



EDEN
RESTAURANT

BOTTOMLESS SATURDAY CHAMPAGNE BRUNCH

ICE GALLERY

*Tiger Prawns, Whelk, Baby Lobster, Black Mussels
Cocktail Sauce, House Dips, Tabasco, Sweet & Spicy Chilli Sauce,
Mignonette*

BOUTIQUE SALAD BAR

*Chicory, Arugula, Butter Lettuce, Romaine, Endives, Curly Kale,
Cherry Tomatoes, Carrot Batons, Cucumber, Kalamata Olives,
Edamame Beans, Sweet Corn, Kidney Beans*

DRESSINGS & EMULSIONS

*Sesame Emulsion, Balsamic Dressing, Citrus Vinaigrette,
Caesar Dressing*

COLD CUTS & CHACUTERIE

Salami, Pastrami, Smoked Turkey, Honey Baked Ham, Prosciutto Ham

INTERNATIONAL CHEESE SELECTION

*Boursin, Red Cheddar, Gruyere, Emmental, Brie De Meaux,
Valencay, Sainte Maure, Bresse Bleu, Epoisses, Camembert*

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Our food may contain traces of food allergens. Kindly inform our
team if you have any special dietary needs or food allergies.



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DRIED FRUITS

*Apricot, Golden And Black Raisins, Mango,
Cranberry, Fig, Dates*

NUTS & SEEDS

Sunflower, Pumpkin, Pistachio, Almond Flakes, Walnut, Cashew

BREAD GALLERY

Seaweed Butter, Sea Salt Butter & Garlic Butter

SOUPS

*Laksa Lobster Bisque
Charred Corn Potage*

A LA CARTE PLATTERS SERVED TO THE TABLE

FROM THE FARM

*Ale-Braised Beef Short Ribs
Fried Shrimp Paste Chicken
Lamb Rack
Black Pepper Tenderloin Beef Cube*

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A LA CARTE PLATTERS SERVED TO THE TABLE

OCEAN HARVEST

Grilled Boston Lobster

“Bi Feng Tang” Tiger Prawns

Miso Black Cod

Kabayaki Cumin Squid

FROM THE BUTCHER'S TABLE

Cheese Knackers

Weisswurst

Veal Sausage

Chorizo

Sauerkraut

SIDES

Coconut Egg Fried Rice

Straight Cut Fries

Furikake Butter Sweet Corn

Seasonal Vegetables

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DESSERTS

Mini Opera Cake

Black Forest Gateau

Cheese Cookies & Cream in Shooter Glass

Brownie Bread & Butter Pudding

Seasonal Sliced Fruit

Whole Fruit

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CHAMPAGNE

Maxime Blin Carte Blanche Brut NV, France

PROSECCO

Santa Margherita Extra Dry DOC, Veneto, Italy

WHITE WINE

Sauvignon Blanc, Catalina Sounds, Marlborough, New Zealand

Chardonnay, Sileni Estate, Cellar Selection, Hawke's Bay, New Zealand

ROSÉ WINE

Gerard Bertrand, Cote Des Roses, Languedoc, France

RED WINE

Carpineto, Chianti Classico, Tuscany, Italy

Shiraz, Mitolo Jester, McLaren Vale, Australia

MARGARITAS

JALEBI BABEE

*Don Ramón Punta Diamante Añejo, Cointreau, Fresh Lime, Mango,
Tajin Spice, Curry Leaf*

COBALT SLUSHIE

Don Ramon Silver, Giffard Rose Liqueur, Fresh Lime, Longan, Agave

WATERMELON SUGAR

*Herradura Plata, Fresh Watermelon, Fresh Lemon Juice,
Thai Basil, Giffard Watermelon Liqueur, Agave*



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COCKTAILS

GRAPEFRUIT SPRITZ

No.3 London Dry Gin, Prosecco, Pampelle, Grapefruit Juice

CLASSIC EDEN MOJITO

*Rhun St Barth Rum, Lime, Mint, Raw Sugar, Dash of Molasses,
Splash of Soda Water*

APEROL SPRITZ

Aperol, Prosecco, Splash of Soda Water

ICED AND SMOKED PSO NEGRONI

Fords London Dry Gin, Sweet Vermouth, Campari

BEERS

Tiger, Singapore, 325 ml

Heineken, Holland, 325ml

Brewlander Love, Singapore, 330ml

GIN & TONIC

Please see the bar display for an array of gin and tonic concoctions