

Arden

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

Celebrate
MUM

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

Kids under 6 years old - Dine free

LIVE STATIONS

SASHIMI

Salmon & Yellowtail

MAKI

Shrimp Tempura Roll
Wasabi Yuzu Salmon Roll
Satay Roll

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

SUSHI BOWLS

Tuna Poke

Seaweed | Aji Amarillo | Sesame | Avocado Tomatoes

Bara Chirashi

Chef's Choice of Raw Fish | Food Forest Salad

FROM OUR TEPPAN

Teppanyaki Tofu (V)

Miso Sauce | Seaweed

Silver Sprouts

Garlic | Sakura Ebi

Salmon Butter Yaki

Fried Salmon | Butter Shoyu | Togarashi

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

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

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

SWEETS

Tropical Bliss

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

FREE FLOW NON-ALCOHOLIC BEVERAGES

+ Supplement \$25++

Coffee

Tea

Soft Drinks

Juices

Mocktails

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

WINES BY THE GLASS

Astoria Lounge Prosecco

Shaw and Smith Sauvignon Blanc

E. Guigal Cotes Du Rhone Rouge

DRAUGHT BEER

Heineken

Kirin

SPIRITS

Gin

Rum

Whiskey

COCKTAILS

Mimosa

Bloody Mary

Negroni

(V) - VEGETARIAN

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.