

LA BRASSERIE



FATHER'S DAY BRUNCH

21 JUNE 2026

12.30 P.M. TO 3.30 P.M. | LAST POUR AT 3.15 P.M.

118⁺⁺ per adult; 59⁺⁺ per child (six to 11 years of age),
inclusive of free-flow chilled juices and soft drinks

228⁺⁺ per adult, inclusive of free-flow Veuve Clicquot champagne,
house wine, Tiger beer, and Gin & Tonic



With an exclusive experience for fathers:

Glenfiddich Whisky Vertical Tasting x Nomad Caviar Masterclass

GLENFIDDICH 21 YEAR OLD GRAN RESERVA

GLENFIDDICH 22 YEAR OLD GRAN CORTES

GLENFIDDICH 23 YEAR OLD GRAND CRU

Paired with premium caviar from Nomad Caviar Singapore

TO START

SEAFOOD GEMS ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

ATLANTIC SEA PRAWN • HALF-SHELL SCALLOP

GREEN MUSSEL • HARD CLAM

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

SUSHI & NIGIRI

NORWEGIAN SALMON • YELLOWFIN TUNA

TAMAGO *v* • CALIFORNIA ROLL

OSHINKO MAKI *v* • KAPPA MAKI *v*

Gari, Shoyu, Wasabi

CEVICHE

OCTOPUS LEG

Raisin Salmoriglio, Fermented Lemon, Pine Nuts

COLDWATER SHRIMP

Crème Fraîche, Fresh Dill

EUROPEAN FARM CHEESES

PARMIGIANO REGGIANO • MIMOLETTE

TÊTE DE MOINE • MANCHEGO • COMTÉ

GORGONZOLA • BURRATA DI BUFALA

CHARCUTERIE

FOIE GRAS TERRINE • WAGYU BEEF BRESAOLA

BEEF PASTRAMI • PORK SALAMI ROSETTE

HOUSE-MADE DUCK RILLETTES

Fresh Honeycomb, Acacia Honey, Crudités, Strawberries, Grapes, Dried Fruits, Olives, Premium Nuts, Pickles, Hazelnut Oat Crackers, Assorted Cheese Crackers, Grain Mustards, Extra Virgin Olive Oil

SOUP & BREAD

LOBSTER BISQUE

Fresh Tarragon

PRETZEL • SOURDOUGH • MINI BAGUETTE

OVAL BRIOCHE • SOFT ROLL • MULTIGRAIN

Échiré Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar

FARM SALAD BAR

TOSSED IN PARMIGIANO REGGIANO WHEEL

BASE

Toscana Kale • Red Endive • Baby Spinach • Baby Gem Lettuce • Arugula

SUPPLEMENTS & TOPPINGS

Smoked Duck Breast • Mussels Escabeche • Quail Egg • White Anchovies

Cherry Tomato • Pickled Baby Beets • Semi-Dried Tomato

White Asparagus • Grilled Pepper • Red Onion

Carrot • Cucumber • Sweet Corn Kernels • Kalamata Olives

Pumpkin Seeds • Sunflower Seeds • Chia Seeds • Walnuts • Almonds

Grissini • Sesame Lavosh • Croutons • Bacon Bits

DRESSING

Yuzu Lemon Dressing • Passion Fruit Dressing • Raspberry Dressing

Caesar Dressing • Aged Balsamic Vinegar • Extra Virgin Olive Oil

COMPOUND SALADS

ROAST BEEF SALAD

Pickled Onion Rings, Charred Broccoli Florets, Honey Mustard Dressing,
Toasted Pine Nuts

SMOKED DUCK, FETA & EMBER-ROASTED PUMPKIN SALAD

Five Spice-Dusted Duck, Feta Crumble, Maple Bacon,
Glazed Pumpkin, Toasted Pumpkin Seeds

