Irden KAARLA QUMI.

# Celebrate MIN



À LA CARTE BRUNCH BUFFET ADULTS – \$98++ PER PAX KIDS – \$49++ PER PAX

Kids under 6 years old - Dine free

AVAILABLE ON 11 MAY 2025 11:30AM TO 3PM



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# LIVE STATIONS

#### SASHIMI

Salmon & Yellowtail

#### ΜΔΚΙ

# Shrimp Tempura Roll

Tiger Prawn | Flying Fish Roe House-Made Aburi Mayo Japanese Omelette | Tempura Flakes

## Wasabi Yuzu Salmon Roll

Deep Fried Roll | Yuzu Salmon Black Frying Fish Roe | Avocado House-Made Wasabi Yuzu Mayo Ohba Leaf | Shio

# Satav Roll

Satay Chicken | Cucumber | Mayonnaise Shallot with Satay Sauce and Myoga

# SALAD

Bocconcini | Heritage Tomatoes Sicilian Olive

#### **CARVING**

# **Roast Sirloin Beef**

Roasted Seasonal Vegetables | Black Garlic Jus

#### DESSERTS

**Assorted Macarons Chocolate Praline Slice Lemon Meringue Tart** 

### FROM THE FOOD FOREST

# Kaarla Closed Loop Salad (V)

Tiger Nut | Garden Radish Seasonal Leaves and Herbs

# La Latteria Burrata (V)

Almond Romesco | Arugula Salad | Herb Oil

#### **Smoked Salmon Crudo**

Dill Cream Cheese | Thyme Croutons Pickled Cucumbers

#### Pitan Tofu

House-Made Tamago Tofu | Flying Fish Roe Century Egg

# Kajiki Tataki

Lightly Grilled Swordfish | Tosaka Seaweed White Onions | Roselle Leaves

# Momotaro Fruit Tomato (V)

Wasabi | Whipped Cheese | Fennel

#### Chawanmushi

Egg Custard | Hokkaido Seaweed Sauce Garden Herbs

# FROM OUR TEPPAN

# Teppanyaki Tofu (V)

Miso Sauce | Seaweed

# **Silver Sprouts**

Garlic | Sakura Ebi

#### Salmon Butter Yaki

Fried Salmon | Butter Shoyu | Togarashi



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# FROM OUR WOOD-FIRE **GRILL & HEARTH**

# Char-Grilled Pork Belly

Aromatic Pork Jus | Creamy Potato Caramelized Peach

# Bucatini Pasta (V)

Charred Zucchini | Zucchini Pesto Sundried Tomatoes | Sourdough Crumbs

# The Kaarla Wagyu Burger "With the Lot"

Wagyu Pattie | Brioche Bun | Gruyère Cheese | Streaky Bacon | Caramelised Onions | Japanese Fried Egg | Pickled Beetroot & Cucumber | French Fries + Supplement \$10++

# Roasted Seasonal Vegetables (V)

Pesto | Grilled Peach | Garden Herbs

# **SUSHI BOWLS**

#### Tuna Poke

Seaweed | Aji Amarillo | Sesame | Avocado Tomatoes

# Bara Chirashi

Chef's Choice of Raw Fish | Food Forest Salad

# **DEEP FRIED**

**Kaarla Truffle Fries Bonito Fries Fried Chicken Wings** Petite Beer Battered Fish & Chips **Assorted Vegetable Tempura** 

# Teriyaki Chicken

Deep-Fried Chicken Coated with Teriyaki Sauce

# Tori Karaage

Japanese-Style Deep-Fried Chicken

### **SWEETS**

# **Tropical Bliss**

Light Coconut Mousse | Vanilla Sable Milk Crumbs | Mango Sorbet | Alphonso Mango Coulis



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# **ADD-ON FREE FLOW ALCOHOLIC BEVERAGES**

+ Supplement \$78++

### SIGNATURE COCKTAILS

#### **Garden Fizz**

Gin | Peach | Yuzu | Rosemary | Orange | Lime

### **Garden Mojito**

Rum | Mint | Lemon Balm | Lime

# **Wood-fire Smoked Negroni**

Gin | Campari | Vermouth | Orange Wood

#### Old Fashioned Kaarla

Bourbon | Orange | Bush Tomatoes

#### **VOYAGER ESTATE SERIES**

**Sparkling Chenin Blanc** 

Sauvignon Blanc Semillon

**Cabernet Merlot** 

### **DRAUGHT BEER**

Heineken

Kirin

#### **SPIRITS**

Gin

Rum

Whiskey

### COCKTAILS

Mimosa

**Bloody Mary** 

Negroni

# **ADD-ON FREE FLOW NON-ALCOHOLIC BEVERAGES**

+ Supplement \$25++

COFFEE

**TEA** 

**SOFT DRINKS** 

**JUICES** 

**MOCKTAILS** 

