

# COLONNADE

## MENU Sunday Brunch

### ASIAN

Warm:

SELECTION OF DIM SUMS  
Char Siu Ban, Sweet Ban, Siu Mai, Har Gau

**MOOKROB PHAD KHING HED ORINGI**  
Sautéed Crispy Pork, Onions, Ginger and Oringi Mushrooms

**PLA BASA NUNG SEE-EW**  
Steamed Basa Fish, Soya Sauce

**PLASAMLEE PUNGTEAK THALAY SAMUNPRAI THAI**  
Crispy Cotton Fish, Spicy Seafood Salad, Fresh Thai Herbs

**THOD MAAN GOONG**  
Shrimp Cakes, Cucumber Relish

**GOONG LAI SUEA PHAD SAUCE HORAPA**  
Wok-fried Tiger Prawns, Sweet Basil Sauce

**POOMAR KAI PHAD PRIK KEE NOO**  
Sautéed Blue Swimming Crab, Onions, Capsicum and Bird Eye Chillies

**GAENG KIEW WARN KLUG KLIG NUEA NONGLAI**  
Thick Green Curry with Beef

**PLAMUK YEEPUN PHAD PRIK SAMSEE**  
Fried Japanese Squid with Capsicums

**GAI JEAN YODKANA HEDHOMSOD**  
Stir-fried Chicken Thigh, Gai Lan, Shiitake Mushrooms

**MUSSAMAN LAMB**  
Mussaman Curry of Lamb

Steamed Jasmine Rice  
Fried Rice with Eggs  
Brown Rice

### Yam Station/ THAI SPICY SALAD CORNER:

**YAM SOM-O, YAM THALAY, YAM KOR MOO YANG, YAM NUEA YANG, YAM PLADUKFOO**  
Pomelo  
Fish, Crispy Catfish, Shrimps, Crab Meat  
Grilled Pork Neck  
Grilled Beef

### SOUP

Lobster Bisque  
**TOMYAM HEDSOD SAMUNPRAI**  
Spicy Herb Soup of Mushrooms, Chillies

# COLONNADE

## **CHILLED SEAFOOD**

Tiger Prawns, White Prawns, Manila Clams  
Maine Lobster, Alaskan King Crab Leg, Mud Crab, Spanner Crab  
Oysters: Fine de Claire, Baiedi Cancale, Clam Glove, Quilcene, Hama Hama, Pickering  
Passage

## **ITALIAN**

Pasta Fresca: Tagliatelle, Spaghetti, Pappardelle, Gnocchi

### Sauce:

Pesto, Baby Octopus with Tomatoes and Green Chilies, Pinot Grigio & Manila Clams  
Bolognese, Carbonara, Pork & Veal Bolognese, Truffle-Red Wine Sauce  
Risotto with Porcini Mushrooms in Parmesan

## **WESTERN**

Cassoulet  
Citrus-Braised Lamb Shanks  
Coq Au Vin  
Mussels Marinière  
Gratinated Fish Quenelles with Hollandaise, Lobster Bisque  
Cheesy Chicken and Mushroom Lasagne

## **VEGETABLES**

Small Baked Potatoes with Sour Cream, Chives and Bacon  
French Fries  
Lemon and Tarragon Carrots  
Gratin of White Asparagus

## **CHARCUTERIE**

Ham: Coppa di Parma  
Paté: Chicken Liver with Port Wine Jelly  
Terrine: Foie Gras Liver, Rillettes, Game

## **SALMON**

Salmon: Cured Beet-Vodka, Smoked, Gravlax  
Dressing: Mustard Dressing, Chive-Lemon Cream  
Garnishes: Chopped Red Onions, Capers

## **GRILL STATION**

Basa Fish Steak  
Spicy Masala Tiger Prawns  
Mongolian Barbecued Lamb Chop  
Chicken Yakitori  
Skewed of Aomori Scallops  
Thai Spiced Chicken Wings  
Vietnamese Pork Nem

## **LIVE CARVING**

Slow Roasted Lamb  
Slow Roasted Wagyu Prime Rib  
BBQ Pork Sparerib  
Salt-baked Tasmanian Salmon with Tomato Aioli  
Peking Duck

## **CARVING TROLLEY**

Chicken Wellington with Green Pepper Sauce

## **FOIE GRAS STATION**

Sautéed Foie Gras, Quince Date Purée

# COLONNADE

## **ROASTING SWARMA STATION:**

Warm Pita Bread, Mint Yoghurt

## **SALAD CORNER**

### **Live**

Mixed Salad + Endive

Garnishes:

