LA BRASSERIE

Easter Brunch

30 & 31 MARCH 2024

Caviar Bar

NOMAD CAVIAR

ACCOMPANIMENTS

Lobster Confit • Hokkaido Scallop • Crème Fraîche
Blini • Chive • Cauliflower Puree • Lemon Oil

Seafood on Ice

BOSTON LOBSTER • ALASKAN KING CRAB LEG

HALF SHELL SCALLOP • FRESH SEA PRAWN • BLACK MUSSEL

CONDIMENTS

Ranch, Cocktail Sauce, Ponzu, Spicy Aioli, Lemon and Lime Wedges, Tabasco

Cured Fish

SMOKED NORWEGIAN SALMON • SMOKED HADDOCK

BEETROOT-CURED SALMON • SMOKED TUNA

CONDIMENTS

Cornichon, Pickled Onion, Cantaloupe

Charcuterie

FRESHLY CARVED JAMÓN IBÉRICO

SALAMI • BLACK FOREST HAM • BEEF BRESAOLA

CHORIZO • DUCK RILLETTES

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives

Boulangerie

HOT CROSS BUN • SOURDOUGH • MULTIGRAIN

DARK RYE • GREEN OLIVE • GRUYERE LOAF

BAGUETTE • BREAD ROLLS

Salad Bar

BASE

Red Coral • Mesclun • Curly Kale • Romaine Lettuce

SUPPLEMENTS

Roasted Pumpkin • Piquillo Pepper • Pickled Mushroom • Beetroot
Marinated Olives • Cherry Tomato • Cucumber • Broccolini
Sweet Corn Kernel • Artichoke • Herb Croutons
Anchovies • Parmesan • Pine Nuts

DRESSING

Classic Caesar • Thousand Island • Passion Fruit Dressing
Roasted Sesame Dressing • Balsamic Vinegar
Olive Oil • Avocado Oil • Hazelnut Oil

v - Vegetarian option
Menu is subject to change without prior notice.

Appetiser

HEIRLOOM TOMATOES, BURRATA, OLIVE SOIL, BASIL

ROASTED PUMPKIN, APPLE, SPICED MAPLE, RICOTTA

SMOKED DUCK, RASPBERRY DRESSING, ENDIVE, HAZELNUTS

MEDITERRANEAN VEGETABLES, SMOKED AUBERGINE, ALMOND FLAKES, ROMESCO

POACHED PRAWNS, CORN LIME SALSA

Soup

SERVED ON ROTATION

COGNAC SEAFOOD BISQUE

Carving Station

SLOW-ROASTED PRIME RIB OF BEEF
Red Wine Jus

ROASTED LAMB RACK
Brussels Sprouts, Mint Sauce

GARLIC ROASTED TURKEY
Cranberry Compote

CRISPY ROASTED PORK BELLY
Beer Jus

CONDIMENTS
Horseradish, Mint Jelly, French Mustard, Bearnaise Sauce

Western Cuisine

SNAPPER, PUMPKIN CURRY

GREEN SHELL MUSSEL, WHITE WINE, TARRAGON BUTTER

WAGYU BEEF CHEEK, BABY CARROTS

SWEET POTATO GRATIN

CRAB, MAC AND CHEESE

Asian Cuisine

STIR-FRIED JUMBO PRAWNS
Cajun Butter

CORN FRIED RICE
Sakura Ebi

SEAFOOD LAKSA

CHICKEN SATAY • BEEF SATAY
Peanut Sauce, Onion, Ketupat, Cucumber

Indian Cuisine

LAMB ROGAN JOSH

DHAL CURRY v

PUNJABI CHICKEN CURRY

BIRYANI RICE

CONDIMENTS
Mint Sauce, Mango Chutney, Papadum

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Farm Cheese Selection

TOMME DE SAVOIE • MANCHEGO • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT • BURRATA

PARMIGIANO REGGIANO

CONDIMENTS

Honey, Grapes, Figs, Crackers, Assorted Nuts, Dried Fruits, Carrot Sticks, Celery Sticks, Cucumber Sticks, Assorted Jam

– Desserts –

À La Minute

CREPES SUZETTE
Orange Caramel Sauce, Chantilly Cream, Fresh Berries

Warm Desserts

ON ROTATION

BREAD & BUTTER PUDDING
Vanilla Sauce

CHOCOLATE PUDDING
Berries Compote

Cakes

DOUBLE CHOCOLATE FUDGE CAKE

BERRIES CHEESECAKE

FUNHOUSE CARROT CAKE

RASPBERRY LYCHEE ROSE

Tarts, Flan, Shooters

YUZU MERINGUE TART

SALTED CARAMEL CHOCOLATE TART

CLASSIC CRÈME BRULÉE

MANGO PANNA COTTA

PINEAPPLE COCONUT

RASPBERRY GRAPEFRUIT CHOUX

Confectionary

MILK CHOCOLATE ALMONDS • DARK CHOCOLATE HAZELNUTS

MR EGG LOLLIPOP • MINI COLOUR EGGS • HOT CROSS PRALINES

ASSORTED MACARONS, PRALINES & COOKIES

Seasonal Fruit & Fresh Berries

DRAGON FRUIT • WATERMELON • CANTALOUPE • HONEYDEW

PINEAPPLE • STRAWBERRY • BLUEBERRY

Ice Cream & Sorbet

ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY • MANGO

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