



World
COLLECTIONS

People, Places, Pleasures
An issue of style



BREAKFAST OF CHAMPIONS

Does Raffles Hotel Singapore do the best Sunday brunch on Earth?

There are probably many good tales that involve Raffles' Bar & Billiard Room, but none so strange as the one about the last tiger shot in Singapore. In 1902, so the story goes, a tiger escaped from a circus and made a defiant stand in the famous bar. A staff member raced off to find a Mr Phillips, school principal and keen hunter, who put the poor creature down with three shots from his hunting rifle.

More than a century later the Bar & Billiard Room is still a dangerous place to be, at least on Sunday mornings – and especially if you're susceptible to the effects of free-flowing Champagne.

Like everything else associated with this colonial-style hotel – named after Singapore's founder, Sir Stamford Raffles – the Sunday Champagne Brunch harks back to a time when Britannia ruled the waves and the empire's officers in its far-flung domains lived pretty damned well.

Actually, today's Sunday Brunch would be far superior to anything that could have been presented at the turn of the last century, although in terms of quantity it might be a toss-up; breakfast back then was serious business.

But it's unlikely that even Sir Stamford would have faced a Sunday brunch buffet loaded with such exotic hors d'oeuvres and antipasti as chilled Araignée crab, freshly shucked Belon, fine de claire and Loch Fyne oysters, gremolata mussel and clam, pan-seared foie gras, cheeses for Christmas, whole legs of jamón Serrano and prosciutto di Parma and duck rillette.

Perhaps the great man would recognise the fare at the six live-carving stations, where veal rack, prime rib, lamb leg, roast chicken, Peking duck and roast pork are dished up. But what would he make of the egg station and specialities like egg en cocotte with truffle foam, or poached egg en meurette? Of course, he could have stayed on familiar ground and demanded his eggs boiled, poached, scrambled or fried and received them to his exact requirements.

Everything is fresh and freshly made, including a fabulous array of fruit juices, which are prepared as you wait and of which you can down as many glasses as you like.

Similarly the Champagne, which will keep coming until you cry "shtop!"

Sunday Brunch with Champagne Billecart-Salmon Brut Reserve costs (excluding local taxes) S\$188 and with Billecart-Salmon Rosé, S\$228. (S\$74 for children in both cases – presumably they don't get the champers!)

The best Sunday brunch on Earth? We've certainly never found anything to better it. If we do you can be sure we'll let you know.

Raffles' Champagne Sunday Brunch is served between 11.30am to 3.00pm. Reservations are highly recommended. Email dining@raffles.com or visit www.raffles.com

