

D Richard's

EXECUTIVE CHEF SAMUEL KNIGHT

Mothers Day Brunch - 12 May

Join us to celebrate the wonderful women in your life. Indulge in limitless servings from our kitchen and grill stations, enjoy our bottomless champagne cocktail station, delectable desserts, and more.

11 AM TO 3 PM

ADULTS

\$95 per adult with
free-flow Sparkling,
Mimosa, Aperol Spritz,
Bellini, beers, selected
wines, soft drinks & juices
\$72 per adult with
free-flow soft drinks & juices

BEVERAGE STATION

All you can Drink Mimosa & Bloody Mary Bar

MIMOSA

Orange, Passionfruit, Mango, Peach

BLOODY MARY

Classic Bloody & Aurora Spec Bloody Mary with Condiments

CHILDREN

\$35 per child
(6 to 11 years old)
no drink included
\$28 per child
(3 to 5 years old)
no drink included

BREADS & PASTRIES

QUICHES

Leek | Green Asparagus | Goat Cheese
Spinach | Bacon | Feta Cheese

FOCACCIAS

Tomato | Caper | Anchovies | Oregano
Heirloom Tomato | Burrata | Basil
Mushroom | Ricotta | Truffle
Chorizo | Eggplant | Tomato | Ricotta Salata

Sour Dough | Rye Loaf | Onion Butter
Honey – Sichuan Pepper
Lemon Meringue Croissant
Vanilla Flan Danish
Hazelnut Praline Pain Au Chocolat

BREAKFAST STATION

SASHUKA

Baked Eggs | Cray Fish | Dill

WELSH RAREBIT

Potato Flat Bread | Cheddar | Pickled Shallots

WAFFLES

Maple & Bacon | Nutella & Strawberry | Yogurt & Fruits

BILINIS

Smoked Salmon & Crème Fraiche | Fig Honey & Thyme
Blackberry & Chocolate

ENGLISH BREAKFAST

Eggs Your Way | Sausage | Bacon | Portobello Mushroom
Hashbrown | Black Pudding

CARVING STATION

LAMB

Stuffed Saddle of Lamb | Pea, Baby Gem & Green
Asparagus Fricassee | Lamb Sauce

COD

Cod Loin | Preserved Lemon | Black Trumpet
Jerusalem Artichoke

PORCHETTA

Apricot & Sage Stuffing | Watercress | Honey & Thyme Peach

POTATO

Hassel Back Potatoes | Thyme | Chilli | Parmesan

CONDIMENTS

Salsa Verde | Lemon Butter Sauce | Shallot & Mint Dressing

All pricing is in USD. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions. Price excludes 18% service charge and 13% GST.

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JAPANESE COUNTER

SASHIMI

Tuna | Salmon | Tako | Scallop | Hamachi

SUSHI

Salmon | Maguro | Ika Ebi | Soft Shell Crab

RAMEN

Shoyu Broth | Seaweed Strips | Soy Boil Egg | Pork Belly

GRILL STATION

KEBAB

Chicken Shawarma | Lamb Kebab | Beef Kofta | Cous Cous | Yogurt Dressing | Tomato Harissa

LOCAL SEAFOOD

Snapper | Mahi Mahi Fillet | Mint Relish | Hydroponic Farm Vegetable Tandoori

PAELLA STATION

CLASSIC PAELLA

Chicken Thigh | Chorizo | Peas | Saffron Aioli | Lemon

PASTRY BUFFET

CARIBBEAN BABA
LIKE A COCONUT
HAZELNUT PARIS-BREST
CHOCO-CHERRY
CARROT CAKE
LEMON CURD TART
STRAWBERRY ETON MESS TRIFLE
COFFEE & CARAMEL

LIVE STATION

Earl Gray Molten Lava Cake

ICE CREAM

*Dulcey Cinnamon, Vanilla & Tonka, Chocolate,
Mango, Passion Fruit, Coconut*

SORBET

Guava & Raspberry, Lemon & Mint, Coconut, Pineapple & Banana

CHEESE STATION

GOAT CHEESE

Apple Cinnamon Chutney

BRIE CHEESE

Smoked Bacon Jam

COMTE CHEESE

Thyme Honey Figs

BRILLANT SAVRIN CHEESE

Marinated Olives

CONDIMENTS

Assorted Nuts | Lavash | Grapes

\$72 per person. Menu items are subject to change.

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