

Saturday BRUNCH MENU

Unlimited beverages, signature cocktails, house pours and premium selections served all afternoon.

PACKAGES

SOFT PACKAGE 229

UNLIMITED FOOD, SOFT BEVERAGES & MOCKTAILS

HOUSE PACKAGE 319

UNLIMITED FOOD & HOUSE BEVERAGES

COCKTAILS & BUBBLY PACKAGE 369

UNLIMITED FOOD, HOUSE BEVERAGES, COCKTAILS & BUBBLY

PREMIUM PACKAGE 419

UNLIMITED FOOD, PREMIUM BEVERAGES, COCKTAILS & BUBBLY

ALL THE PACKAGES
INCLUDE **UNLIMITED
FOOD AND
BEVERAGES FOR 3.5
HOURS (1:30PM-5PM)**

FOLLOWED BY AN
**AFTER PARTY
(5PM - 8PM)**

SOFT PACKAGE 229

UNLIMITED FOOD, SOFT BEVERAGES & MOCKTAILS

MOCKTAILS

Virgin Mojito

Mint / Lemon / Soda

Kampong Glam

Plum / Passion Fruit / Cranberry Ginger Ale

Mango Fizz

Mango / Pineapple / Soda

Virgin Pina Colada

Coconut / Pineapple / Lime

HOUSE PACKAGE 319

UNLIMITED FOOD, SOFT & HOUSE BEVERAGES

WINE

RED
WHITE
ROSE

BEER

HEINEKEN
BIRRA MORETTI

SPIRITS

ABSOLUT VODKA
BOMBAY SAPPHIRE GIN
BACARDI WHITE RUM
DEWARS WHITE WHISKEY

NONYA

HOT BEVERAGES ARE NOT INCLUDED IN THE PACKAGE.
PLEASE ASK YOUR SERVER FOR THE TEA AND COFFEE MENU.
THE LAST DRINK ORDER IS AT 4.45 PM.



COCKTAIL & BUBBLY PACKAGE 369

UNLIMITED FOOD, HOUSE BEVERAGES, COCKTAILS & BUBBLY

WINE

RED
WHITE
ROSE
SPARKLING

BEER

HEINEKEN
BIRRA MORETTI

SPIRITS

ABSOLUT VODKA
BOMBAY SAPPHIRE GIN
BACARDI WHITE RUM
DEWARS WHITE WHISKEY

COCKTAILS

SOBO Sangria

White wine, fresh tropical fruits, citrus

Peach Old Fashioned

Whiskey, peach, bitters

Spicy Mango Martini

Vodka, mango, chilli, lime

Gold Sunset

Rum, passionfruit, lime,
elderflower

Botanical Harvest

Gin, apple, lemon, light botanical finish

Clarified Gin Basil

Gin, basil, lemon juice and home-made basil syrup

PREMIUM PACKAGE 419

THE ABOVE COCKTAILS ARE
INCLUDED IN THE PREMIUM PACKAGE

UNLIMITED FOOD, PREMIUM BEVERAGES, COCKTAILS & BUBBLY

WINE

RED
WHITE
ROSE
SPARKLING

BEER

HEINEKEN
BIRRA MORETTI

SPIRITS

CHIVAS 12 WHISKEY
GREY GOOSE VODKA
GIN MARE
BACARDI WHITE RUM

NONYA

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Saturday FOOD MENU

A premium Pan-Asian spread with Indian influences, featuring a mix of table-served dishes and live stations crafting your mains fresh, just the way you like.

SERVED TO THE TABLE

SALADS

Thai Raw Mango (V, VG)

Green mango, chilli, lime, peanuts

Pomelo & Quinoa Chicken

Pan-seared chicken, pomelo, quinoa, cherry tomato, citrus dressing

Garlic Chili Edamame (V, VG)

Steamed edamame tossed with garlic chilli

SUSHI



Vegetable California Roll (V)

Avocado, asparagus, cream cheese, cucumber, spicy mayo

Crispy Prawn Tempura Maki

Fresh prawn tempura, spicy mayo

APPETIZERS

Black Pepper Paneer (V)

Crisp paneer, black pepper sauce, spring onion, roasted peanuts

Korean Chilli Potato (V)

Crispy potato, gochujang, spring onion

Crispy Lotus Stem (V)

Salt & Pepper Lotus Stem

Chicken Dynamite

Crispy tempura chicken, dynamite sauce, sesame

Chilli Garlic Prawns

Wok-tossed prawns, garlic, chilli

NONYA

PLEASE INFORM US IN CASE OF ANY ALLERGENS OR DIETARY REQUIREMENTS, PRIOR TO PLACING YOUR ORDER.

THE LAST FOOD ORDER IS AT 4.25 PM. PLEASE ALLOW US 15-20 MINUTES TO SERVE YOUR ORDER.

