



Camille

Brunch OF ROSES

An Elegant Celebration In Full Bloom

Available on 10 May 2026

**In Bloom with Floradise
Floral Frame Workshop for Mother & Daughter**

\$60++ for 2 Pax

10 May 2026, 10.30am (45 mins)



MOTHER'S DAY COMMUNAL MENU

\$70++ per pax (min. 2 to dine)

Kombu Parker Roll with 2 flavoured butters

APPETISERS

(to share)

Heirloom Tomato Salad

Basil | Honey | Yuzu | Stracciatella

Prawn Toast

Avruga | Yuzu Kosho | Egg Yolk

French Onion Gratin

Caramelised Onion | Gruyere | Baguette | Jus

Smoked Salmon Tartar

Kombu | Ikura | Creme Fraiche | Dill | Avocado

MAIN COURSE

Classic Half Roast Chicken

Pomme Puree | Broccolini | Shoyu Ginger Jus

OR

Miso Glazed Cod

Saffron Risotto | Asparagus | Myoga

OR

Robbin Island Wagyu Flat Iron Steak (160g)

Celeriac Pave | Jerusalem Artichoke Puree | Yuzu Kosho Jus | Micro Salad

Supplementary \$25++

DESSERT

(to share)

White Peach Crumble

Granola | Thyme | Shoyu Ice Cream | Elderflower

Paris Brest

Chocolate Cremeux | Goma Praline | Hazelnut

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.