



THE ITALIAN JOURNEY SUNDAY BRUNCH BUFFET

6 APRIL 2025
12:00P.M. - 3:00P.M.

ADULTS

CHILDREN

\$178⁺⁺

Free-flow Bauge-Jouette Champagne,
Aperol Spritz, selected wines and cocktails,
soft drinks, juices, coffee and tea

\$68⁺⁺

For ages 6 to 11 years old

\$158⁺⁺

Free-flow Prosecco, Peroni Beer,
soft drinks, juices, coffee and tea

\$38⁺⁺

For ages 3 to 5 years old

\$108⁺⁺

Free-flow soft drinks,
juices, coffee and tea



All prices are subject to 10% service charge and prevailing government taxes

SEAFOOD, SASHIMI & SUSHI

Seafood on Ice

Fresh Oysters, Boston Lobster, Snow Crab, Sweet Clam,
Australian Yabby, Tiger Prawn, Sea Whelk, Half Shell Scallop

Mignonette Sauce, Tabasco, Chilli and Lemon Dressing, Lemon Wedge

Crudo & Carpaccio

Japanese Hamachi, Ahi Tuna, Norwegian Salmon, Selection of Sushi & Maki

Wasabi, Soy Sauce, Lemon, Pickled Ginger, Furikake, Edamame

SALAD BAR

Baby Romaine Lettuce | Mixed Garden Leaves

Cucumber, Shiitake, Corn Kernel, French Bean, Quail Egg, Cherry Tomato, Sunflower Seed,
Pumpkin Seed, Crispy Youtiao (G) Edamame, Marinated Feta (D)

Dressing Options:

Caesar, French Vinaigrette, Japanese Sesame, Extra Virgin Olive Oil, Balsamic Vinegar, Champagne Vinegar

CHARCUTERIE

Cold Cuts

Prosciutto di Parma, Spianata Romana, Prosciutto Cotto, Porchetta Romana,
Mortadella al Pistacchio (N), Salame Toscano

Caperberry, Gherkin, Chutney

Artisanal Cheeses

Castelmagno, Occelli Malt and Whisky, Gorgonzola Dolce Morbido, Pecorino Toscano,
Ricotta Sarda Salata, Caciocavallo, Caprino Morbido alle Nocciole

Dried Fruits, Premium Nuts, Fig Jam, Orange Marmalade, Cracker

*Menu is subject to change on a rotational basis, and buffet items may vary based on seasonal produce.
S - Shellfish | G - Gluten | N - Nuts | Veg - Vegan | D - Dairy | P - Pork | V - Vegetarian | A - Alcohol*

BREAD BASKET

**Ciabatta, Pane Toscano, Focaccia ai Pomodorini, Lavash,
Grissini, Mini Hard & Soft Rolls**

Salted and Unsalted Eclairé Baratte Butter

SOUP

Zuppa Toscana (V,D)

Tuscan Style Chickpea and Barley Soup, Black Kale, San Marzano Tomato

Pasta e Fagioli Maltagliati e Cotiche (P,D)

Romagna Style Hearty Maltagliati Egg Pasta and Borlotti Bean Soup, Braised Pork Skin

CHILLED DELIGHTS

Insalata di Polipo e Patate e Olive (S)

Spanish Octopus and Potato Salad, Castelvetrano Olive, Citrus Dressing

Mozzarella e Pomodori (D,V)

Apulia Treccia Mozzarella, Heritage Tomato, Roasted Olive, Italian Basil

Insalata Cesare (D, P, G)

Romaine Lettuce, Parmesan Cheese, Crispy Bacon, Egg, Anchovy Dressing

Vitello Tonnato (D)

Slow-cooked Veal, Tuna and Caper Dressing, Pickled Vegetable, Chervil

Salmone Marinato Nocciole e Caffè

House-made Salmon with Coffee and Hazelnut

Selezione di Sottaceti e Sott'olio

Chef's Selection of Pickles & Olives

LIVE STATIONS

Featuring Italian Guest Chefs from IHG sister properties

Pasta (G,D)

Featuring Chef Andrea Rossi from LUCE, InterContinental Singapore

On a 24-month Grana Padano Cheese Wheel Artisanal Egg Tagliolini Pasta
Cacio e Pepe Style

Il Manzo (A)

Featuring Chef Sanna Stefano from Allora Ristorante & Bar, Crowne Plaza Changi Airport

Lombata di Manzo al Forno
Oven-roasted Bone-in Short Loin
White Asparagus, Heritage Carrot with Chef's selected condiments and sauces

Pizza (G, D, N, P)

Featuring Chef Vincenzo La Vecchia from Allora Ristorante & Bar, Crowne Plaza Changi Airport

