

HILTON EASTER SUNDAY BRUNCH

8 Live Stations + Cheese Room + D9 Cakery Desserts



SEAFOOD & OYSTER BAR

Maine Lobster, Yabbies, Alaskan King Crab Leg, Tiger Prawn, Half Shell Scallop, Black Mussel, White Clam, Freshly Shucked Fine De Claire, U.S. Oyster, Irish Oyster

SASHIMI & SUSHI

Salmon, Tuna, Swordfish, A Variety of Sushi & Maki Rolls

APPETIZER & ARABIC MEZZE

Salmon Tartar with Apple & Avocado, Mozzarella & Heirloom Tomato with Olive Oil Caviar, Tabbouleh with Couscous & Mint, Hummus, Babaganoush, Labneh, Fattoush with Fried Bread, Mini Pita Bread, Whole & Cut Fruits, A Selection of Yoghurt, Bicher Muesli

SALAD BAR

Cuttlefish with Lemon Dressing Salad

Tuna Nicoise Salad

Apple, Pomegranate, Fennel & Coriander Salad

Thai Beef Salad

Seafood Salad with Tanghoon

Green Mango Salad with Peanut, Pomelo & Prawn Salad

Grilled Pork Salad

Classic Caesar Salad

Baby Spinach, Radicchio, Butter Lettuce, Red Frisee, Yellow Frisee, Baby Arugula

SMOKED & COLD CUTS STATION

Smoked Salmon, Gravalax, A Variety of Olives, Jamon Iberico Ham, Parma Ham, Mortadella, Lomo, Sausicion Sec, Rosette, Paleta Boneless, Sobrasada

SOUP

Classic Lobster Bisque, Cream of Forest Mushroom

AVAILABLE AT OPUS, LOBBY LEVEL
1 APRIL, NOON UNTIL 3:00PM

S\$108++ per person

(inclusive of a welcome drink)

S\$128++ per person

(free flow of sparkling wine, selected white & red wines and beer)

S\$168++ per person

(free flow of Champagne, selected white & red wines and beer)

S\$55++ per child aged 5 to 12 years old

Chope Early Bird Special*:

Book via Chope by 18 March and save 20%

*Non-refundable full pre-payment is required upon confirmation for early bird booking.

À LA MINUTE GASTRONOMY STATION

Pan Seared Foie Gras with Quail Egg Sunny Side Up with Corn Foam & Popcorn

Beef Tortellini with Parmigiano Regiano, Porcini Foam & Truffle Oil

Roasted Duck Noodles with Sous Vide 65 Degree Celsius Sakura Egg, Baby Pok Choy & Shrimp Dumpling

Homemade Scotch Egg with Black Truffle Hollandaise

Poached Egg Benedict with Parma Ham

PIZZA STATION

Gorgonzola Cheese and Bacon Pizza, Barbeque Pork Sausage Pizza, Portobello Mushroom Pizza



DEDICATED CHEESE ROOM

Over 30 European Cheeses from Alléosse, a Raclette Cheese Station & A Variety of Breads

FROM THE GRILL

Roasted Suckling Pig, U.S. Prime Ribs, Herb Roasted Leg of lamb, Roasted Sakura Chicken, Whole Red Snapper

FROM THE GARDEN

Roasted Red Skin Potato, U.S. Asparagus Au Gratin, Broccoli Almandine Confit Vine Tomato, Caramelized Pumpkin, Grilled Baby Vegetables

ASIAN SPECIALTIES

Singapore Chilli Crab with Golden Mantou, Chicken Biryani in Clay Pot, Clam with Ginger & Scallions, Steamed Scallop with Garlic Seafood Tom Yam Fried Rice with Chicken Floss



D9 CAKERY 6-METRE DESSERT SHOWCASE

45-Year Old Recipe Famous Hilton Cheesecake

Hilton Cheesecake Dipped with Chocolate & Condiments

Gateaux, Custards, Flans & Classic Tarts

Carrot Cake, Merrily Cherry, Strawberry Shortcake, Royal Hazel, Pomme, Crème Brulee, Crème Caramel, Walnut Pecan Tarte, Lemon Tarte

Shooters

Noisette du Caramel, Brownie Au fudge, Opaly Pecan Kings Cake, Pavolva framboise crème

Confectionery

Pate de Fruit, Nougat, Chocolate Coated Almonds, Orange Chocolate Hazelnut, Jelly Belly, Sugar Candies, Pralines, Macaroons, Rosemary Marshmallow, Thyme Marshmallow, Dill Marshmallow

Chocolate Fountain

Financier, Marshmallow, Fresh Strawberry, Kiwi, Mango

For reservations, please call 6730 3390 / 6737 2233

FOR RESERVATIONS ►