

EASTER CELEBRATIONS AT 'THE JUMPING HARE', SINGAPORE'S MOST ENCHANTING EUROPEAN WONDERLAND

This year's Easter line-up at The Jumping Hare includes a bountiful buffet brunch, delightful treats for the little ones, and a collaboration with The Depot Hotel to turn the Good Friday weekend into a romantic getaway for two.

Easter Sunday Brunch

The Jumping Hare's lavish brunch spread includes a variety of starters and mains, as well as a Seafood Platter to be shared. Sunseeker oyster, King crab leg, a whole Maine lobster and plump, juicy Atlantic prawns are served with yuzukoshō mignonette and creamy Marie Rose sauce.

Starters include the silky-smooth Chicken Liver Parfait, to be slathered on a 'crowaffle'—waffle made with croissant dough—along with fig jam, chicory, and fine herb greens. Equally mouth-watering are the Roasted Kabocha Pumpkin & Spinach Salad and Burratina Salad. The latter includes a ball of rich mozzarella set atop a refreshing tomato-watermelon "tartare", with Jerusalem artichoke chips and delicate pea tendrils providing a sublime mix of textures.

At the carving and eggs station, guests will find a slab of perfectly prepared Roasted Australian Wagyu Ribeye, as well as cage-free eggs prepared à la minute in any style.

A medley of mains is available for every palate, from Ibérico Pork Collar and Roasted Japanese Sweet Potato Gnocchi to Tea-infused Roast Chicken, fragrant with the subtle notes of Earl Grey. Trimmings include smoked bacon, fingerling potatoes, button mushrooms, and crispy chicken skin. Guests will also delight in the Pan-seared Ōra King Salmon, sustainably bred in New Zealand and famed for its striking marbled lines, earning it its reputation as "the Wagyu of the sea".

For a sweet finish, look forward to a dessert table laden with confectioneries like Strawberry Shortcake, Passion Fruit Gazpacho, Espresso Choux, and more.

Activities

The kiddies have an additional treat to look forward to, with fairy floss and popcorn machines brought in specially for the occasion. The Burrow will also be open, serving specialty gin cocktails for adults, while little ones can run wild on the nearby lawn, enjoying fresh air, sunshine, and games of catch.

First seating (10.30am): \$98++ per guest | \$58++ children 5-12 years old

Second seating (12.30pm, 1.30pm): \$108++ per guest | \$58++ children 5-12 years old

Easter Sunday Brunch is inclusive of free-flow soft drinks & juices. Second seating also includes a glass of Bluecoat gin & house-made tonic or a glass of Duval-Leroy Brut champagne (adults only).