

LA BRASSERIE



*Joie de Vivre*

CHAMPAGNE BRUNCH

*Welcome Tipples*

SERVED ON ROTATION

APEROL SPRITZ

CLASSIC NEGRONI

MIMOSA

ALCOHOL-FREE BELLINI

SEAFOOD ON ICE

BOSTON LOBSTER

ALASKAN KING CRAB LEG

ATLANTIC TIGER PRAWN

HALF SHELL SCALLOP • GREEN MUSSEL

CONDIMENTS

*Lime Dip, Cocktail Dip, Melted Butter,  
Marie Rose, Tabasco, Lemon Wedge, Lime Wedge*

CURED FISH

NORWEGIAN SALMON GRAVLAX

SMOKED TROUT • SMOKED TUNA

CONDIMENTS

*Capers, Sour Cream, Pickled Pearl Onions*

CHARCUTERIE

JAMÓN IBÉRICO LEG • PORK SALAMI

BEEF BRESAOLA • MORTADELLA

CONDIMENTS

*Cornichon, Cipollini Onions, Marinated Olives*

BOULANGERIE

PRETZEL • GRISSINI • ASSORTED ARTISAN BREAD

PASS-AROUND SNACKS

SERVED ON ROTATION

BLOODY MARY PRAWN SHOOTERS

MINI LOBSTER ROLLS, SEA URCHIN MAYONNAISE, NORI

*v - Vegetarian option. Please approach our friendly staff for more options.  
Menu is subject to change without prior notice.*

## SALAD BAR

### BASE

Romaine Lettuce • Endives • Spinach

### SUPPLEMENTS

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

### DRESSING

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

## APPETISER

### CHUKA HOTATE

*Marinated Scallop Lips, Seaweed, Chilli, Vinegar*

### CHICKEN CAESAR SALAD

*Romaine Lettuce, Bacon, Eggs, Aged Parmesan, Anchovy Dressing*

### WATERMELON SALAD v

*Feta Cheese, Key Lime, Caramelised Walnuts*

### SALMON & POTATO SALAD

*Herring Caviar, Salmon Roe, Peas, Dill Mayonnaise*

### TEA-SMOKED DUCK

*Rice Salad, Kidney Beans, Corn, Passion Fruit Vinaigrette*

## SOUP

### CHAMPIGNON & TRUFFLES

*Crème Fraîche, Chives*

## LIVE STATION

### OCEAN & SAND TART

*Japanese Yellowfin Tuna, Tasmanian King Salmon, Amberjack,  
Crab, Avocado Mousse, Yuzu, Red Seaweed,  
Kaluga Hybrid Caviar, Ikura*

### WAGYU SKIRT ENDIVE BUNDLES

*Australian MS 8 Wagyu Skirt, Endives,  
Fresh Basil, Toasted Peanuts, Calamansi*

## CARVING STATION

HERB-ROASTED USDA GRAIN-FED PRIME RIB

MALT-ROASTED IBÉRICO PORK BELLY

HAZELNUT-CRUSTED NEW ZEALAND GRASS-FED LAMB RACK

SPICED CHIPOTLE HONEY SPATCHCOCK CHICKEN

### CONDIMENTS

*Merlot Jus, Brandy Peppercorn, Lemon Crema,  
Dijon Mustard, Horseradish, Mint Jelly*

### SIDES

MASHED POTATOES v

CORN ON COB, PAPRIKA AIOLI v

BRAISED CABBAGE, PICKLED MUSHROOMS v

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## WESTERN CUISINE

### CONFIT DE CANARD

*Morello Cherries, Thyme*

### PAN-SEARED ATLANTIC COD

*Puttanesca, Vine Tomatoes*

### TRUFFLE RIGATONI v

*Wild Mushrooms, Black Truffles, Aged Parmesan*

### COFFEE & MAPLE-BRAISED WAGYU BEEF CHEEKS

*Charred Onions, Carrots*

### MOULES MARINIÈRES

*Chardonnay, Eschallot Cream, Parsley, Garlic Soldiers*

## ASIAN CUISINE

### ORANGE-GLAZED IBERICO PORK

*Battered Spanish Ibérico Pork Loin, Grand Marnier*

### SALTED EGG JUMBO PRAWN

*Salted Egg Yolk, Butter, Curry Leaf*

### CHICKEN SATAY • BEEF SATAY

*Lemongrass, Peanut Sauce, Onion, Ketupat, Cucumber*

## INDIAN CUISINE

### BUTTER CHICKEN

### LAMB ROGAN JOSH

### PALAK PANEER v

### BIRYANI RICE v

#### CONDIMENTS

*Mint Sauce, Mango Chutney, Papadum*

## FARM CHEESE SELECTION

### TOMME DE SAVOIE • BRIE DE MEAUX

### MIMOLETTE • CAMEMBERT

#### CONDIMENTS

*Dried Figs, Grapes, Quince Paste, Truffle Honey, Wild Berry Marmalade*

## - Desserts -

### À LA MINUTE

#### BERRIES FOREST

*Strawberry Cream, Liquid Nitrogen Raspberry Sorbet,  
Fresh Berries, Yuzu & Flower Snow*

### WARM DESSERTS

#### DARK SWEET CHERRY CLAFOUTIS

*Vanilla Sauce*

#### FONDANT AU CHOCOLAT

*Berry Compote*

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## CAKES

HONEY EARL GREY HAZELNUT  
TROPICAL PASSION FRUIT & MANGO  
BASQUE BRUNT CHEESECAKE  
GÂTEAU OPÉRA  
APPLE TARTE TATIN  
MILLE-FEUILLE

## TARTS, FLAN, SHOOTERS

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE  
SALTED HAZELNUT PRALINE CHOCOLATE TART  
LEMON VERBENA TART  
MONTEBIANCO  
COCONUT MANGO PINEAPPLE  
70% DARK CHOCOLATE MOUSSE  
CANELÉ DE BORDEAUX  
CHOUQUETTES

## CONFECTIONARY

MARRON GLACÉ • MILK CHOCOLATE HAZELNUTS  
PÂTE DE FRUITS • CARAMEL ALMONDS  
DARK CHOCOLATE MIXED NUTS SLAB  
IVORY CHOCOLATE FRUITY SLAB  
ASSORTED MACARONS, PRALINES & COOKIES

## SEASONAL FRUIT & FRESH BERRIES

DRAGONFRUIT • WATERMELON • CANTALOUPE • HONEYDEW  
PINEAPPLE • STRAWBERRY • BLUEBERRY

## ICE CREAM & SORBET

ON ROTATION  
VANILLA • CHOCOLATE • LEMON • RASPBERRY

## CHOCOLATE FOUNTAIN

*Marshmallow, Assorted Fruits*