

ROSSINI'S



SUNDAY JAZZY BRUNCH HIGHLIGHTS

Enjoy a delightful Sunday Jazzy Brunch at either Rossini's or The Living Room. This luxurious brunch is accompanied by live jazz music, creating the perfect atmosphere for a relaxing weekend treat. Indulge in a wide array of exquisite dishes while soaking in the smooth sounds of jazz — ideal for music lovers and food enthusiasts alike!

Enjoy a delightful array of culinary stations and gourmet selections:
Regional Delights, Western Favorites, Italian Specialties
Chinese Cuisine, Japanese Delicacies, Indian Flavors, Thai Dishes

SIGNATURE DISHES & PREMIUM

Seared Foie Gras with Brioche Bread and Wagyu Beef Burger – Unlimited
Half Lobster Thermidor – One Serving per Person

SEAFOOD ON ICE

Alaska king crab, river prawn, tiger prawn, rock lobster, NZ mussels, lobster claws, whelks, swimming blue crab

SMOKED SALMON

Alaskan salmon beetroot vodka-cured, dill-marinated Alaskan salmon,
homemade smoked salmon, homemade smoked salmon with coconut flakes

BLINI STATION

Salmon roe, ebiko black shrimp roe, ebiko green shrimp roe, ebiko orange shrimp roe,
ebiko yellow shrimp roe, hiyashi wakame with condiments

JAPANESE DELICACIES

Sashimi, sushi, nigiri, uramaki, hosomaki, temaki, inari, California rolls
Tuna, salmon, hamachi, octopus, ebi, crab sticks, teriyaki eel

JAPANESE TEMPURA

Shrimp, mixed vegetables: carrot, onion, okra

FRENCH OYSTER

Irish oyster, Gillardeau oyster, Fine de Claire oyster
Lemon wedges, lime wedges, chilli and lime sauce,
mignonette, horseradish, cocktail sauce, chilli paste

ASSORTED ITALIAN COLD CUTS

Schiacciata calabrese, finocchiona, felino, Jamón Ibérico (36 months, on stand),
Tuscany ham, coppa di Parma, coppa di testa, mortadella

ITALIAN PASTA STATION

Handmade pasta:
Ravioli, tagliatelle, tagliolini, gnocchi

Pasta selection:

Spaghetti, rigatoni, penne

Freshly made sauces:

Genovese pesto, white wine, basil and black mussels, fresh seafood,
carbonara, Bolognese meat, four cheeses, aglio e olio

READY TO EAT ITALIAN

Baked Beef Lasagna, Manila Clams with N'duja, White Wine Sauce, Black Mussels
with Fresh Tomato & Basil, Porcini Mushroom Risotto

SELECTION OF IMPORTED CHEESE

Barley & Malt – Cow/Goat Milk – Hard – Piedmont, Italy
Manchego – Ewe Milk – Hard – Spain
Goat Cheese – Goat Milk – Soft – France (Seasoned with Pepper & Herbs)
Brie – Cow Milk – Soft – France
Toma – Cow Milk – Semi-soft – Piedmont, Italy
Parmigiano Reggiano – Cow Milk – Hard – Emilia Romagna, Italy
Blue Area (100 Days) – Cow Milk – Soft – Lombardy, Italy
Condiments, Crackers, Pickles, Nuts & Dried Fruits

CARVING STATION

Wagyu Prime Rib with Rosemary, Thyme, Sage & Garlic
Roasted Australian Lamb Rack with Thyme, Garlic & Lemon
Baked Salmon Trout with Roasted Artichoke & Saffron Aioli
Honey-Roast Virginia Ham with Berry Sauce
BBQ Pork Ribs

ROTATING BUFFET MENU

WESTERN

Beef Stew, Seared Seabass with Lobster Sauce, Sous-Vide Duck Braised with Wild Berry Jus,
Oysters Rockefeller (Spinach, Pernod Cream, Broiled Oysters), Braised Rabbit Cacciatora with Vegetables,
Garlic & Herb Roasted Lamb Leg, Grilled Black Cod with Spinach & Toasted Pine Nut Relish,
Mashed Potatoes, Bacon Brussels Sprouts

WESTERN SOUP

Bouillabaisse with Garlic Aioli & Crispy Baguette, Artichoke Cream Soup with Pecorino Croutons

THAI SALAD BAR

Yum Station (Made to Order), Assorted Thai Salads

THAI FOOD STALLS

Kanom Chin Namya Poo or Phad Thai Goong, Khao Yum or Khao Soi,
Thai Curry and Thai Bay Seafood

CHINESE STATION

Assorted Homemade Dim Sum,
Signature SGS Dim Sum: Shrimp Dumplings, Prawn Steamed Dumplings, Crab Roe, Mushroom,
Steamed Honey BBQ Pork Buns,
Steamed Prawn Shumai

PEKING DUCK STATION

Chinese Peking Duck served with Pancakes, Spring Onion & Coriander

AROUND CHINA CORNER

Stir-Fried Squid with Pickled Mustard Greens, Crystal Prawns with Sesame Mayo, Braised Duck with Steamed
Vegetables, Szechuan Spicy Chicken, Steamed Sea Bass with Ginger, Scallion & Soya Sauce,
Chinese Green Onion Pancake, Fish Maw Soup, Crispy Pork Belly,
Braised Kale with Mushrooms & Brown Sauce

NOODLE STATION

Wonton Soup with Egg Noodles, BBQ Pork (Char Siu), Roasted Duck

INDIAN CORNER (VEG & NON-VEG)

Chicken Tikka, Lamb Rogan Josh, Dal Masala, Pulao, Naan Bread

DESSERT

Milk Chocolate Fountain, Live Station: Crêpe Suzette & Ice Cream, Assorted Thai Desserts,
Assorted Mini Cakes, Seasonal Sliced Fruit