

LA BRASSERIE



Le Brunch by the Bay

SATURDAY & SUNDAY
12.30 P.M. TO 3.30 P.M.
Last pour for beverages at 3.15 p.m.

Les Fruits de Mer

Poached Tiger Prawn
Half Shell Scallop
Poached Snow Crab
Boston Lobster
Black Mussel

HOUSE-MADE DIPS

Curry Remoulade, Mary Rose Sauce,
Cocktail Sauce

Les Œufs

Mini Truffle Egg Sandwich
L'œuf Mimosa
Mayonnaise, Tabasco, Italian Parsley

La Soupe

ONE TYPE ON ROTATION

Champignon & Truffle
Roasted Pumpkin
Creamy Artichoke
Lobster Bisque

Charcuterie

ON ROTATION BASIS

Prosciutto di Parma
Chicken Ham, Pâté de Campagne
Hungarian Salami, Chorizo
Rosette, Bresaola, Forest Ham

Saumon

Salmon Gravlax, Smoked Salmon
CONDIMENTS
Caper Berries, Red Onion, Lemon

Boulangerie

French Breakfast Pastries,
Assorted Muffin, Sourdough,
Multigrain, Soft Roll

Salade

Endive, Romaine, Kale,
Baby Spinach, Red Radicchio

CONDIMENTS

Marinated Olives, Cucumber, Beetroot,
Grated Cheese, Sweet Corn Kernel, Artichokes, Pickled
Anchovies, Heirloom Cherry Tomato, Sunflower Seed,
Pumpkin Seed, Hazelnut, Almond

DRESSINGS

Passion Fruit, Caesar, Honey Mustard,
Roasted Sesame, Balsamic, Thousand Island

Rôtisserie

Slow-roasted Beef Ribeye
Crispy Pork Belly
Herb-roasted Lamb Rack

SIDES

Roasted Baby Potatoes
Buttered Broccoli with Almonds
Classic Ratatouille

SAUCE

Veal Jus, Yoghurt Mint Chutney, Horseradish
Dijon Mustard, Whole Grain Mustard

Petit Plat Chaud

Butter-baked Escargot
Garlic, Parsley, Tomato, Garlic Bread

Baked Temasek Seabass
Fennel, Chardonnay Sauce

Tiger Prawn, Chorizo, Pine Nuts

Duck Leg Confit
White Bean, Tomato Sauce

Chicken & Beef Satay
Ketupat, Cucumber, Red Onions, Chunky Peanut Sauce

Wok-fried Vermicelli
Seasonal Vegetables, Crispy Mock Goose

Hainanese Chicken Rice
Boneless Simmered Chicken, Fragrant Rice

Pâtisserie

Assorted Macarons
Fullerton Fudge Cake
Rose Lychee Raspberry
Coconut Kaya Mango-Passion Trifle
Vanilla Strawberry Chiffon Short Cake
Caramel Chocolate Tart
Mango Panna Cotta

Crème Glacée

Vanilla, Strawberry,
Chocolate Ice Cream
Raspberry Sorbet

Tropical Fruits

Plateau De Fromages

FOUR TYPES ON ROTATION

Mimolette, Brie, Bleu
D'Auvergne, Gruyère, Manchego,
Comté, Goat Cheese,
Tomme de Savoie

CONDIMENTS

Dried Apricot, Dried Cranberry,
Honey, Grapes, Quince Jam, Crackers

GLUTEN-FREE VEGETARIAN CONTAINS PORK | OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS.
MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.