

# Hotel Jen Orchardgateway Singapore

## Singapore Brunch Buffet Menu

Saturday and Sunday \$48++ per person

### Seafood on Ice with Condiments

Cooked Prawn, Black Mussel, White Clam, Gong Gong, Snow Crab  
Cocktail Sauce, Citrus Mayo, Mango Mayo, Tartare Sauce,  
Red Wine Shallot Vinegar, Garlic Soya Dip

### DIY Salad Bar Station

Assortment of Greens and Accompaniments  
Shrimp, Parmesan Cheese, Shredded Chicken Ham, Tuna Flake,  
Dried Cranberry, Raisin, Sun Flower Seed, Pumpkin Seed, Sesame Seed, Grated Peanut

### Dressing, Oil and Vinegar

Thousand Island, French Dressing, Goma Dressing, Coriander Lime and Mango Dressing,  
Sesame Soya Dressing, Balsamic Vinaigrette, Extra Virgin Olive Oil, Pumpkin Seed Oil,  
Grape Seed Oil, Sherry Vinegar, Balsamic Vinegar, Raspberry Vinegar

### Chef Recommendation DIY Salad

Shrimp and Orange Salad with Baby Romaine, French Dressing

### Assorted Breads

Olive Loaf, Muesli Loaf, Wholemeal Loaf, French Baguette

### Assorted Cheeses and Condiments

Smoked Mozzarella, Emmental Cheese, Camembert, Brie  
Water Biscuit, Ritz Cracker, Roasted Almond, Dried Apricot, Dried Prune

### Japanese Selection of Sashimi, Sushi and Maki

Norwegian Salmon Sashimi, Imitation Abalone Sliced, Assortment of Sushi and Maki

### Cereals, Assorted Yoghurts with Condiments

Corn Flake, Coco Crunch, Rice Popper, Muesli, Granola, Frosties, Milo Ball, Honey Stars  
Strawberry, Blueberry, Mango and Plain Yoghurt  
Low Fat Milk and Soy Milk  
Raisin, Cranberry, Almond, Sun Flower Seed, Pumpkin Seed

### Western Selection

Baked Seafood Pasta with Creamy Tomato Basil Sauce  
Roasted Beef with Rosemary and Garlic  
Crispy Pork Knuckle with Garlic Chili Dip  
Sautee Garlic Creamy Young Spinach  
Grilled Asparagus and Cherry Tomato  
Seasoned Potato Twister Fries

### Local Selection

Bak Kut Teh with Yu Tiao, Spicy Dried Shrimp Carrot Cake  
 Wok Fried Singapore Seafood Hokkien Noodle  
 Malay Mee Goreng, Prata with Chicken Curry

Dim Sum and Chinese Roasts

Steam Siew Mai, Har Kow, Chicken Lor Mai Kai, Prawn Fritter with Chili Dip  
 Golden Crabmeat Money Pouch, Chinese Roasted Duck and Crispy Pork

Assorted Satay Corner

Chicken and Beef Satay with Condiments and Satay Sauce

Variety of Sausages and Fried Eggs

English Cumberland Coiled Sausage, Taiwanese Pork Sausage

Singapore Laksa Station

Fish Ball, Fish Cake, Taupok, Prawn, Squid, Clam, Beansprout  
 Choice of Fresh Made Noodle: Laksa Bee Hoon, Yellow Noodle, Thin Bee Hoon,

Sweets and Desserts

Lemon Meringue Tart, Rose Chiffon Cake, New York Cheese Cake, Red Velvet Cake

DIY Creative Table

Chocolate Mocha Bean, Mini Marshmallow, Almond Nib, Oreo Cookies, M&M,  
 Shaved Chocolate, Desiccated Coconut, Dried Orange Peel,  
 Dried Lemon Peel, Chocolate Pearl, Silver Ball, Dried Fruit,  
 Hundred and Thousand, Honey, Coulis, Crumble

8 Type Section of Ice Cream

Durian, Jackfruit, Nata De Coco, Yam, Chocolate, Mango, Sweet Corn, Vanilla

Shave Ice with Wide Range of Condiments

Cendol, Sea Coconut, Pearl, Chia Seed, Amarion Cherry, Pomelo, Atap Seed, Cream Corn,  
 Aloe Vera, Kidney Bean, Nata De Coco, Durian Paste, Lychee, Longan, Fruit Cocktail, Red Bean,  
 Cincau, Passion Fruit Pop Ball, Mango Pop Ball, Sago  
 Coconut Cream, Pandan Syrup, Gula Melaka Syrup, Maple Syrup, Hershey's Chocolate Sauce,  
 Farmed Honey

Daily Theme Dessert Corner

Monday – Chocolate Theme

Chocolate Eclair, Black Forest Cake, Chocolate Truffle, Chocolate Caramel Pear Cake

Tuesday – Mango Theme

Mango Mousse Cake, Mango Short Cake, Mango Yoghurt Swiss Roll, Mango Panna Cotta

Wednesday – Berries Theme

Power Berries Opera Cake, Blueberry Cheesecake, Strawberry Yuzu Swiss Roll, Raspberry  
 Lychee Cake

Thursday – Matcha Theme

Matcha Green Tea Tiramisu, Matcha Azuki Bean Paste Roll, Matcha Opera Cake, Hojicha Cake

Friday – Tea Theme

Chrysanthemum Tea Cake, Red Tea Cake, Yuzu Tea Cake, Earl Grey Caramel Swiss Roll

Saturday – Coffee Theme

Kopi Siu Tai Tiramisu, Roasted Walnut Coffee Butter Cake, Latte Cream Puff, Cappuccino Cake

Sunday – Local Theme

Ondeh Ondeh Cake, Young Coconut Short Cake, Coconut Cream Tart, Pandan Cendol Cake

**\*All menu items are subjected to changes by the chef**