RISOTTO RICE PUDDING**  
Toasted Almonds, Dried Cranberries and Honey
- 59 SIGNATURE – PANDAN KOPI 'O' TIRAMISU WITH MILO POWDER**  
Biscotti
- 60 SEASONAL FRUIT PLATTER**
- 61 ICE CREAM & SORBET**
- 62 POTONG ICE CREAM CHENDOL AND YAM**