

SATURDAY, 3 JUNE 2023 1ST SATURDAY OF EVERY MONTH 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

50% off for children between 7 to 12 years old

LIVE DJ | KIDS ACTIVITIES

For More Information T +65 6808 7268 E thekitchentable.singapore@whotels.com wsingapore.co/thekitchentable

W SINGAPORE





BRUNCHSCAPE JUNIOR

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 Tomato | Marinated Olive | Raisin Caper | Berry | Walnut | Dried Apricot | Pine Nut | Hazelnut | Grape | Cheese Cracker

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



SALAD BAR Rocket | Romaine Lettuce | Mixed Green Lettuce

Condiment
Bell Pepper Sliced | Baby Corn | Cherry Tomato | Boiled Potato | Quail Eggs
Asparagus | Crouton | Cucumber | Onion | Parmesan | Smoked Chicken | Smoked Duck | Bacon

Dressing
Balsamic Vinaigrette, Thousand Island, Lemon Vinaigrette

GO TO JAPAN

Sashimi Salmon | Tuna | Hamachi

Sushi
California Roll | Vegetarian Maki | Assorted Nigiri

Soy Sauce, Pickled Ginger, Wasabi

ASIAN

Singapore Seafood Fried Wild Rice (S)

Singapore Chili Tiger Prawn (S)

Sweet and Sour Barramundi Fish

Sautéed Local Seasonal Vegetables, Bailing Mushroom, Chinese Wine, Goji Berry Seafood Crab Meat Soup (S)

LIVE STATION - NOODLE COUNTER

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

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

Noodles
Yellow Noodles | Egg Noodles | Rice Noodles

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



WESTERN

Fisherman Pie

Pomme Purée

Roasted Broccolini

Roasted Root Vegetables and Maple Syrup

Truffle Mushroom Soup

LIVE STATION - PASTA

Pasta

Penne | Macaroni | Spaghetti | Fettuccine

Sauces

Cream Sauce | Tomato Sauce | Beef Bolognese

Condiments

Mushroom | Onion | Tomatoes | Clam | Mussel | Capsicum | Chicken Sausage | Olive

Toppings

Chili Flakes | Oregano | Parmigiano Reggiano

CARVERY

Roasted Ibérico Pork Rack and Herb Crust (P)

Whole Salmon Cooked Over Wood Fire Preserved Lemon Sauce. Ratatouille

FROM THE PARRILLA GRILL

Sanchoku Wagyu | Lamb T-bone | Merguez Lamb Sausage | Pork Belly

Sauce

Red Wine Sauce, Mint Sauce, Béarnaise Sauce Pommery Mustard, Dijon Mustard, Thai Chili sauce



SPICE AFFAIR

Chicken Dum Biryani
Jumbo Kadai Prawn
Mysoori Lamb
Sabzi Ashiyana (V)
Shahi Paneer Korma (V)
Aloo Tikki (V)
Pappadum

FROM THE TANDOOR

Tandoori Chicken Plain Naan, Cheese Naan, Garlic Naan, Butter Bread

SIGNATURE - À LA MINUTE SELECTION

Chicken and Waffles
Croissant Waffle, Buffalo Chicken, Smashed Avocado, Maple Syrup

W Fish and Chips
(Grilled or Beer Battered)
Whole Fillet Of Seabass, Three Colored Vegetable Chips
Mushy Peas, Tartar Sauce, Malt Vinegar, Chives

KIDS STATION

Chicken Finger
Sweet Potato Fries
Pizza Margherita



DESSERT

Lemon Vanilla Panna Cotta Milk Chocolate Whipped

Passion Chocolate Creamy Tart

Floating Island

Paris-Brest

Pistachio Lollipop

Blueberry Cheesecake

Dark Chocolate Fudge Brownies

Creamy Custard Pie

Apple Tarte Tatin

Tiramisu

Berries Crème Brulée

Green Tea Opera

Assorted Macarons

Assorted Cookies

Candy Selection

Ice Kachang with Condiments

Chocolate Fountain with Condiments

À LA MINUTE SELECTION

Banoffee Cake

Salted Caramel Sauce, Banana Sponge, Pastry Cream Banana, Cocoa Nibs, Mascarpone Chantilly Cream, Almond Crumble