Parmesan Shavings, Croutons, Crispy Bacon, Chopped Eggs

Chopped King Crab Salad, Crispy Fish, Seared Tuna, Duck Confit, Seared Steak

Dressing: Caesar, Pesto, Balsamic

## **SALAD DISHES**

Platter of Crunchy Crudites: Boiled Baby Carrot, Baby Fennel, Boiled Broccolini, Celery, Red radish, Boiled Violet & Romanesco Cauliflower, Boiled Baby Turnip, Boiled Custard Marrow, Boiled Garden Pea, Boiled Snap Beans

Dipping dressings: Mashed Aubergine and Tomato, Baba Ganoush, Hummus, Tapenade

Salad of Asparagus with Pecorino, Celery and Hazelnuts

Russian Salad

Grilled Eggplant with Mozzarella and Tomatoes

Stuffed Egg

A big beautiful plate of array of antipasto vegetables, Italian Style

## **JAPANESE**

Tempura: Shrimps, Fish Fillet, Shojin Age (Vegetables)

Hot Spring Eggs

Sashimi, Nigiri, Uramaki, Hosomaki, Temaki, Inari

Kani, Ebi, Saba, Ahi, Hamachi, Tako, Sake, Unagi, Tamago, Katsue, Suzuki

Akaigai, Hogigai, Maguro, Ika, Ikura, Shake

Condiments: Pickled ginger, Wasabi, Soy Sauce, Daikon

## **CHEESES**

Brie de Meaux, Camembert au Calvados, Reblochon Fermier, Fourme d'Ambert, Keen's Cheddar, Manchego, Rochebaron, Pont l'Evêque, Tommes de Savoie, Morbier, Munster, Franche Comté, Valençay, Gouda, Chevre Frais, Sainte Maure, Brillat Savarain, Emmenthal, Fleur du Maquis, Pecorino di Grotta, Taleggio, Provolone, Asiago.

(Subject to variations according to season & market availability)

## **BREADS**

Display of Whole Breads & Breakfast Bakeries

## **DESSERTS**

Whole Cakes: Concorde; Coconut Passion Fruit Cake; Cheese Cake; Mousse au Chocolat; Pandan Cake; Chocolate Delice

Deep Dish Pavlova

Summer Pudding

Individual Pastries: Chocolate Eclair; Fruit Tartlet; Pistachio Brownies; Tartlet au Citron

Crème Brûlée

Panna Cotta

Chocolate Truffles

Macarons

Assorted Cookies

Oversized Spoon Meringues

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## **Demo Station**

Warm Cuba Chocolate, Frozen Peppered Chantilly, Lemon Foam  
Chilled Sparkling Berry Soup, Vanilla Ice Cream  
Caramel "Tiramisu", White Chocolate E'spuma  
Ice creams and Sorbets  
Belgian Waffle

*Served with:* Vanilla Anglaise; Whipped Cream; Chocolate Sauce, Mountain Honey, Toasted Almond, Berry Compote

## **Warm Dish**

Sticky Toffee Pudding, Fudge Sauce  
Rustic Apricot Tart

## **Chocolate Fondue**

Warm White, Milk & Dark Chocolates  
Fresh and Dried Fruit Skewers

## **Thai Touch**

### **LOOK CHOUP**

Yellow Bean Paste in Fruits or Vegetable Shaped  
(Black-Blueberry, Yellow- Star gooseberries, Orange- Carrot, Red Chilies, Green Mango)

### **KALAMAE**

Sweet Sticky Candy flavoured with Palm Sugar

### **KANOM MOR GAENG**

Baked Mung Bean Custard in Earth Pot

### **KHAO NHEW TAT**

Steamed Sticky Rice topped with Salted Thick Coconut Cream and Black Bean Eyes in Earthen Pot

### **KHAO TOM MUD JEW**

Steamed Glutinous Rice Cakes with Banana

### **ASSORTED YELLOW THREAD**

Thong Yib, Thong Yod, Foy thaong, Med Kanoon, Sane Chan – Round Sweet Bean Paste

### **SOD SAI HOR**

Shredded Coconut and Sticky Rice Flour Dumpling in Thick Salted Coconut Cream

### **Warm Thai Dessert**

**BOULOI BENJARONG** –Five Color of Glutinous Rice Beads in Coconut Milk

### **Cold Thai Dessert**

**KHAO TOM NAAM WOON**- Triangle Shaped Sticky Rice in Cold Syrup topped with Shredded Ice

### **Fresh Fruits**

Banana Bunch on Stand  
6 kinds of Seasonal Slices Fruits  
1 Bowl of Whole Granny Smith Apples