

Crossroads Buffet 2024 Sunday Champagne Brunch Menu

Chase after your Sunday brunch dreams with a lavish buffet spread and variety of live stations featuring fresh, succulent seafood, premium meats, and more!

Adult: \$98++ | Child: \$52++

Add-on \$68++ per person for champagne, draught beer and house wine

SEAFOOD ON ICE

Snow Crab Leg Poached Crayfish Poached Live Prawn Black Mussel Half Shell Scallop Baby Lobster Mud Crab

Condiment: Lemon Wedge, Marie Rose, Shallot Mignonette, Wasabi Mayonnaise

OMELETTE LIVE STATION

Choice of Omelette with Hash Brown Lobster Egg Benedict with Cod Roe Hollandaise

SALAD BAR

Selection of Freshly Chopped Condiments with Assorted Mixed Salad Greens, Crudités and Salad Dressing

READY-MADE SALAD

Feta Roasted Beet Fall Salad

Roasted Beet, Walnut, Raisin, Feta, Yellow Frisee, Balsamic Glaze

<u>Grilled Gochujang Octopus Salad</u>

Gochujang Octopus, Cherry Tomato, Cucumber, Spring Onion, Sesame Seed, Kale, Red Pepper Olive Oil

Menu is on rotational basis and is subject to change without prior notice.

Full prepayment is required to secure reservation on special occasions and public holidays. Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST). Child aged from 5 to 12 years old.

SINGAPORE MARRIOTT TANG PLAZA HOTEL



Grilled Little Gem Salad

Little Gem, Sun-Dried Tomato, Pine Nut, Parmesan Snow, Korean Sesame Soy Vinaigrette

VEGETARIAN BANCHAN

Cabbage Kimchi

Radish Kimchi

Buchu Kimchi (Garlic Chives)

Sigumchi Namul (Spinach)

Dubu Jorim (Braised Tofu)

Vegetable Jangajji (Red Radish, Green Chilli, Onion)

Gamja Salad (Potato)

Yeongeun Jorim (Braised Lotus Root)

SEAFOOD BANCHAN

Myeolchi Bokkeum (Anchovy)

Marinated Baby Crab

Seasoned Baby Squid

Maleun Saewoo Bokkeum (Sauteed Dried Shrimp)

CHARCUTERIE

Prosciutto de Parma

Pepperoni Salami

Honey Glazed Ham

Turkey Ham

Condiment: Selection of Mustard, Cornichon, Pickled Pearl Onion, Pickled Caper

Berry

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ARTISANAL BREAD & CHEESE SELECTION

Selection of freshly baked artisanal bread.

Cheese: Brie de Meaux, Manchego, Emmental, Tomme de Savoie

Cracker: Table Water Cracker, Sesame Lavosh, Grissini

Condiment: Assorted Dried Fruit and Nut, Quince Paste

SOUP STATION

Soup Base: Mala, Black Chicken Collagen, Laksa

Condiment: Assorted Meat, Seafood, Vegetable, Noodle

CHINESE BARBEQUE STATION

Roast Duck Hong Kong-Style Braised Chicken Crispy Pork Belly

Condiment: Hainanese Chilli Sauce, Hoisin Sauce, Plum Sauce, Thai Sweet Chilli

Sauce, Japanese Sesame Sauce

Pork Carnita Soft Shell Taco

Condiment: Shredded Lettuce, Mashed Bean, Caramelised Onion, Coriander,

Lime Wedge, Pico de Gallo, Garlic & Onion Sour Cream

CARVING STATION

Slow Baked John Stone Ribeye Roasted BBQ Bone-In Pork Ribs Crab Meat Macaroni and Cheese Garlic Roasted Baby Potato

Condiment: Mustard Cream Sauce, Jus Au Vin, Béarnaise, Bacon Jam

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FROM THE GRILL

Aburi Mentaiko Scallop with Caviar Lamb Rack Scottadito Squid with Hondashi Miso Butter Cajun King Oyster Mushroom

WESTERN HOT LINE

Seared Halibut Fillet with Puttanesca Sauce Braised Beef 'Hammer' Shin Baby Octopus Squid Ink Paella

ASIAN HOT LINE

Fish Maw Soup with Shredded Chicken and Chinese Mushroom Gong Bao Baby Lobster Drunken Herbal Prawn Singapore Chilli Crab with Mantou Broccoli with Shredded Sea Cucumber Steamed Barramundi with Preserved Radish Salted Egg Yolk Crab Meat Fried Rice Braised Fish Paste Noodle with Mushroom

MEAT FREE STATION

Vegetarian Paella Roasted Cheesy Vegetable Pie Green Curry Yogurt Roasted Cauliflower Mushroom Scamorza Truffle Cream Flatbread

INDIAN HOT LINE

Vegetable Biryani Butter Chicken Vegetable Korma Aloo Gobi Papadum

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DESSERT

Assortment of cakes, petite pastries, verrines, and puddings.

Live Station: Flambé Crepes with Orange

Ice Cream: Assortment of Mövenpick Ice Cream

Add-ons: Belgian Waffle, Waffle Cone

BEVERAGE ADD-ONS**

Enjoy a hearty buffet brunch with free-flow non-alcoholic beverage, draught beer, prosecco, house pour wine and Henriot champagne.

Package A Non-Alcoholic Beverage

(\$22++ per person)

Package B Draught Beer, Prosecco, House Pour Red and White Wine, Non-

(\$42++ per person) Alcoholic Beverage

Package C Henriot Champagne, Draught Beer, House Pour Red and White

(\$68++ per person) Wine, Non-Alcoholic Beverage

Choice of Beverage:

House Pour Wine: Bellevie Pavillon Merlot, Whistling Duck Semillon Sauvignon Blanc

Draught Beer: Heineken, Kirin, Tiger

Prosecco: La Gioiosa

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^{**}Terms & Conditions apply. For Beverage Package C, advance reservation of one week and full prepayment are required. Please approach our team to find out more about the non-alcoholic beverages. Promotion cannot be used in conjunction with other discounts and privileges.