Verandahâ??s New Weekend Rooftop Brunch: $98++ for Two With Dry-Aged Roasts

Description

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Rooftop views, wood-fired grills and an unlimited spread for under $50 a head? **Verandah Rooftop Rotisserie** at Momentus Hotel Alexandra is launching a new **Weekend Roast & Grill Brunch**, headlined by its signature 14-Day Kombu Butter Aged Black Angus Oyster Blade and a serious commitment to dry-aging craft.

Priced at **$98++ for two adults** (usual price $68++ per person), the free-flow feast runs on Saturdays, Sundays and public holidays from 12pm to 3pm, set against sweeping views from the rooftop infinity pool.

VERANDAH

ROOFTOP ROTISSERIE

Weekend Roast & Grill Brunch

Every Saturday, Sunday and Public Holidays | 12:00 noon - 3:00p
Adult: $68++ (1 person) | $98++ (2 persons)
Child (6–11 years): $32++

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Appetisers

Charcuterie | Salad Greens | Healthy Antipasti | Dressing & Oil | Composed Sa

Seafood on Ice

Poached Prawns | Pearl Conch | Black Mussels | Flower Clams
Salsa Rosa, Nahm Jim, Tabasco & Lemon Wedges

Soup

Weekly Chef's Velouté Creation
Artisan Bread | Salted & Unsalted Butter

Wood-fire Pizza

Margherita Pizza | Sakura Ebi Pizza

Live Grill

Honey Glazed Marinated Chicken Mid Wings
Assorted Kampung Satay with Condiments
Miso Butter Scallops with Furikake
Grilled Garlic Butter Prawns with Crispy Garlic Bits
Sambal Skate Wings
BBQ Spice Corn Ribs 'Panggang'

Weekend Roast

72 Hours Dry Aged Rotisserie Chicken with Duck Fats Potatoes & Chicken Jus
14 Days Kombu Butter Aged Black Angus Oyster Blade with Bordelaise Sauce
7 Days Dry Aged Roasted Duck with Condiments & Hoisin Sauce
Vanilla Scented Pork Porchetta with Mustard & Leek Fondue

Sides

Pasta Chicken Bolognese | Truffle Mashed Potatoes
Sautéed Wild Mushrooms | Roasted Vegetables Medley

Dessert

Image: Verandah Rooftop Rotisserie

Dry-aged roasts and live grills

The star of the spread is the 14-Day Kombu Butter Aged Black Angus Oyster Blade, joined by a 72-Hour Dry Aged Rotisserie Chicken, a Vanilla Scented Pork Porchetta with mustard and leek fondue, and a 7-Day Dry Aged Roasted Duck with hoisin and traditional condiments.

Over at the live grill, expect Miso Butter Scallops with furikake, Grilled Garlic Butter Prawns with crispy garlic bits, Sambal Skate Wings, Honey Glazed Chicken Wings, BBQ Spice Corn Ribs and assorted Kampung Satay. Thereâ??s also an unlimited spread of cured meats, wood-fired pizzas and grill favourites, plus a dessert table of cakes and seasonal treats.

Prices and what to know

The brunch is $98++ for two adults, $68++ per single adult, $32++ for children aged 6 to 11, and free for kids five and under. Itâ??s an easygoing, poolside affair where the chefs handle the fire while you settle in, so no one has to rush.

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Looking for more weekend dining ideas? See our take on Verandahâ??s rooftop cocktails, and browse more things to do in Singapore this weekend.

The Weekend Roast & Grill Brunch is served on Saturdays, Sundays and public holidays, 12pm to 3pm, at Verandah Rooftop Rotisserie, Momentus Hotel Alexandra. Reservations are recommended.

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