

LA BRASSERIE



New Year's Day Brunch

S\$168* PER PERSON

TO START

Seafood on Ice

Boston Lobster, Alaskan King Crab Leg, Half Shell Scallop,
Red Crawfish, Fresh Sea Prawn, Black Mussel

CONDIMENTS

Lime Dip, Cocktail Dip, Curry Mayonnaise, Spicy Aioli, Lemon Wedges, Tabasco

Smoked Fish

Smoked Norwegian Salmon, Smoked Tuna, Salmon Gravlax

CONDIMENTS

Caper, Sour Cream, Sliced Onion

CHARCUTERIE

Freshly Carved Jamón Ibérico,
Salami, Smoked Turkey Ham, Chicken Ham, Beef Bresaola,
Chorizo, Country Style Pâté, Duck Rillettes

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives

CRUDITÉS

Assortment of Sliced Raw Vegetables

CONDIMENTS

Avocado, Baba Ganoush, Hummus

ARTISANAL BREAD

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere Loaf, Ciabatta, Baguette,

Assorted Bread Rolls

SALTED & UNSALTED BUTTER

SOUP OF THE DAY

ON ROTATION BASIS

Lobster Bisque

Cognac, Tarragon

SALAD BAR

BASE

Romaine Lettuce, Mesclun, Curly Kale, Red Endive, Chicory

BODY

*Roasted Japanese Potatoes, Roasted Pumpkin, Piquillo Pepper, Roasted Mushroom,
Marinated Olives, Cherry Tomato, Cucumber, Broccoli, Beetroot,
Sweet Corn Kernel, Artichokes, Herb Croutons, Grated Parmigiano, Pine Nuts*

DRESSING

*Classic Caesar, Thousand Island,
Passion Fruit Dressing, Roasted Sesame Dressing,
Balsamic Vinegar, Pistachio Oil, Avocado Oil, Hazelnut Oil*

Healthy Salad Bar

ASSORTMENT OF SALAD BASE, TOPPINGS & DRESSINGS

APPETISER

LIVE STATION

Wagyu Beef Tartare on Toast, Smoked Chilli Aioli, Lime

Mini Lobster Roll, Nomad Caviar, Bottarga Mayonnaise

Pan-fried Duck Foie Gras, Stewed Rhubarb, Toasted Brioche

Compound Salads

Heirloom Tomatoes, Olives, Balsamic Dressing;

Baby Octopus, Wakame, Cucumber;

Russian Potato Salad, Spring Peas, Trout, Herring Caviar;

Mediterranean Vegetable, Basil Pesto, Vine Tomatoes;

Smoked Duck Salad, Orange, Fennel;

Pumpkin Salad, Macadamia, Feta Cheese, Honey;

CARVING STATION

Mustard-crusted Prime Beef Ribeye

Potato Au Gratin, Peppercorn Sauce

Roasted Kurobuta Pork Belly

Sauerkraut, Pork Sausages

Moroccan Spices Roasted Lamb Leg

Provencal Vegetables, Olive-Chorizo Jus

Salt-baked Local Barramundi

Sambuca Fennel, Champagne Sauce

SIDES & CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce

WESTERN HIGHLIGHTS

Farm Chicken Roulade

Morel Mushroom Sauce

Poached Seafood

Saffron, Curry leaves

Beef Bourguignon

Root Vegetables

Duck Confit

Caramelised Onion, Balsamic Jus

Penne Rigate

Plant-based Beef Bolognese



INDIAN SPECIALS

Lamb Rogan Josh

Murgh Tikka Masala

Dhal Curry

ACCOMPANIMENTS

Biryani Rice, Mint Sauce, Mango Chutney, Papadum

ASIAN ARRAY

Baby Chinese Cabbage, Superior Sauce, Wolfberry

Stewed Pork Spare Ribs, Chestnut, Mushroom, Brown Sauce

LOCAL DELIGHTS

FROM THE KITCHEN

Singapore Lobster Laksa

Fullerton Poached Chicken Rice

Chicken & Beef Satay, Peanut Sauce, Onion, Ketupat, Cucumber

Golden Mantou, Chili Crabmeat Sauce

CHEESEBOARD

Assortment of 12 French Farm Cheeses

CONDIMENTS

*Honey, Grapes, Figs,
Assorted Nuts, Assorted Dried Fruits,
Assorted Jam, Crackers*

SWEET INDULGENCES

LIVE STATION

Roasted Caramelised Pineapple and Figs
Cinnamon Vanilla Sauce, Chantilly Cream, Berries Compote

WARM

Brioche Pudding, Stone Fruit
Traditional Plum Pudding

CHRISTMAS PÂTISSERIE

Trio of Yule Logs
Panettone, Rum Vanilla Sauce
Rich Mixed Fruitcake
Traditional Stollen
Mini Mince Fruit Pie
Signature Chocolate Fullerton Cake
Berries Victoria Sponge
Pumpkin Spice Cheesecake

TARTS & FLAN

Mulled Wine Poached Pears

Classic Sherry Trifle

Cranberry Crème Brûlée

Tiramisu Veneziano

Alfonso Mango Bavarois, Red Fruit

Pecan Nut Tart

Chestnut Mont Blanc

CONFECTIONERY

Milk Chocolate Almonds

Sea Salt Caramel Almonds

Ivory Chocolate Fruity Slab

Assorted Macarons

Assorted Pralines

Assortment Christmas Cookies

ICE CREAMS & SORBETS

Vanilla, Chocolate, Strawberry, Raspberry

CHOCOLATE FOUNTAIN

Marshmallow, Chocolate Wafers, Choux Puff, Biscotti

*PRICE IS SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.
MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE