

LA BRASSERIE



JOIE DE VIVRE WEEKEND BRUNCH

SATURDAY & SUNDAY

12.30 P.M. TO 3.00 P.M.

LAST POUR AT 2.45 P.M.

S\$98⁺⁺ per adult; 64⁺⁺ per child (six to 11 years old),
inclusive of free-flowing chilled juices and soft drinks

S\$198⁺⁺ per adult, *inclusive of free-flowing Veuve Clicquot champagne,*
house wine, beer, and Gin & Tonic

S\$298⁺⁺ per adult, *inclusive of free-flowing Ruinart Blanc de Blancs Brut NV*
champagne, house wine, beer, and Gin & Tonic

TO START

WELCOME TIPPLE

SERVED ON ROTATION

HUGO SPRITZ • CLASSIC NEGRONI

SEAFOOD ON ICE

BOSTON LOBSTER

ATLANTIC TIGER PRAWN • HALF-SHELL SCALLOP

GREEN MUSSEL • CLAM

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

CURED FISH

NORWEGIAN SALMON GRAVLAX

SMOKED TROUT • SMOKED TUNA

Caper, Pickled Pearl Onion, Sour Cream

CHARCUTERIE

PORK SALAMI • BEEF BRESAOLA

BLACK FOREST HAM • MORTADELLA

HOUSE-MADE TERRINE • DUCK RILLETTES

Cornichon, Pickled Onion, Marinated Olive

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

BAKERY

GRISSINI • PRETZEL • ASSORTED ARTISANAL BREAD

SOUP

CHAMPIGNON & TRUFFLE, CRÈME FRAÎCHE, CHIVE

SALAD BAR

BASE

Romaine Lettuce • Endive • Spinach

SUPPLEMENTS

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

DRESSING

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

BRUNCH SPECIAL

OCEAN & SAND TART

Japanese Yellowfin Tuna, Tasmanian King Salmon, Amberjack
Crab, Avocado Mousse, Yuzu, Red Seaweed
Herring Caviar, Ikura, Smoked Pike Roe

WAGYU SKIRT ENDIVE BUNDLES

Australian MS 8 Wagyu Skirt, Endive,
Palm Sugar, Fresh Basil, Toasted Peanut, Calamansi

CANAPÉ

SERVED ON ROTATION

MINI CRAB ROLL

Sea Urchin Mayonnaise, Nori

BLOODY MARY PRAWN SHOOTER

APPETISER

TUNA TATAKI NIÇOISE

French Bean, Potato, Romaine Lettuce, Egg,
Lime Vinaigrette

PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

COCKTAIL SHRIMP SALAD

Avocado, Fennel, Blood Orange

CHUKA IDAKO

Baby Octopus, Seaweed, Cucumber

ASSORTED SUSHI AND NIGIRI

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CARVING STATION

HERB-ROASTED USDA GRAIN-FED PRIME RIB

MALT-ROASTED IBÉRICO PORK BELLY

HAZELNUT-CRUSTED GRASS-FED
NEW ZEALAND LAMB RACK

SIDES

MASHED POTATO v

CORN ON COB, PAPRIKA AIOLI v

BRAISED CABBAGE, PICKLED MUSHROOM v

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

WESTERN

ROASTED DUCK BREAST

Morello Cherry, Thyme

PAN-SEARED CHILEAN SEA BASS

Puttanesca, Vine Tomato

PESTO CHICKEN RIGATONI

Basil Pesto, Pine Nut, Aged Parmesan

COFFEE & MAPLE-BRAISED WAGYU BEEF CHEEK

Charred Onion, Carrot

MOULES MARINIÈRES

Chardonnay, Eschalot Cream, Parsley, Garlic

LOCAL

ORANGE-GLAZED IBÉRICO PORK

Battered Spanish Ibérico Pork Loin, Grand Marnier

SALTED EGG TIGER PRAWN

Salted Egg Yolk, Butter, Curry Leaf

HAINANESE CHICKEN RICE

BEEF SATAY • CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onion

SPRING ROLL

PRAWN CRACKER • FISH CRACKER

INDIAN

BUTTER CHICKEN

LAMB ROGAN JOSH

PALAK PANEER v

SIDES

BIRYANI RICE • PAPADUM

Mint Sauce, Mango Chutney

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FRENCH FARM CHEESES

TOMME DE SAVOIE • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

*Quince Paste, Truffle Honey, Wild Berry, Marmalade
Marinated Olive, Cornichon, Cipollini Onion*

SWEET

À LA MINUTE

BERRIES FOREST

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

WARM DESSERT

DARK SWEET CHERRY CLAFOUTIS, VANILLA SAUCE

FONDANT AU CHOCOLAT, VANILLA SAUCE

CAKE

HONEY EARL GREY HAZELNUT • GÂTEAU OPÉRA

APPLE TARTE TATIN • MILLE-FEUILLE

TROPICAL PASSION FRUIT & MANGO

BASQUE BRUNT CHEESECAKE

TART, FLAN, SHOOTER

LEMON VERBENA TART

SALTED HAZELNUT PRALINE CHOCOLATE TART

COCONUT MANGO PINEAPPLE

MADAGASCAR VANILLA CRÈME BRÛLÉE

70% DARK CHOCOLATE MOUSSE

MONTEBIANCO

CANELÉ DE BORDEAUX

CHOUQUETTE

CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER •

CHOUX PUFF • BISCOTTI

ICE CREAM & SORBET

SERVED ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

SEASONAL FRUIT & FRESH BERRIES

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