

# Mother's Day

## SEAFOOD BRUNCH MENU

Available on 10 May 2026

**\$118<sup>++</sup> PER PAX**

*Kids under 12 years old (\$59<sup>++</sup>)*

### APPETIZER

#### Seafood Tower

Smoked Salmon | Yellowtail Crudo | Cocktail Prawn  
Scallop Ceviche | Freshly Shucked Oysters

### MAIN COURSE

(choice of 1 main)

#### Grilled Kurobuta Pork Belly

Broccolini | Pickled Green Apple | Aromatic Pork Broth

#### Charcoal Grilled Lamb Rack

Satsumaimo Hummus | Asparagus

#### Wood Fire Grilled Ribeye

Celeraic Puree | Crispy Kale | Native Pepper Jus

#### Grilled Corn-Fed Chicken Leg

Yuzu Kosho | Asparagus | Yuzu Emulsion

#### Wood Oven Baked Ocean Trout

Saute Garden Spinach | Sweet Corn | Citrus Champagne Sauce

#### Fettucine Bolognese (V)

Impossible Meat | Carrot | Onion | Celery | Tomato | Parmigiano

### DESSERT

#### Lychee Rose Macarons

#### Custard Mochi

#### Brûlée Cheesecake

#### Orange Mousse Chiffon

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

KAARLA  
WOOD-FIRE GRILL & BAR



OUMI

# Mother's Day

## KIDS MENU

Available on 10 May 2026

### MAIN COURSE

(choice of 1 main)

#### Kaarla Fish & Chips

Tempura Fish Fillet | Fries | Fresh Lemon Wedge | Homemade Tartar Sauce

#### Seared Chicken Ballotine

Truffle Pomme Puree | Chicken Mousse | Broccolini | Truffle Chicken Jus

#### Lasagne alla Bolognese

Ground Angus Beef | Root Vegetables | Pomodoro Sauce | Mozzarella Cheese

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