

LA BRASSERIE

Le Brunch by the Bay

S\$118* per adult; S\$59* per child^

with free-flowing chilled juices and soft drinks

S\$148* per adult

with free-flowing beer, house pour red and white wines,
and signature Gin & Tonic

S\$178* per adult

with free-flowing Taittinger Brut, beer, house pour red
and white wines,
and signature Gin & Tonic

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Last pour of beverages at 2.45 p. m.

*Each dish is carefully prepared by our chefs with
market-fresh ingredients and upon order. Enjoy!*

GIN PARLOUR

CHOOSE FROM OUR FOUR SIGNATURE
GIN & TONIC COCKTAILS

Montpellier G&T

Earl Grey and Orange-infused Gin
Premium Indian Tonic, Orange Bitters Scent
Garnish: Fresh Thyme, Dehydrated Orange

Maison Rouge G&T

Vanilla and Nutmeg-infused Gin
Premium Indian Tonic, Chocolate Bitters Scent
Garnish: Cinnamon, Fresh Grapefruit

Herboriste G&T

Rosemary, Thyme, and Citrus-infused Gin
Premium Indian Tonic, Lime Bitters Scent
Garnish: Rosemary, Dehydrated Grapefruit

Classique G&T

London Dry Gin
Premium Indian Tonic, Blood Lemon Bitters Scent
Garnish: Lime and Lemon

BRUNCH ESSENTIALS

SHARING PLATTER

Ocean Catch

Fresh Poached Seafood with House-made Dips
Smoked Salmon, Snow Crab, Maine Lobster,
Tiger Prawn, Scallop, Bouchot Mussel

Butcher's Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola
Spicy Chorizo (P)

Garlic Bread

Herb Butter, Aged Parmesan

Baby Spinach & Granny Smith

Apple Salad

Sun-dried Tomato, Pine Nuts,
Aged Modena Balsamic (V)

SMALL PLATES

Blackened Ahi Tuna Niçoise

Organic Green Salad, Truffle Lime Vinaigrette

Chorizo & Prawn

Tiger Prawn, Spicy Chorizo, Pine Nuts (P)

Escargots

Butter-baked Snail, Garlic, Parsley, Garlic Bread

Crispy Roasted Crackling Pork Belly

French Mustard (P)

FROM THE TUREEN

Traditional Onion Soup

Gratinated Cheese Croutons

Champignon & Truffle

Potage Soup, Brioche Croutons (V)

PETIT PLAT PRINCIPAL

ONE-TIME ORDER OF MAIN COURSE

Meat Galore

PLATTER FOR 2 PERSONS

Grilled Angus Côte De Boeuf, Bordelaise Beef Cheek
Broccolini Almondine, Truffle Fries, Champignon

OR

Carré D'agneau Roti

Slow-roasted Herb-crusted Lamb Chop,
Roasted Shallots, Rosemary Jus

OR

Angus Beef Tenderloin (180g)

Broccolini Almondine, Truffle Fries, Champignon

OR

La Brasserie Artisanal Beef Burger

Wagyu Beef, Toasted Bun, Aged Cheese, Truffle Fries

OR

Confit De Canard

Crispy Duck Confit, Haricots Verts, Hazelnut
Valencia Orange Reduction

OR

Filet De Loup

Baked Temasek Seabass, Heirloom Tomato,
Fennel, Chardonnay Sauce

OR

Wild Mushroom Risotto

Forest Mushroom Ragout, Herbs (V)

SIDE DISHES

Potato Mousseline, French Butter Sea Salt

Broccoli Almondine, Beurre Noisette

Roasted Champignon Mushroom, Thyme

Signature Truffle Fries, Parmesan

CUISINE ASIATIQUE

Traditional Malay-Style Grilled

Chicken & Beef Satay

Ketupat, Cucumber, Onions, Chunky Peanut Sauce

Hainanese Chicken Rice

Boneless Simmered Chicken, Fragrant Rice

The Pier's Prawn Laksa

Prawn, Rice Vermicelli, Quail Egg, Bean Curd Puff,
Spicy Coconut Broth

DESSERTS

Sweet Memories

Assorted Macarons

Fullerton Fudge Cake

Rose Lychee Raspberry

Coconut Kaya Mango-passion Trifle

Vanilla Strawberry Chiffon Short Cake

Fullerton Ice Cream Galore

TO SHARE

Vanilla

Strawberry

Chocolate Hazelnut

Raspberry Sorbet

Selection of Tropical Fruits

Plateau De Fromage

Mimolette, Double Brie, Bleu d'Auvergne, Gruyère
Cheese, Crackers & Grapes

V – Vegetarian | P – Contains Pork | Our staff will be pleased to assist with any dietary requirements.

Prices are subject to service charge and prevailing government taxes. ^Children from 6 to 11 years old. Menu is subject to change without prior notice.