

LA BRASSERIE

CHRISTMAS BRUNCH

25 DECEMBER 2024
12.30 P.M. TO 3.30 P.M.

198* per adult; 99* per child (six to 11 years of age),
inclusive of free-flowing chilled juices and soft drinks

298* per adult, inclusive of free-flowing champagne,
house wine, beer, and Gin & Tonic

TO START

SEAFOOD ON ICE

BOSTON LOBSTER

ALASKAN KING CRAB LEG

HALF-SHELL SCALLOP • RED CRAWFISH

FRESH SEA PRAWN • BLACK MUSSEL

CONDIMENTS

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

CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BETROOT CURED SALMON • CURED TUNA

CONDIMENTS

Capers, Sliced Onions, Sour Cream

CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

SALAMI • SMOKED TURKEY HAM • BLACK FOREST HAM

BEEF BRESAOLA • CHORIZO

COUNTRY-STYLE PÂTÉ • DUCK RILLETTES

CONDIMENTS

Cornichons, Pickled Onions, Marinated Olives

FRENCH FARM CHEESES

ASIAGO PRESSATO • SAINT AMOUR

BRIE MOUBERT • MAROILLES

CONDIMENTS

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

v - Vegetarian option

Menu is subject to change without prior notice.

BAKERY

GRISSINI • PRETZELS • ASSORTED ARTISANAL BREAD

SOUP

LOBSTER BISQUE WITH A DASH OF COGNAC

SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

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

DRESSING

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

CAVIAR BAR

LIVE STATION

KALUGA CAVIAR • AVRUGA CAVIAR

IKURA • TONBURI

ACCOMPANIMENTS

KING SALMON MOUSSE • SCALLOP CONFIT

ASSORTED BLINIS • SWEET POTATO PUREE

CONDIMENTS

Chives, Crème Fraîche, Shallots, Capers, Gherkins

RISOTTO STATION

LIVE STATION

TRUFFLE RISOTTO WITH FOIE GRAS

Aged Acquerello Rice, Parmigiano Reggiano, Duck Liver

APPETISERS

TUNA NICOISE

*Tuna Tataki, French Beans, Potato, Romaine Lettuce, Egg,
Lime Vinaigrette*

PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

VADOUVAN SALAD

Vadouvan Spice, Fennel, Shrimp, Edamame

DUCK RILLETTES

Apricot Compôte, Pickled Onions, Sourdough

WALDORF SALAD

Romaine Lettuce, Granny Smith, Celery, Grapes, Walnuts

CHUKA IDAKO

Baby Octopus, Seaweed, Cucumber

ASSORTED SUSHI AND NIGIRI

Wasabi and Soy Sauce

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CARVING STATION

SOUTHWESTERN GRAIN-FED OP RIBEYE
PINEAPPLE CHILLI SPICE IBERICO PORK BELLY

MEXICAN MOLE LAMB LEG

CHINESE ROAST DUCK

CLASSIC WHOLE ROAST TURKEY

SIDES

CREAMED SPINACH AND FRIED EGGS

GRUYERE-CRUSTED POTATOES

BROWN BUTTER BRUSSELS SPROUTS

TOASTED SOFT TORTILLAS

CONDIMENTS

*Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce,
Guacamole, Giblet Sauce, Cranberry Sauce*

PASS-AROUND SNACKS

LOBSTER TORTELLI WITH TRUFFLE SAUCE, AGED PARMESAN

PAN-SEARED FOIE GRAS WITH SPICED MANGO, BRIOCHE

WESTERN CUISINE

ATLANTIC SNAPPER

Lobster Bisque, Asparagus

AGED DUCK BREAST

Morello Cherries, Grand Marnier

CRAB VODKA PENNE

Jumbo Lump, Vodka, Tomato

TRUFFLE BRAISED WAGYU BEEF CHEEKS

Charred Onions, Carrots

GRILLED CALAMARI

French Beans, Thyme, Potato, Lemon

ASIAN CUISINE

WASABI MAYONNAISE JUMBO PRAWNS WITH MANGO, SESAME

WOK-FRIED SEAFOOD FLAT RICE NOODLES

STEAMED SHANGHAI DUMPLINGS

Ginger, Black Vinegar

BEEF AND CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY v

SIDES

BIRYANI RICE • PAPADUM

CONDIMENTS

Mint Sauce, Mango Chutney

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- Desserts -

LIVE STATION

STICKY TOFFEE PUDDING

Roasted Caramelised Peach & Plum, Butterscotch Sauce, Chantilly Cream

WARM DESSERTS

CRANBERRY BRIOCHE PUDDING WITH VANILLA SAUCE

FONDANT AU CHOCOLATE WITH BERRIES COMPÔTE

WHOLE CAKES

MANGO PASSION FRUIT MILK CHOCOLATE

ENCHANTED BLACK FOREST

DARK SWEET CHERRY BAUBLE

STRAWBERRY LAVENDER

PANETTONE WITH RUM VANILLA SAUCE

RICH FRUITCAKE

DARK CHOCOLATE FUDGE

PUMPKIN SPICE CHEESECAKE

TARTS, FLAN, SHOOTERS

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

ALPHONSO MANGO PANNA COTTA WITH RED FRUIT

SPICED RED WINE POACHED PEAR

CLASSIC SHERRY TRIFLE

MAPLE PECAN TART

CHESTNUT MONT BLANC

CONFECTIONARY

MILK CHOCOLATE HAZELNUTS • CARAMEL ALMONDS

DARK CHOCOLATE CHRISTMAS BARK

ASSORTED MACARONS • ASSORTED PRALINES

MONTEBIANCO

CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER

CHOUX PUFF • BISCOTTI

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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