

MASTERCARD® PRESENTS  
**SUNDAY BRUNCH**  
FT. RAPPU



Experience a special Sunday Brunch takeover featuring RAPPU's signature handrolls, crafted fresh to order and served alongside the kitchen table's indulgent brunch spread spotlighting White Asparagus. Savor an extravagant seafood wall with live oysters, prime roasts, and rotating brunch favorites while enjoying vibrant marina views at Sentosa Cove.

17 May | 12PM - 3PM

**Exclusively for KrisFlyer members, enjoy:**

A Welcome Cocktail

Free-flow sake-pairing with every RAPPU roll

Take-home gifts of a W Singapore - Sentosa Cove Jude bag and Mini Cocktail Shaker

Beverage Trolley | Weekly Entertainment | DJ | Kids Activities

Complimentary Pool Access | 3PM - 7PM

**Exclusively for Mastercard® cardholders and when paid using a Mastercard, enjoy:**

10% off selected wines by the glass at the event

15% off selected wines by the bottle at the event

15% off SKIRT Restaurant\*

15% off selected spa treatments at AWAY Spa\*

15% discount off total F&B bill at WET Deck\*

*\*Valid for 2 months from 17 May 2026 and when the total bill is paid using a Mastercard. T&Cs Apply.*

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## LIVE STATIONS

**RAPPU TENGO HANDROLLS - À LA MINUTE**  
Hotate | Engawa | Salmon | Toro | Salmon Avocado

### WHITE ASPARAGUS (V)

63°C Egg, Hollandaise

### WHITE ASPARAGUS RISOTTO (V)

Parmesan Cheese, Chives

### CHARCUTERIE

Pate En Croute, Salami, Iberico Ham, Parma Ham, Iberico Chorizo, Beef Bresaola  
Pickles, Assorted Mustards, Nuts, Dried Fruits

### AFFINATED FARMHOUSE CHEESES (V)

Seasonal Selection of 8 Kinds of Cheeses, Truffle Honey, Fig Jam, Nuts, Dried Fruits

### ANTIPASTI (V)

Grilled Zucchini | Marinated Artichoke | Semi-dried Tomatoes | Marinated Olives  
Hummus | Baba Ghanoush | Marinated Feta | Marinated Eggplant | Marinated Bell Peppers

### BREADS (V)

Wood-fired Sourdough, Assorted Rolls, Grissini, Lavosh, French Butter

### CHILLED SEAFOOD

Sustainable Oysters | Snow Crab | Prawn | Lobster | Scallop on the Shell | Green Mussel

American and French Cocktail Sauce, Mignonette Sauce  
Lemon Wedges, Lime Wedges, Cucumber Salsa, Tabasco

### SMOKED & MARINATED SEAFOOD

Smoked Salmon | Graved Lachs | Lemongrass-cured salmon

Capers, Chopped Egg White, Chopped Egg Yolk, Sour Cream,  
Mustard, Chopped Parsley, Chopped Chives

### SALADS

Thai Spicy Vegan Avocado Salad (V)  
Green & White Asparagus Salad, Boiled Egg, Tarragon Vinaigrette, Leg Ham  
Seafood And Artichoke Salad  
Classic Cobb Salad  
Prawn And Mango Salad, Cherry Tomatoes, Basil

### SALAD BAR

Create Your Own Mix @ "Snap Sauce Serve"

(V) Vegetarian

Menu is subject to change without prior notice.

## **SASHIMI**

Salmon | Tuna | Hamachi

## **SUSHI**

California Roll | Vegetarian Maki (V) | Nigiri Salmon | Nigiri Tuna | Lobster Roll  
Unagi Nigiri | Tamago Nigiri (V) | Wagyu beef Nigiri

Soy Sauce, Pickled Ginger, Wasabi

## **ASIAN**

Singapore Asparagus Crab Fried Rice  
Singapore Chili Slipper Lobster  
Wok Fried Black Pepper Beef & Asparagus  
Wok Fried XO Seafood With White Asparagus  
Honey Miso Glaze Iberico Pork Ribs  
Crab Meat Fish Maw Soup

## **NOODLE BAR**

### **SOUP**

Golden Chicken Soup with Fish Maw & Asparagus  
Laksa Soup

### **CHOICE OF VEGETABLES**

Brown Shimeji Mushroom | White Cabbage | Bean Sprouts | Nai Bai | Tofu Puff

### **CHOICE OF NOODLES**

Yellow Noodle | Rice Noodle | Wonton Noodle

### **CHOICE OF PROTEIN**

Fish Ball | Chicken Ball | Prawn Ball | Quail Egg | Fishcake

## **CANTONESE BBQ**

Char Siu Pork | Crispy Pork Belly | Roasted Duck | Roasted Chicken | Fragrant Rice

## **DIM SUM**

Xiao Long Bao | Shrimp Dumpling | Scallop Dumpling | Kataifi Prawn | Lemongrass Prawn

## **ALMOND WOOD FIRE GRILLED SEAFOOD**

Live Prawn, Squid, Slipper Lobster

### **Sides (V)**

Grilled Broccolini | Roasted Root Vegetables | Grilled Asparagus

### **Sauce**

Thai Sweet Chili Sauce, Thai Seafood Dipping Sauce, Mango Tomato Salsa

(V) Vegetarian

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## **CARVERY**

Japanese A5 Beef Selection of the Week

### **FROM THE WOOD-FIRED BASQUE GRILL**

Wagyu Sanchoku Steak | Wagyu Beef Truffle Parmesan Sausage  
Chorizo | White Asparagus (V) | Bone Marrow

#### **Sauce**

Red Wine Sauce, Mint Sauce, Béarnaise Sauce, Chimichurri

### **PASSED AROUND MENU**

#### **Croissant Waffle**

Smashed Avo, Smoked Salmon

#### **Lobster & Prawn Rolls**

Avocado, Spicy Mayo

#### **Pulled Beef Slider**

Brioche Bun, Onion Confit

### **SPICE AFFAIR**

Kadai Asparagus (V) | Butter Chicken

### **FROM THE TANDOOR**

Tandoori Spice White Asparagus (V)

Tandoori Spice Broccoli (V)

Tandoori Fish Tikka

Lamb T-bone Spice

Chicken Tikka

Assorted Naan Bread

#### **Condiments**

Mint Sauce, Raita, Mango Chutney, Pickle

### **DESSERTS (V)**

Cranberry Mixed Nuts Tart

Chocolate Flourless Cake

Red Devil Chocolate Fudge Cake

Basque Cheesecake

White Chocolate Pistachio Mousse Cake

Strawberry Tiramisu

Red Berries Cube

Macha Chocolate Tart

Red Velvet Cream cheese

White Chocolate Roulade

Raspberry Chocolate Crunchy

Assorted Cookies & Candy

Chocolate Fountain with Condiments

Soft Serve Ice Cream

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