

# LA BRASSERIE



## WINNING FORMULA

# Brunch

21 & 22 September 2024

12.30 p.m. to 3.30 p.m. (last pour at 3.15 p.m.)

168\* per adult

Inclusive of free-flowing chilled juices, coffee, tea, and soft drinks

238\* per adult

Inclusive of free-flowing Veuve Clicquot champagne and house wines

318\* per adult

Inclusive of free-flowing Ruinart Blanc de Blancs Brut NV champagne and house wines

100\* per child (six to 11 years of age)

Inclusive of free-flowing chilled juices and soft drinks

\*Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.

Please approach our friendly staff for special dietary requests.

Menu is subject to change without prior notice.

## Welcome Tipples

FROM THE TROLLEY

APEROL SPRITZ • CLASSIC NEGRONI • MIMOSA

ALCOHOL-FREE BELLINI

## SEAFOOD ON ICE

BOSTON LOBSTER

ALASKAN KING CRAB LEG

ATLANTIC TIGER PRAWN

HALF SHELL SCALLOP • GREEN MUSSEL

CONDIMENTS

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

## CURED FISH

NORWEGIAN SALMON GRAVLAX

BEETROOT CURED SALMON • SMOKED TUNA

CONDIMENTS

*Capers, Sour Cream, Pickled Pearl Onions*

v - Vegetarian option



## CHARCUTERIE

JAMÓN IBÉRICO LEG • PORK SALAMI

BEEF BRESAOLA • MORTADELLA

CONDIMENTS

*Cornichon, Cipollini Onions, Marinated Olives*

## BOULANGERIE

PRETZEL • GRISSINI • ASSORTED ARTISAN BREAD

## PASS-AROUND SNACKS

HOKKAIDO SCALLOP

*Parsnip Puree, Kaluga Caviar*

MINI LOBSTER ROLLS

*Cod Roe*

## SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

Artichoke • Broccoli • Beetroot

Cherry Tomato • Cucumber • Edamame

Piquillo Pepper • Sweet Corn Kernel

DRESSING

Honey Mustard • Thousand Island • Spicy Ponzu

Chickpea Hummus • Aged Balsamic Vinegar

Avocado Oil • Hazelnut Oil • Walnut Oil

## APPETISER

CHUKA IDAKO

*Baby Octopus, Seaweed, Cucumber, Chilli, Sesame*

CHICKEN CAESAR SALAD

*Romaine Lettuce, Bacon, Eggs, Aged Parmesan, Anchovy Dressing*

CRAB & POTATO SALAD

*Herring Caviar, Salmon Roe, Peas, Dill Mayonnaise*

TEA-SMOKED DUCK

*Rice Salad, Kidney Beans, Corn, Passion Fruit Vinaigrette*

ASSORTED SUSHI AND NIGIRI

## SOUP

LOBSTER BISQUE

*Crème Fraîche, Croutons, Chives*



## LIVE STATION

### PAN-ROASTED ANGUS TENDERLOIN ROSSINI

*Foie Gras, Mushroom Truffle Jus*

## CARVING STATION

### WHISKY-AGED ANGUS TOMAHAWK

### MAPLE-GLAZED ROASTED WHOLE DUCK

### CUMIN-SPICED NEW ZEALAND LAMB LEG

### CRISPY FRIED AUSTRALIAN PORK BELLY

#### CONDIMENTS

*Merlot Jus, Brandy Peppercorn, Plum and Chilli Sauce,  
Dijon Mustard, Horseradish, Mint Jelly*

#### SIDES

ROASTED BRUSSEL SPROUTS, SMOKED BACON, BUTTER

MUSHROOM AND LEEK FRICASSÉE

PARMESAN CRUSTED POTATOES, PARSLEY GREMOLATA

## WESTERN CUISINE

### CHILEAN SEA BASS

*Orange Velouté, Sun-dried Tomatoes*

### DUCK CONFIT

*Balsamic Reduction, Caramelised Onions*

### PRAWN MAC AND CHEESE

*Aged Parmesan, Gruyere, Mozzarella*

### GUINNESS-BRAISED WAGYU BEEF CHEEKS

*Roasted Carrots, Roasted Asparagus*

### WHITE WINE CLAMS

*Espelette Chilli, Lemon, Parsley*

## ASIAN CUISINE

### COFFEE AND HONEY PORK

*Spanish Ibérico Pork Loin, Cashew Nuts*

### JUMBO PRAWNS

*Szechuan Peppercorns, Hot Chilli Bean Paste*

### BRAISED CRAB NOODLES

*Nameko Mushrooms, Cage-free Egg, Beansprouts*

### CHICKEN SATAY • BEEF SATAY

*Lemongrass, Peanut Sauce, Onion, Ketupat, Cucumber*

## INDIAN CUISINE

### BUTTER CHICKEN

### LAMB ROGAN JOSH

### PALAK PANEER v

### BIRYANI RICE v

#### CONDIMENTS

*Mint Sauce, Mango Chutney, Papadum*

v - Vegetarian option



## FARM CHEESE SELECTION

TOMME DE SAVOIE • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

CONDIMENTS

*Dried Figs, Grapes, Quince Paste, Truffle Honey, Wild Berry Marmalade*

## - Desserts -

### À LA MINUTE

CRÊPES SUZETTE

*Orange Caramel Sauce, Chantilly Cream, Berries*

### WARM DESSERTS

BREAD AND BUTTER PUDDING

*Vanilla Sauce*

FONDANT AU CHOCOLAT

*Berry Compote*

### CAKES

HONEY EARL GREY HAZELNUT

LAVENDER EARL GREY LYCHEE

BASQUE BRUNT CHEESECAKE

GÂTEAU OPÉRA

APPLE TARTE TATIN

BLOND DULCEY SABLÉ BRETON

### TARTS, FLAN, SHOOTERS

CLASSIC CRÈME BRÛLÉE

SALTED HAZELNUT PRALINE CHOCOLATE TART

LEMON VERBENA TART

COCONUT MANGO PINEAPPLE

RASPBERRY MADELEINE

VANILLA CRÈME CRAQUELIN PROFITEROLES

### CONFECTIONARY

MARRON GLACÉ • MILK CHOCOLATE HAZELNUTS

PÂTÉ DE FRUITS • CARAMEL ALMONDS

DARK CHOCOLATE MIXED NUTS SLAB

IVORY CHOCOLATE FRUITY SLAB

ASSORTED MACARONS, PRALINES & COOKIES

### LOCAL DELIGHTS

PANDAN KAYA ROLL • CHIFFON CAKE

### ICE CREAM & SORBET

VANILLA • CHOCOLATE • LEMON • RASPBERRY

### CHOCOLATE FOUNTAIN

*Marshmallow, Assorted Fruits*

v - Vegetarian option

