

LA BRASSERIE



WINNING FORMULA

BRUNCH

10 & 11 October 2026

12.30 p.m. to 3.30 p.m. | last pour at 3.15 p.m.

S\$138* per adult; **S\$69*** per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

S\$248* per adult, inclusive of free-flow
Veuve Clicquot champagne, house wine, beer, and Gin & Tonic

S\$318* per adult, inclusive of free-flow
Ruinart Blanc de Blancs Brut NV champagne,
house wine, beer, and Gin & Tonic

FUEL UP

SEAFOOD ON ICE

BOSTON LOBSTER

ALASKA KING CRAB LEG

PRAWN

HALF-SHELL SCALLOP

GREEN MUSSEL

HARD-SHELL CLAM

Lemon Wedge, Lime Wedge, Tabasco, Sweet Chilli Dressing,
Spicy Horseradish Dip, Wasabi Mayonnaise

CHEESE & CHARCUTERIE

PARMIGIANO REGGIANO • MIMOLETTE • TÊTE DE MOINE
MANCHEGO • GORGONZOLA • BURRATA DI BUFALA COMTÉ
FOIE GRAS TERRINE • WAGYU BRESAOLA • PORK SALAMI ROSETTE
BEEF PASTRAMI • DUCK RILLETTÉ

Honeycomb, Acacia Honey, Strawberry, Grape, Vegetable Crudit , Heirloom
Olive, Dried Apricot, Sultana, Dried Prune, Walnut, Pecan Nut, Macadamia
Nut, Cornichon, Grain Mustard,, Silver Onion, Hazelnut Oat Cracker **N**, Cheese
Cracker, Extra Virgin Olive Oil, Aged Balsamic Vinegar

BAKERY

GRISSINI • PRETZEL • SOURDOUGH • FOCACCIA • MINI BAGUETTE
BRIOCHE • SOFT ROLL • MULTIGRAIN

       Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar

   Vegetarian Option

CONTAINS **P** Pork **N** Nuts **G** Gluten **S** Seafood **D** Dairy

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.

SOUP

LOBSTER BISQUE

Crème Fraîche, Crouton, Chive

PASS AROUND

NOMAD CAVIAR, CAGE-FREE EGG MIMOSA, HANAHO, CHOUX
ALASKAN CRAB TART, SMOKED SALMON, CITRUS CRÈME FRAÎCHE

SNACK

TARTE DE BOEUF

Nomad Caviar

MINI LOBSTER ROLL

Tobiko Mayonnaise

APPETISER

ROASTED BEET, CITRUS, WHIPPED GOAT CHEESE

Beet, Goat Cheese, Kale, Citrus Vinaigrette

ORIENTAL SMOKED DUCK SALAD

Purple Endive, Orange, Beetroot, Walnut, Mandarin Orange Vinaigrette

TRUFFLE POTATO EGG SALAD

Sundried Tomato, Spring Green Pea, Artichoke, Parmesan, Truffle Dressing

CRAB & PRAWN SALAD

Celery, Baby Gem Lettuce, Dill, Cherry Tomato, Marie Rose Dressing

HOT AND SPICY BEEF SALAD

Nori, Pickled Kimchi, Gochujang Spice, Sour Dough, Cucumber

ASSORTED SUSHI ROLLS AND NIGIRI

Gari, Shoyu, Wasabi

SALAD BAR

BASE

Romaine Lettuce • Baby Spinach • Endive • Kale • Arugula

SUPPLEMENT

Bacon Bits **P** • Smoked Duck Breast • Quail Egg • White Anchovy
Onion • Cherry Tomato • Pickled Beet • White Asparagus • Cucumber
Corn • Carrot • Grilled Pepper • Semi-Dried Tomato • Kalamata Olive
Chia Seed • Pumpkin Seed • Sunflower Seed • Walnut • Almond
Crouton • Grissini Stick • Sesame Lavash **N** • Mussel Escabeche

DRESSING

Caesar Dressing • Yuzu Lemon Dressing • Passion Fruit Dressing
Raspberry Dressing • Extra Virgin Olive Oil • Aged Balsamic Vinegar

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CARVING STATION

SLOW ROASTED PRIME RIB

ROASTED LAMB LEG

CHERNA DE VIVERO RED GAROUPA

Bilbaína, Exotic Spice, Olive

*Morel Whiskey Jus, Chimichurri, Dijon Mustard,
Mint Jelly, Horseradish, Béarnaise*

WESTERN CUISINE

ANGUS BEEF CHEEK

Porto, Palo Cortado, Honey Mustard, Baby Carrot

CHILEAN SEA BASS

Piparra, Caper, Meunière Sauce

ARRABBIATA RIGATONI PASTA

Basil, Courgette

MAGRET DE ANARD

Vermouth, Caramelised Orange, Broccolini

SQUID INK PAELLA

TRUFFLE POTATO MOUSSELINE ♦

ORGANIC CORN RIB, PAPRIKA, ESPELETTE PEPPER ♦

SCALLOP CASSEROLE, MUSSEL, SAFFRON VELOUTÉ

HERB ROASTED SEASONAL VEGETABLE

LOCAL

CHICKEN RICE

*Chicken Thigh and Breast, Fragrant Rice, Chilli Sauce, Ginger,
Dark Soya Sauce, Cucumber, Tomato*

PIER'S LAKSA **N S**

*Thick Rice Noodle, Laksa Broth, Prawn, Quail Egg, Bean Curd Puff,
Fish Cake, Silver Sprout, Sambal Onion, Laksa Leaf*

ROASTED DUCK

PORK CHAR SIEW **P**

BEEF & CHICKEN SATAY

*Peanut Sauce, Condiments **N***

INDIAN CUISINE

METHI CHICKEN MASALA

FISH TIKKA MASALA

MUTTON KEEMA

TOMATO HERB RICE

Naan Bread, Chapati, Papadum, Mango Chutney, Cucumber Raita

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SWEETS

À LA MINUTE

CRÊPE SUZETTE

Orange Caramel Sauce, Chantilly Cream, Fresh Berries

WARM

BREAD & BUTTER PUDDING, LOCAL VANILLA SAUCE

FONDANT AU CHOCOLAT, BERRY COMPÔTE

CAKE & TART

GÂTEAU OPÉRA

BASQUE BURNT CHEESECAKE

EARL GREY DARK CHOCOLATE HAZELNUT

HONEY STRAWBERRY RHUBARB

LAVENDER HONEY LEMON

APPLE TARTE TATIN

ELDERFLOWER LEMON TART

SALTED HAZELNUT PRALINE CHOCOLATE TART

CLASSIC CRÈME BRULÉE

RASPBERRY PANNA COTTA

MANGO COCONUT

DARK CHOCOLATE SHOOTER

CANELÉS DE BORDEAUX

RASPBERRY CRÈME CRAQUELIN CHOUX

CHOCOLATE FOUNTAIN

Marshmallow, Assorted Fruits

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

*Chocolate Pearls, Rainbow Sprinkles, Almond Flakes, Caramelised Seeds,
Mango Sauce, Raspberry Sauce*

CONFECTIONARY

ASSORTED MACARONS AND PRALINES

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