1-FLOWERHILL Camille

BRUNCH UNDER THE MISTLETOES *at Camille*

AVAILABLE FROM 24 - 25 DECEMBER 2025 | 12PM - 3PM

BRUNCH UNDER THE MISTLETOES AT $80++ PER PAX
2 HOURS OF FREE-FLOW BUBBLES (ASTORIA) AT $30++

CAMILLE BREAD SERVICE
Kombu Parker Roll Served with 2 Flavoured Butters

APPETIZER
Appetisers to share (communal)

SALMON RILLETTES
Radish | Crème Fraiche | Ikura | Smoked Salmon | Dill | Lemon

BEETROOT SALAD
Fennel | Gold and Red Beetroot | Citrus | Yuzu Dressing | Whipped Goats Cheese

PRAWN TOAST
Caviar | Eggyolk Puree | Yuzu Kosho Mayonnaise

ARTICHOKE GRATIN
Toasted Baguette | Gruyere | Mozzarella | Confit Garlic

MAIN COURSE
(Select one per person)

HALF ROAST CHICKEN
Sweet Potato Puree | Fried Gobo | Broccolini | Chicken Jus

SALMON MI CUIT
Edamame Puree | Asparagus Furikake Cous Cous | Yuzu Kosho Hollandaise

BEEF BOURGUIGNON
Braised Beef Cheek | Carrot | Celery | Baby Onion | Pomme Puree

CONFIT DUCK LEG A L'ORANGE
Confit Duck Leg | Orange | Pomme Puree | Sauce Bigarade

PAN SEARED FOIE GRAS (+$15)
Supplementary

DESSERT
(To Share)

BLACK AND WHITE FOREST LOG CAKE
Cherry Coulis | White Chocolate and Fennel Mousse
Frozen Salted White Chocolate Cloud | Dark Chocolate Soil

BRIE CHEESE
Season Fruits | Quince Jam | Crackers

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