



**SUNDAY BUFFET BRUNCH | 12PM – 3PM**

**SGD128\*\* PER PERSON**  
(Includes free-flow coffee, tea, juices, soft drinks and mocktails)

Additional SGD68\*\* Prosecco, wines, spirits and cocktails  
Additional SGD98\*\* Champagne, wines, spirits and cocktails

**WET POOL ACCESS | 3PM – 7PM**

**LIVE DJ | MAGICIAN**

For More Information  
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[wsingapore.co/thekitchentable](http://wsingapore.co/thekitchentable)

**W SINGAPORE**  
SENTOSA COVE

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table

# SUNDAY BRUNCHSCAPE

BUFFET BRUNCH | 12PM – 3PM

## CHARCUTERIE (P)

Beef Bresaola | Chicken Mortadella | Pork Salami | Chorizo | Prosciutto

## FARMHOUSE CHEESES (V)

Seasonal Selection of Imported European Cheeses

## ANTIPASTI (V,N)

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives  
Grilled Bell Pepper Salad | Grilled Eggplant Salad | Hummus | Baba Ghanoush

4 Kinds of Lettuce | Dressings And Condiments

## LIVE STATION – OYSTER BAR

Fin De Claire | Canadian | Tsarskaya

Mignonette Sauce, Lemon Wedge, Lime Wedge, Tabasco

## THE SEAFOOD WALL

### Chill Seafood

Snow Crab | Prawn | Lobster Tail | Lobster Claw | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Confit Lemon  
Lemon Wedges, Lime Wedges, Burnt Cucumber Salsa

### Smoked Seafood

Smoked Salmon | Graved Lachs | Beetroot Smoked Salmon | Smoked Milkfish

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream  
Mustard, Chopped Parsley, Chopped Chives

### Seafood Salads

Thai Seafood Salad | Italian Seafood Salad  
Prawn And Mango Salad | Crabmeat And Avocado Salad

(V) Vegetarian, (N) Contains Nuts, (S) Seafood, (P) Pork

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### Sashimi

Salmon | Tuna | Hamachi

### Sushi

California Roll | Vegetarian Maki | Nigiri Salmon | Nigiri Tuna | Lobster Inari

Soy Sauce, Pickled Ginger, Wasabi

### ASIAN

Singapore Bak Kwa Fried Rice (S,P)

Singapore Chili Crab (S)

Hong Kong Steamed Grouper

Wok-fried Black Pepper Prawn (S)

Roasted Dang Gui Duck

Braised Pork Belly

Crab Meat Fish Maw Soup (S)

### KIDS CORNER

Hawaiian Pizza

Chicken Fingers

French Fries

Assorted Candies

### LIVE STATION - NOODLE COUNTER

#### Soup

Bak Kut Teh (Herbal Pepper Pork Rib Broth) | Seafood Laksa

#### Choice of Vegetables

Brown Shimeji Mushroom | White Cabbage | Bean Sprouts | Nai Bai | Tofu Puff

#### Noodles

Yellow Noodles | Egg Noodles | Rice Noodles

#### Choice of Protein

Fish Ball | Chicken Ball | Prawn Ball | Quail Egg | Fishcake

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## **ALMOND WOOD FIRE GRILLED SEAFOOD**

Prawn, Lobster Tail, Squid, Scallop with Sambal Beurre Blanc

### **Sides**

Grilled Broccolini | Grilled Fennel

### **Sauce**

Lemon Butter, Thai Seafood Sauce, Mango Tomato Salsa, Tabasco

## **CARVERY**

Roasted Prime Rib, Horseradish, Grain Mustard, Roasted Tandoori Norwegian Salmon

## **FROM THE PARRILLA GRILL**

Sanchoku Wagyu | Lamb T Bone | Merguez Lamb Sausage | Pork Belly

### **Sauce**

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

## **SPICE AFFAIR**

From Tandoor

Bhatti Da Murg (Chicken)

Sheek Kebab (Mutton)

Tandoori Jhinga (Prawn)

Choice of Naan

Butter | Garlic | Cheese

Choice Of Curry

Kadai Sabzi (Mixed Vegetables) | Butter Chicken

### **Condiments**

Mint Chutney | Mango Chutney | Achar | Cucumber Raita | Papadam

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## SIGNATURE - À LA MINUTE SELECTION

### BBQ Pulled Beef Waffle

Croissant Waffle, 48-hour Pulled Short Rib Poached Egg, Espresso BBQ Sauce

### 65C Slow-cooked Egg (V)

Pea Purée, Edamame, Green Vegetables

### Avocado on Grilled Sourdough Toast (V,N)

Blistered Cherry Tomatoes, Pomegranate, Walnuts, Micro Salad

### W Purple Octo Dog (S)

Pickled Mustard Seeds

## DESSERT

White Chocolate Panna Cotta

Speculoos Cheesecake

Mango Creamy Tart

Tres Leche

Green Tea Éclair

Cheesecake Lollipop

Earl grey Teacake

Flourless Chocolate Cake

Apple Banana Crumble

Hazelnut Financier

Espresso Tiramisu

Vanilla Crème Brûlée

Citrus Milk Chocolate Mousse Cake

Assorted Macaron

Assorted Cookies

Ice Kachang with Condiments

Candy Corner

Chocolate Fountain with Condiments

## LIVE STATION

Croissant French Toast (N)

Chantilly Cream, Berries, Nuts

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