



À LA CARTE BUFFET BRUNCH MENU

ADULTS - \$88++ PER PAX

KIDS - \$44++ PER PAX

Kids under 6 years old - Dine free



[@KAARLA.SG](https://www.instagram.com/KAARLA.SG)



[@OUMI.SG](https://www.instagram.com/OUMI.SG)

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES

BOTTOMLESS BREAD BASKET & CONDIMENTS

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 Crouton | 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

SOUP

CREAMY PUMPKIN SOUP (V)

Miso Mascarpone | Pumpkin Seed

MISOSHIRU SOUP

Hijiki | Maitake | Spring Onions

FROM OUR TEPPAN

TEPPANYAKI TOFU (V)

Miso Sauce | Seaweed

SILVER SPROUTS

Garlic | Sakura Ebi

SALMON BUTTER YAKI

Fried Salmon | Butter Shoyu | Togarashi

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

SUSHI

SALMON CHEESE ROLL

Sliced Salmon | Salmon Skin | Avocado |

House-Made Miso Cheese | Cucumber

TEMPURA FUTO ROLL

Tamago | Avocado | Fish Mayo | Daikon Pickle

SPICY TUNA ROLL

Spicy Tuna | Shiso | Bonito Flakes

SUSHI BOWLS

TUNA POKE

Seaweed | Aji Amarillo | Sesame | Avocado | Tomatoes

BARA CHIRASHI

Chef's Choice of Raw Fish | Food Forest Salad

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

ROASTED ANGUS SIRLOIN BEEF

Soy & Juniper Glaze | Creamy Potato |

Onion Confit | Red Wine Jus

+ Supplement \$22

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

SWEETS

MATCHA

Matcha Panna Cotta | Black Sesame Brittle | Azuki Red Bean

YUZU

Opalys 33% | Yuzu Inspiration |

Wasabi-Yuzunama Chocolate | Yuzu Curd

MANDARIN LAMINGTON

Coconut | Mandarin Jam | Opalys 33%

CHOCOLATE TRIFLE

Vanilla Chantilly | Caraibe 66% | Jivara 40% | Pear Sponge