CHARRED OCTOPUS & KIMCHI SALAD

Shredded Carrot, Shoyu Vinaigrette, Furikake, Toasted Sesame

SWEET PEAR & GORGONZOLA SALAD

Aged Balsamic, Toasted Pine Nuts, Mint Chiffonade

HORS D'OEUVRES

CAGE-FREE EGG MIMOSA CHOUX

Nomad Caviar, Hanaho

TART OF ALASKAN CRAB

Smoked Royal Salmon, Citrus Crème Fraîche

WESTERN LIVE STATION

TARTARE DE BŒUF WITH NOMAD CAVIAR

MINI LOBSTER SANDWICH

CARVING TABLE

SLOW-ROASTED CARBON-NEUTRAL BEEF PRIME RIB

Morel Whiskey Jus

ROASTED SPRING LAMB LEG

Chimichurri, Ron Zacapa 23 Solera Rum

Mustard Assortment, Horseradish, Mint Jelly, Bearnaise

FISHERMAN'S WHARF

SALT-CRUSTED LOCALLY FARMED BARRAMUNDI

Dill Beurre Blanc

FARMER'S MARKET

ANGUS BEEF CHEEK

Carrots, Palo Cortado, Honey Mustard

CHILEAN SEA BASS

Piparra, Capers, Meunière Sauce

SCALLOP & MUSSEL CASSEROLE

Saffron Velouté

MAGRET DU CANARD

Vermouth, Caramelised Orange, Broccolini

RIGATONI ARRABBIATA

Crispy Basil, Roasted Courgettes

HERB ROASTED SEASONAL VEGETABLES

TRUFFLE POTATO MOUSSELINE v

ORGANIC CORN RIBS v

Paprika, Espelette Pepper

FROM OUR ASIAN KITCHEN

TRADITIONAL ROAST DUCK & PORK CHAR SIEW PLATTER

HAINANESE POACHED CHICKEN

Ginger & Pandan-Infused Fragrant Rice, House-Made Chilli Sauce,
Ginger Paste, Dark Soya Sauce, Cucumber, Tomato

THE PIER'S LAKSA

Thick Rice Noodles in Rich Laksa Soup,
Poached Tiger Prawn, Quail Egg, Bean Curd Puffs, Fishcake, Silver Sprouts,
Sambal Onion, Dehydrated Laksa Leaf

BEEF SATAY • CHICKEN SATAY

Peanut Sauce

INDIAN SPECIALITIES

MUTTON KEEMA

CHICKEN BIRYANI

FISH TIKKA MASALA

DAL MAKHANI v

SIDES v

HERBAL TOMATO RICE • GARLIC NAAN • PAPADUM

Mango Chutney, Mint Yoghurt

SWEETS

À LA MINUTE

PISTACHIO CHOCOLATE FONDANT CAKE

Pistachio Kunafa, Dark Chocolate, Yogurt Chantilly Cream, Fresh Berries

WARM DESSERTS

BRIOCHE BREAD & BUTTER PUDDING

Vanilla Sauce

DARK CHERRY CLAFOUTIS

Mixed Berry Compote

TARTS, TRIFLE & FLAN

SALTED CARAMEL CHOCOLATE PRALINE TART

MINT LEMON LIME TART

RASPBERRY PANNA COTTA

LOCALLY GROWN VANILLA CRÈME BRÛLÉE

WHOLE CAKES

DARK CHOCOLATE STOUT FUDGE CAKE

BASQUE BURNT CHEESECAKE

GÂTEAU OPÉRA

DESSERT SHOOTERS & PETITE TREATS

CLASSIC CANELÉ

70% CHOCOLATE SHOOTER

'BEER' APPLE JELLY

MANGO TROPICAL

OOLONG LYCHEE MOUSSE

RASPBERRY ROSE CHOUX

HAZELNUT CHOUX

ASSORTED MACARONS AND PRALINES

CHOCOLATE FOUNTAIN

MIXED BERRIES • MARSHMALLOWS • COOKIES

ASSORTMENT OF FRESH FRUITS