KAARLA QUMI
WOOD-FIRE GRILL & BAR

BY THE HEARTH

COMBINED CHRISTMAS BRUNCH MENU
25 DECEMBER 2025
$118++ PER PAX

SASHIMI STATION
KING SALMON

YELLOW TAIL

CARVING STATION
MISO-GLAZED ROAST TURKEY
Cranberry Teriyaki Sauce

WHOLE ROAST ANGUS BEEF SIRLOIN
Pepperberry Jus | Red Chimichurri | Mustard

SIDES
Roasted Maple Coffee Carrots
Baked Miso Cauliflower Zucchini
Rosemary Baby Potatoes

MAKI STATION
SALMON CHEESE ROLL

TEMPURA FUTO ROLL

SPICY TUNA ROLL

DESSERT STATION
CHOCOLATE FOUNTAIN
WITH FRUIT SKEWERS

CHRISTMAS BLUE MADELINE

MINI PUMPKIN PIE

CHRISTMAS TREE LEMON TART

MINI PECAN PIE

À LA CARTE BUFFET

BURRATA (V)
Orange Marmalade | Garden Salad | Herb Oil

MOMOTARO FRUIT TOMATO (V)
Wasabi | Whipped Cheese | Fennel

SWORD FISH TATAKI
Lightly Grilled Swordfish | Tosaka Seaweed
White Onion Sauce

SMOKED SALMON CRUDO
Dill Cream Cheese | Herb Crouton | Pickle Cucumber

SALMON BUTTER YAKI
Fried Salmon | Butter Shoyu | Togarashi

CHAR-GRILLED PORK BELLY
Creamy Potato | Aromatic Pork Jus | Caramelized Peach

FETTUCINE PASTA
Garlic | Garden Chili | Prawn | Clams

TRUFFLE FRIES
Parmesan Cheese | Green Laver

FRIED CHICKEN WINGS
Sesame Seeds | Spicy Mayo

ASSORTED VEGETABLE TEMPURA
Eggplant | Asparagus | Japanese Sweet Potato

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