SC
30

Saturday BRUNCH MENU

MAIN COURSE (LIVE STATIONS)

Asian Curry Bowls

Choose from our curated combinations or build your own at the live station.

Thai Green Curry Veg (V)

Jasmine rice, vegetables, green curry

Yellow Malaysian Veg Curry (V)

Jasmine rice, vegetables, yellow curry

Mapo Tofu (V)

Steamed rice, mapo tofu curry

Thai Green Curry Mushroom (V)

Jasmine rice, mushroom, bean sprouts, green curry

Green Thai Curry Chicken

Jasmine rice, chicken, green curry

Yellow Malaysian Chicken Curry

Jasmine rice, chicken, yellow curry

Mapo Prawn Curry

Steamed rice, mapo curry, prawns

Mapo Chicken Curry

Steamed rice, mapo curry, chicken

Or ask the Chef to custom make one for you:

Choice of Curry: GREEN THAI CURRY / YELLOW MALAYSIAN CURRY / MAPO

Protein: Tofu / Chicken / Prawn

Toppings: broccoli / carrot / edamame / bean sprouts / spring onion / corn / mushroom / crushed peanut / lemon / brown onion / fried garlic / chilies / coriander sambal / chili oil

DIM SUMS



Vegetable Dumpling (V)

Seasonal vegetables, soy

Spinach & Corn Dumpling (V)

Spinach, sweet corn

Chicken Gyoza

Chicken, sesame

Crystal Prawn Dumpling

Prawn, har gow style

SIGNATURE ROAST



Roasted Chicken

Chicken, chili, garlic, lemongrass, lime, scallion, coriander leaves

NONYA



Soup Noodle Bar

Choose from our signature broths and customise your bowl at the station.

Laksa Veg Bowl (V)

Rice noodles, tofu, vegetables, laksa broth

Tom Yum Veg Bowl (V)

Rice noodles, mixed vegetables, chilli, tom yum broth

Chicken Laksa Bowl

Egg noodles, chicken, vegetables, laksa broth

Tom Yum Prawn Bowl

Egg noodles, prawns, mushrooms, tom yum broth

Or ask the Chef to custom make one for you:

Choice of Noodles: Eggless noodles | Rice noodles | Egg noodles

Broth: Singapore laksa (V) | Tom yum (V)

Protein: Tofu / Chicken / Prawn / Boiled Egg

Toppings: Chinese cabbage, bean sprouts, broccoli, carrot, chili, fried shallot, spring onion

Let's Wok

Pick a favourite or have it tossed fresh at the wok, just how you like it.

Veg Fried Rice (V)

Rice, vegetables, soy

Schezwan Fried Rice (V)

Rice, vegetables, spicy schezwan

Black Pepper Noodles (V)

Egg noodles, chicken, vegetables, laksa broth

Mongolian Veg Noodles (V)

Noodles, vegetables, mongolian sauce

Chicken Fried Rice

Rice, chicken, egg, vegetables

Schezwan Chicken Fried Rice

Rice, vegetables, spicy schezwan

Egg Fried Rice

Rice, egg, vegetables

Shrimp Black Pepper Noodles

Noodles, shrimp, black pepper

Or ask the Chef to custom make one for you:

Choice of Rice/Noodles: Vegetable Noodles / Vegetable Noodles

Protein: Tofu / Chicken / Shrimp

Toppings: Carrot / mix bell pepper / onion / edamame / bean sprout / white cabbage

Sauce: Chili sauce / Black pepper sauce / Mongolian sauce

Pasta Bar

Choose from our curated pastas or have one made fresh to your liking.

Classic Arrabbiata (V)

Spaghetti, tomato basil, chilli

Pesto Primavera (V)

Penne, pesto, broccoli, baby corn, olives

Pomodoro Chicken

Penne, tomato basil, chicken, mushroom

Creamy Mushroom (V)

Penne, cream cheese, mushroom, parmesan

Penne Rosé (V)

Penne, tomato cream, vegetables

Spaghetti Prawn Pesto

Spaghetti, pesto, prawns, parmesan

Or ask the Chef to custom make one for you:

Choice of Pasta: Penne / Spaghetti

Sauce: Tomato Basil / Cream Cheese / Pesto / Pink

Add Ons: Chicken, Prawns, Zucchini, Peppers, Mushroom, Broccoli, Baby Corn, Olives, Parmesan

The Dessert Table

A selection of desserts to end on a sweet note.

Praline Chocolate & Orange Mousse (N/G/E/D)

Matcha Cheesecake (G/D/E)

Mango Pomelo Sago (VG)

Coconut & Raspberry Sablé (G/D)

Pistachio & Cherry Pastry (N/D)

Warm White Chocolate & Walnut Brownie (N/G/E/D)

Pandan Chiffon Cake (G/E/D)



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