



## SG61 Heritage Brunch Buffet at Verandah Rooftop Rotisserie: Celebrate National Day with a Feast

### Description

Looking for the most delicious way to celebrate Singapore's 61st birthday? **Verandah Rooftop Rotisserie** at Momentus Hotel Alexandra is bringing together the full spectrum of Singapore's culinary heritage in a single grand spread – and it is available over the National Day long weekend. Introducing the **SG61 Taste of Singapore Heritage Brunch Buffet**, running from **8 to 10 August 2026**.



Image: Verandah Rooftop Rotisserie, Momentus Hotel Alexandra

This is not your average buffet. Verandah's SG61 spread is a nostalgic culinary journey that moves from timeless hawker classics through refined Peranakan dishes and on to the restaurant's signature Mod-Sin roast carving station. Think lemongrass-scented satay, fresh popiah, and Mao Shan Wang durian pengat – all under one roof, high above the city.

## What's on the Menu

The star of the show is undoubtedly Verandah's **Mod-Sin Roast Carving Station**, which features **Vanilla-Scented Crispy Siu Yok**, **Spanish Duroc Black Truffle Pork Belly Char Siew**, and **72-Hours Dry-Aged Roasted Duck with Angelica Herbs** – served with fragrant chicken rice balls. These are the kind of roasts that take days to prepare and moments to devour.

Verandah Rooftop Rotisserie SG61 Taste of Singapore Heritage Brunch Buffet  
Image: Verandah Rooftop Rotisserie, Momentus Hotel Alexandra

Beyond the carving station, the spread covers all the classics. The **Hawker Charcoal BBQ and Appetiser** section includes Five Spice Ngoh Hiang and Prawn Crackers, Hand Rolled Popiah, Kueh Pie Tee, DIY Rojak, Charcoal BBQ Chicken Wings, Kampung Satay, and Banana Leaf-wrapped Sambal Stingray. For soup, there's **Teochew White Pepper Bak Kut Teh** served with dough fritters and braised salted vegetables.

The **Heritage Singapore Classics** section is where Peranakan and multi-cultural Singapore cuisine takes centre stage: Ayam Buah Keluak, Australia Angus Beef Cheek Rendang, Nonya Assam Tiger Prawns, Blue Pea Nasi Lemak, Pan-Fried Seafood Orh Luak, Wok-Fried Black Mussels in Chilli Crab Sauce with Crispy Mantou, and Creamy Butter Chicken with Garlic Naan.

## Save Room for Dessert

The dessert spread does not disappoint. Highlights include **Mao Shan Wang Durian Pengat**, **Cempedak Crème Brûlée**, and Assorted Nonya Kueh. There is also a dedicated Kiddy's Corner featuring pizza, pasta, and nuggets – so the little ones are well taken care of too.

## Pricing and Details

- **Dates:** 10 August 2026 (National Day long weekend)
- **Time:** 12PM–3PM
- **Price:** \$61++ per adult | \$32++ per child (ages 6–11) | Children under 5 dine free
- **Birthday Promo:** August-born diners dine complimentary with every 3 full-paying adults
- **Venue:** Verandah Rooftop Rotisserie, Momentus Hotel Alexandra, Singapore

Reservations are recommended. For the full menu and to book, visit the [Momentus Hotel Alexandra SG61 page](#).

### Date Created

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