Chef Enzo's Selection of 4 Handmade Crafted Pizzas

CARVING STATION

Branzino al Sale (A)

Salt Crusted Baked Whole Seabass
Sicilian Puttanesca Sauce, Caperberry, Roasted Olive

Porchetta di Maiale alla Romana (P)

Roman Style Slow-cooked Pork Belly

Luganega al Metro e Rosmarino (P)

Artisanal 1-meter Luganega Style Pork Sausage

PASTA

Garganelli Pasta all'Arrabbiata (G,D)

Artisanal Egg Pasta, Spiced Garlic Tomato Sauce, Pecorino Romano

Gnocchi ai Formaggi (G,D,N)

Artisanal Potato Dumpling, 5 Cheese Sauce, Crisp Pangrattato, Walnut

Lasagna alla Bolognese (P,G,D,A)

Romagna Style Béchamel Lasagna, Bolognese Ragout, Parmesan

Ravioli Ripieni alla Crema Tartufata (G,D)

Stuffed Pasta, Black Truffle Cream Cheese Sauce, Crispy Kale

Cannelloni ai Ricotta e Spinaci (G,D)

Handmade Ricotta and Spinach Stuffed Pasta, Pomodoro Sauce

Crespelle Valdostana (G,D,P)

Manicotti Crepes Pasta Stuffed with Prosciutto Cotto, Fontina Cheese, Béchamel

ITALIAN SPECIALTIES

Le 'Mascagnine' di Carne in Umido (A,D)

Homemade Meatball, Fresh Tomato Marinara, Basil, Parmesan

L'Ossobuco Di Manzo (A,G,D)

Beef Ossobuco, Lentil Ragout, Wild Mushroom, Red Wine Reduction

Il Pollo alla Cacciatora (P, A)

Tuscan Style Roasted Chicken Stew, Forest Mushroom, Gaeta Olive, San Marzano Tomato

Bianchetto di Vitello ai Funghi (G,A)

Slow-braised Veal, Sautéed Mushroom, White Wine Reduction, Fresh Herb

Cozze alla Tarantina (S,A)

Black Mussels, Tomato Ragout, Red Chilli, Tabasco, Fresh Herb

Cernia alla Piacentina (G)

Oven-baked White Grouper Fillet, Marinated Olive, Potato, Tomato Ragout

Seppie e Piselli (A,S)

Venetian Style Cuttlefish Stew, Green Pea, Chilli

Frittata Cipolla (D,P)

Italian Style Egg Frittata, Potato, Caramelised Onion

Cavolfiori Gratinati (D,V)

Steamed and Baked Fennel, Onion, Fresh Thyme, Béchamel, Parmesan

Caponata di Verdure alla Siciliana (V)

Sicilian Style Pan-roasted Vegetable, San Marzano Tomato, Raisin

Purea di Patate (V,D)

Parmesan Truffle Mashed Potato

Patate al Forno (Veg)

Garlic and Rosemary Roasted Potato

Broccoli Aglio Olio E Peperoncino (Veg)

Sautéed Broccoli with Garlic, Chilli Flakes and Extra Virgin Olive Oil

DESSERT

Mango Short Cake (D, G, N, V)

Vanilla Sponge, Pastry Cream, Mango Compote

Chocolate Fudge Cake (D, G, N, V)

55% Chocolate Cream, Cocoa Sponge, Chocolate Ganache

Apple Crumble Tart (D, G, N, V)

Caramel Apple Compote, Sweet Crumble

Ondeh-Ondeh Cake (D, G, N)

Coconut Mousse, Gula Melaka Crèmeux

Banana Pound Cake (D, G, N, V)

Caramelised Banana, Peanut Butter Cream

Marble Cheesecake (D, G, N, V)

Sweet Crumble, Baked Cheesecake

Mini Chocolate Eclair (D, G, N, V)

Choux Puff, Custard Cream

Raspberry Panna Cotta (D)

Red Fruit Compote, Milky Cream

Mango Osmanthus Pudding (D, V)

Mango Compote, Coconut Milk Pudding, Osmanthus Jelly

Assorted Cookies (D, G, N, V)

Sensation Macaron Selection (D, G, N, V)

Assorted Chocolate Praline (D, G, N, V)

Mixed Fruit Platter (V)

Warm Danish & Butter Pudding (D, G, N, V)

Vanilla Custard Sauce

Gelato and Sorbet Selection (D, V)

Gelato: Double Chocolate, Vanilla | Sorbet: Mango Passion, Raspberry

Chocolate Fountain with Condiments

Almond, Coconut Flakes, Marshmallow, Chocolate Pearl, Dried Fruits, Pretzel, Berry Compote, Oreo, Fresh Berry

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