

LA BRASSERIE



FESTIVE WEEKEND BRUNCH

15 NOVEMBER TO 28 DECEMBER 2025
SATURDAY AND SUNDAY
12.30 P.M. TO 3.30 P.M.

118* per adult; 59* per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

228* per adult, inclusive of free-flow champagne and
select alcoholic beverages

To Start

SEAFOOD ON ICE

BOSTON LOBSTER • RED CRAWFISH
HALF-SHELL SCALLOP • GREEN MUSSEL
FRESH SEA PRAWN

CONDIMENTS

*Cocktail Sauce, Marie Rose, Tabasco,
Lemon Wedge, Lime Wedge*

CURED FISH

NORWEGIAN SALMON GRAVLAX
SMOKED TROUT • SMOKED TUNA

CONDIMENTS

Capers, Pickled Pearl Onions, Sour Cream

CHARCUTERIE

PORK SALAMI • BLACK FOREST HAM
BEEF BRESAOLA • MORTADELLA
HOUSE-MADE TERRINE • DUCK RILLETTES

CONDIMENTS

Cornichons, Pickled Onions, Marinated Olives

BAKERY

GRISSINI • PRETZELS
ASSORTED ARTISANAL BREAD

Menu is subject to change without prior notice.

SOUP

CHAMPIGNON & TRUFFLES

Crème Fraîche, Chives

SALAD BAR

BASE

Romaine Lettuce • Endives • Arugula

SUPPLEMENTS

Broccoli • Piquillo Pepper • Beetroot
Cherry Tomato • Cucumber • Edamame
Sweet Corn Kernel • Artichoke • Chickpea

DRESSING

Honey Mustard • Thousand Island • Spicy Ponzu
Chickpea Hummus • Aged Balsamic Vinegar
Walnut Oil • Avocado Oil • Hazelnut Oil

APPETISERS

TUNA TATAKI NIÇOISE

French Beans, Potato, Romaine Lettuce, Eggs, Lime Vinaigrette

CRAB MEAT SALAD

Herring Caviar, Tobiko, Shallots, Dill Mayonnaise

CHICKEN & POTATO SALAD

Bacon, Cherry Tomato, Yoghurt

SMOKED DUCK SALAD

Organic Quinoa, Kidney Beans, Blood Orange

PUMPKIN SALAD

Feta Cheese, Macadamia Nuts, Honey

FESTIVE BRUNCH SPECIALS

LIVE STATION

WAGYU BEEF TARTARE ON TOAST

Smoked Chilli Aioli, Lime

MINI LOBSTER ROLLS

Nomad Caviar, Bottarga Mayonnaise

CARVING STATION

LIVE STATION

HERB-ROASTED USDA GRAIN-FED PRIME RIB

HAZELNUT-CRUSTED NEW ZEALAND GRASS-FED LAMB RACK

CAJUN CHICKEN

MALT-ROASTED PORK BELLY

SIDES

PURPLE MASHED POTATOES

CORN ON THE COB, PAPRIKA AIOLI

CAULIFLOWER GRATIN

CONDIMENTS

*Merlot Jus, Brandy Peppercorn Sauce, Béarnaise Sauce
Horseradish, Mint Jelly, Dijon Mustard*

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WESTERN CUISINE

PAN-SEARED CHILEAN SEA BASS

Dill Beurre Blanc, Roasted Lemon

ROASTED DUCK BREAST

Caramelised Onions, Thyme Jus

BORDELAISE BEEF CHEEKS

Charred Onions, Carrot

MOULES MARINIÈRES

Chardonnay, Garlic Cream, Parsley

TRUFFLE MUSHROOM RIGATONI

Wild Mushrooms, Aged Parmesan

ASIAN CUISINE

ORANGE-GLAZED IBÉRICO PORK

BATTERED SPANISH IBÉRICO PORK LOIN

Grand Marnier

MALA TIGER PRAWNS

Dried Chilli, Szechuan Peppercorns

HAINANESE CHICKEN RICE

Tender Poached Chicken, Soy Sesame Dressing

BEEF AND CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

INDIAN CUISINE

BUTTER CHICKEN

LAMB ROGAN JOSH

PALAK PANEER

SIDES

BIRYANI RICE

PAPADUM

PRAWN CRACKERS

CONDIMENTS

Mint Sauce, Mango Chutney

FRENCH FARM CHEESES

TOMME DE SAVOIE • CAMEMBERT

BRIE DE MEAUX • MIMOLETTE • MANCHEGO

CONDIMENTS

*Quince Paste, Truffle Honey, Wild Berry, Marmalade,
Marinated Olives, Cornichons, Cipollini Onions*

Desserts

LIVE STATION

STICKY TOFFEE & DATE PUDDING

Roasted Caramelised Peach & Plum, Butterscotch Sauce, Chantilly Cream

WARM DESSERTS

CRANBERRY BRIOCHE PUDDING WITH VANILLA SAUCE

FONDANT AU CHOCOLATE WITH BERRIES COMPÔTE

THE FULLERTON'S SIGNATURE CHRISTMAS TREATS

RUM FRUITCAKE • TRADITIONAL STOLLEN

ASSORTMENT OF YULE LOGS

WHOLE CAKES

YUZU PASSION FRUIT MILK CHOCOLATE

DARK SWEET CHERRY BAUBLE

STRAWBERRY RHUBARB

GÂTEAU OPÉRA

DARK RASPBERRY CHOCOLATE FUDGE

PUMPKIN SPICE CHEESECAKE

TARTS, FLAN, SHOOTERS

LEMON LIME TART

MAPLE PECAN TART

CHESTNUT MONT BLANC

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

ALPHONSO MANGO PANNA COTTA WITH RED FRUIT

DARK CHOCOLATE SHOOTER

CONFECTIONARY

IVORY CHOCOLATE MIXED FRUIT BARK

DARK CHOCOLATE CHRISTMAS BARK

ASSORTED MACARONS • ASSORTED PRALINES

CHOCOLATE FOUNTAIN

STRAWBERRY • BISCOTTI • MARSHMALLOW

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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