

Arden

KARLA
WOOD-FIRE GRILL & BAR

QUMI.



FESTIVE À LA CARTE BRUNCH BUFFET
\$118++ PER PAX

Available on 25 Dec 2024, 11.30am - 3.30pm



LIVE STATIONS

CARVING

Roasted Whole Turkey
Cranberry Sauce

**Slow-Roasted Honey Glazed
Leg of Lamb**
Mint Sauce

*Saltbush & Confit Garlic Roasted Potatoes
Honey Glazed Assorted Root Vegetables
Onion Gravy | Red Wine Braised Red
Cabbage*

SASHIMI

King Salmon & Yellowtail

MAKI

**Salmon Cheese Roll
Tempura Futo Roll
Spicy Tuna Roll**

SIDES

Assortment of Breads

Roasted Pumpkin & Quinoa Salad (v)
Arugula | Feta Cheese | Dried Cranberry
Mustard Vinaigrette

**Maple Honey Baked
Heirloom Beetroot (v)**
Grilled Peach | Goat Cheese
Mint Salsa Verde | Walnuts

Spiced Chestnut & Pumpkin Soup (v)
Garden Pumpkin | Japanese Chestnuts
Cinnamon

DESSERTS

**Mini Pumpkin Pie
Xmas Tree Lemon Meringue Tart
Mini Pecan Pie**

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)
Fennel | Wasabi | Whipped Cheese

FROM OUR TEPPAN

Teppanyaki Tofu (v)
Seaweed | Miso Sauce

Silver Sprouts
Garlic | Sakura Ebi

Salmon Butter Yaki
Fried Salmon | Togarashi | Butter Shoyu

SOUP

Misoshiru Soup (v)
Hijiki | Maitake | Spring Onion



FROM OUR WOOD-FIRE GRILL & HEARTH

Roasted Seasonal Vegetables (v)

Grilled Peach | Garden Herbs | Pesto

Char-Grilled Pork Belly

Aromatic Pork Jus | Creamy Potato
Caramelized Peach

Bucatini Pasta (v)

Charred Zucchini | Sundried Tomatoes
Sourdough Crumbs | Zucchini Pesto

Roasted Angus Sirloin Beef

Creamy Potato | Onion Confit
Soy & Juniper Glaze | Red Wine Jus
+ Supplement \$22

The Kaarla Wagyu Burger "With the Lot"

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

SUSHI BOWLS

Bara Chirashi

Chef's Choice of Raw Fish | Food Forest
Salad

Tuna Poke

Seaweed | Ají Amarillo | Sesame
Avocado | Tomatoes

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

Matcha

Matcha Panna Cotta | Black Sesame Brittle
Azuki Red Beans

Yuzu

Opalys 33% | Yuzu Inspiration
Wasabi-Yuzunama Chocolate | Yuzu Curd

Mandarin Lamington

Coconut | Mandarin Jam | Opalys 33%

Chocolate Trifle

Vanilla Chantilly | Caraïbe 66% | Jivara 40%
Pear Sponge

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



ADD-ON FREE FLOW ALCOHOLIC BEVERAGES

+ Supplement \$78

SIGNATURE COCKTAILS

Rosa Luna

Strawberry & Cucumber-infused Gin | Lime
Elderflower Liqueur | Butterfly Pea Soda

Garden Glitz

Gin | Peach Liqueur | Rosemary Syrup
Yuzu Purée | Orange Juice | Top Soda

Cranberry Fizz

Gin | Cranberry Juice | Sparkling Wine

COCKTAILS

Mimosa

Bloody Mary

Negroni

VOYAGER ESTATE SERIES

Sparkling Chenin Blanc

Sauvignon Blanc Semillon

Cabernet Merlot

DRAUGHT BEER

Heineken

Kirin

SPIRITS

Gin

Rum

Whiskey

ADD-ON FREE FLOW NON-ALCOHOLIC BEVERAGES

+ Supplement \$25

COFFEE

TEA

SOFT DRINKS

JUICES

MOCKTAILS

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