

Arden

KAARLA
WOOD-FIRE GRILL & BAR

QUMI.

Celebrate
MUM

À LA CARTE BRUNCH BUFFET
ADULTS – \$98++ PER PAX
KIDS – \$49++ PER PAX

Kids under 6 years old - Dine free

AVAILABLE ON 11 MAY 2025
11:30AM TO 3PM



KAARLA
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LIVE STATIONS

SASHIMI

Salmon & Yellowtail

MAKI

Shrimp Tempura Roll

Tiger Prawn | Flying Fish Roe
House-Made Aburi Mayo
Japanese Omelette | Tempura Flakes

Wasabi Yuzu Salmon Roll

Deep Fried Roll | Yuzu Salmon
Black Frying Fish Roe | Avocado
House-Made Wasabi Yuzu Mayo
Ohba Leaf | Shio

Satay Roll

Satay Chicken | Cucumber | Mayonnaise
Shallot with Satay Sauce and Myoga

SALAD

Bocconcini | Heritage Tomatoes
Sicilian Olive

CARVING

Roast Sirloin Beef

Roasted Seasonal Vegetables | Black
Garlic Jus

DESSERTS

Assorted Macarons

Chocolate Praline Slice

Lemon Meringue Tart

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)

Wasabi | Whipped Cheese | Fennel

Chawanmushi

Egg Custard | Hokkaido Seaweed Sauce
Garden Herbs

FROM OUR TEPPAN

Teppanyaki Tofu (v)

Miso Sauce | Seaweed

Silver Sprouts

Garlic | Sakura Ebi

Salmon Butter Yaki

Fried Salmon | Butter Shoyu | Togarashi



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



KAARLA
WOOD-FIRE GRILL & BAR

QUMI.

FROM OUR WOOD-FIRE GRILL & HEARTH

Char-Grilled Pork Belly

Aromatic Pork Jus | Creamy Potato
Caramelized Peach

Bucatini Pasta (v)

Charred Zucchini | Zucchini Pesto
Sundried Tomatoes | Sourdough Crumbs

The Kaarla Wagyu Burger "With the Lot"

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

Roasted Seasonal Vegetables (v)

Pesto | Grilled Peach | Garden Herbs

SUSHI BOWLS

Tuna Poke

Seaweed | Aji Amarillo | Sesame | Avocado
Tomatoes

Bara Chirashi

Chef's Choice of Raw Fish | Food Forest Salad

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

Tropical Bliss

Light Coconut Mousse | Vanilla Sable
Milk Crumbs | Mango Sorbet | Alphonso
Mango Coulis



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KAAARLA
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ADD-ON FREE FLOW ALCOHOLIC BEVERAGES

+ Supplement \$78++

SIGNATURE COCKTAILS

Garden Fizz

Gin | Peach | Yuzu | Rosemary | Orange | Lime

Garden Mojito

Rum | Mint | Lemon Balm | Lime

Wood-fire Smoked Negroni

Gin | Campari | Vermouth | Orange Wood

Old Fashioned Kaarla

Bourbon | Orange | Bush Tomatoes

VOYAGER ESTATE SERIES

Sparkling Chenin Blanc

Sauvignon Blanc Semillon

Cabernet Merlot

DRAUGHT BEER

Heineken

Kirin

SPIRITS

Gin

Rum

Whiskey

COCKTAILS

Mimosa

Bloody Mary

Negroni

ADD-ON FREE FLOW NON-ALCOHOLIC BEVERAGES

+ Supplement \$25++

COFFEE

TEA

SOFT DRINKS

JUICES

MOCKTAILS



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