



Weekends, 12:00pm to 2:30pm

\$68++ per person

\$128++ per person, inclusive of unlimited Taittinger Brut champagne

Savour an exquisite Weekend Champagne Brunch
with a fusion menu of delights from the East and West.

Representative of the ancient silk road trade route, expect dishes such as
Prawn Paste Brazilian Spring Chicken and Char Siew Duroc
Batalle-Spanish Pork. Classic highlights of seafood, charcuterie,
signature meats from the Charcoal Grill and fresh bakes, are not forgotten.

The experience is further elevated with unlimited Taittinger Brut Champagne.

Ash & Elm • InterContinental Singapore. 80 Middle Road, Level 1



WEEKEND BRUNCH MENU

Top Tier

Poached Tiger Prawns, Sambal Aioli **D**

Prosciutto di Parma with Melon **P**

Truffle Salami, Achar **P**

Smoked Duck Breast with Hoisin Glaze **G**

Brie with Chinese Preserved Olive Vegetable, Kikorangi,

Wensleydale, Cranberries **D G**

Bottom Tier

Freshly Baked Multi-Grain Bread, Bread Roll, Croissant

with Lavosh, Jams, Butter **D G V**

Sharing Platter from the Charcoal Grill

Prawn Paste Chicken **D G A**

Brazilian Spring Chicken

New York Striploin

100-day Corn-fed USDA Prime Beef

Char Siew Duroc Pork **P D G**

Batalle-Spanish

Catch of the Day **D**

Locally farmed and sourced

Sides & Sauce

Creamy Mashed Potato **D G V**

Wok-fried Garden Vegetables with Garlic **D V**

Natural Jus, Asian Black Bean Sauce, Szechuan Pepper **D G A**

Desserts

Assorted Craquelin Choux Puffs **D G V**

Mini Caramel Apple Vanilla Tarts **D G V**

Lychee Rose Macaron **D G V**

Assorted Mini Cheese Cake **D V A**

Assorted Pralines **D V**

D Contains Dairy

G Contains Gluten

P Contains Pork

V Vegetarian

A Contains Alcohol