

LA BRASSERIE



NATIONAL DAY WEEKEND BRUNCH

SUNDAY & MONDAY

9 & 10 AUGUST 2026

12.30 P.M. TO 3.30 P.M.

LAST POUR AT 3.15 P.M.

98++ per adult; 49++ per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

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

TO START

WELCOME TIPPLES

SERVED ON ROTATION

APEROL SPRITZ • CLASSIC NEGRONI

SEAFOOD ON ICE

BOSTON LOBSTER

ATLANTIC TIGER PRAWN • HALF-SHELL SCALLOP

GREEN MUSSEL • CLAM

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

CURED FISH

NORWEGIAN SALMON GRAVLAX

SMOKED TROUT • SMOKED TUNA

Caper, Pickled Pearl Onion, Sour Cream

CHARCUTERIE

PORK SALAMI • BEEF BRESAOLA

BLACK FOREST HAM • MORTADELLA

HOUSE-MADE TERRINE • DUCK RILLETES

Cornichons, Pickled Onions, Marinated Olives

v - Vegetarian option. Please approach our friendly staff for more options.
Menu is subject to change without prior notice.

BAKERY

GRISSINI • PRETZEL • ASSORTED ARTISANAL BREAD

SOUP

CHAMPIGNON & TRUFFLES WITH CRÈME FRAÎCHE, CHIVES

SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

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

DRESSING

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

BRUNCH SPECIAL

OCEAN & SAND TART

Japanese Yellowfin Tuna, Tasmanian King Salmon, Amberjack,
Crab, Avocado Mousse, Yuzu, Red Seaweed,
Herring Caviar, Ikura, Smoked Pike Roe

WAGYU SKIRT ENDIVE BUNDLES

Australian MS 8 Wagyu Skirt, Endives,
Palm Sugar, Fresh Basil, Peanut, Calamansi

CANAPÉ

SERVED ON ROTATION

MINI CRAB ROLL

Sea Urchin Mayonnaise, Nori

BLOODY MARY PRAWN SHOOTER

APPETISER

TUNA TATAKI NIÇOISE

French Bean, Potato, Romaine Lettuce, Egg,
Lime Vinaigrette

PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

COCKTAIL SHRIMP SALAD

Avocado, Fennel, Blood Orange

CHUKA IDAKO

Baby Octopus, Seaweed, Cucumber

ASSORTED SUSHI AND NIGIRI

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CARVING STATION

HERB-ROASTED USA GRAIN-FED PRIME RIB

MALT-ROASTED IBÉRICO PORK BELLY

HAZELNUT-CRUSTED GRASS-FED
NEW ZEALAND LAMB RACK

SIDES

MASHED POTATO v

CORN ON COB, PAPRIKA AIOLI v

BRAISED CABBAGE, PICKLED MUSHROOM v

*Merlot Jus, Brandy Peppercorn, Lemon Crema,
Dijon Mustard, Horseradish, Mint Jelly*

WESTERN CUISINE

ROASTED DUCK BREAST
Morello Cherries, Thyme

PAN-SEARED CHILEAN SEA BASS
Puttanesca, Vine Tomato

PESTO CHICKEN RIGATONI
Basil Pesto, Pine Nut, Aged Parmesan

COFFEE & MAPLE-BRAISED WAGYU BEEF CHEEK
Charred Onion, Carrot

MOULES MARINIÈRES
Chardonnay, Eschallot Cream, Parsley, Garlic Soldiers

LOCAL FLAVOUR

ORANGE-GLAZED IBÉRICO PORK
Battered Spanish Ibérico Pork Loin, Grand Marnier

SALTED EGG TIGER PRAWN
Salted Egg Yolk, Butter, Curry Leaf

HAINANESE CHICKEN RICE

BEEF SATAY • CHICKEN SATAY
Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onion

SPRING ROLL

PRAWN CRACKER • FISH CRACKER

INDIAN CUISINE

BUTTER CHICKEN

LAMB ROGAN JOSH

PALAK PANEER v

SIDES

BIRYANI RICE • PAPADUM

Mint Sauce, Mango Chutney

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FRENCH FARM CHEESES

TOMME DE SAVOIE • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

*Quince Paste, Truffle Honey, Wild Berry, Marmalade,
Marinated Olive, Cornichon, Cipollini Onion*

SWEET

À LA MINUTE

BERRIES FOREST

Strawberry Cream, Liquid Nitrogen Raspberry Sorbet,
Fresh Berries, Yuzu & Flower Snow

WARM DESSERT

DARK SWEET CHERRY CLAFOUTIS WITH VANILLA SAUCE

FONDANT AU CHOCOLAT WITH VANILLA SAUCE

CAKE

HONEY EARL GREY HAZELNUT • GÂTEAU OPÉRA

APPLE TARTE TATIN • MILLE-FEUILLE

TROPICAL PASSIONFRUIT & MANGO

BASQUE BRUNT CHEESECAKE

TART, FLAN, SHOOTER

LEMON VERBENA TART

SALTED HAZELNUT PRALINE CHOCOLATE TART

COCONUT MANGO PINEAPPLE

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

70% DARK CHOCOLATE MOUSSE

MONTEBIANCO

CANELÉ DE BORDEAUX

CHOUQUETTES

CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER

CHOUX PUFF • BISCOTTI

ICE CREAM & SORBET

SERVED ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

SEASONAL FRUIT & FRESH BERRIES

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