

LA BRASSERIE

FESTIVE WEEKEND BRUNCH

16 NOVEMBER TO 29 DECEMBER 2024
SATURDAY AND SUNDAY
12.30 P.M. TO 3.30 P.M.

128* per adult; 76* per child (six to 11 years of age),
inclusive of free-flowing chilled juices and soft drinks

228* per adult, inclusive of free-flowing champagne,
house wine, beer, and Gin & Tonic

TO START

SEAFOOD ON ICE

BOSTON LOBSTER

ALASKAN KING CRAB LEG

HALF-SHELL SCALLOP • CLAMS

GREEN MUSSEL • BLACK MUSSEL

CONDIMENTS

*Cocktail Sauce, Marie Rose, Tabasco,
Lemon Wedge, Lime Wedge*

CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BETROOT CURED SALMON • CURED TUNA

CONDIMENTS

Capers, Sliced Onions, Sour Cream

CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

SALAMI • SMOKED TURKEY HAM • BLACK FOREST HAM

BEEF BRESAOLA • CHORIZO

COUNTRY-STYLE PÂTÉ • DUCK RILLETES

CONDIMENTS

Cornichons, Pickled Onions, Marinated Olives

FRENCH FARM CHEESES

ASIAGO PRESSATO • SAINT AMOUR

BRIE MOUBERT • MAROILLES

CONDIMENTS

*Quince Paste, Truffle Honey, Wild Berry, Marmalade,
Marinated Olives, Cornichons, Cipollini Onions*

v - Vegetarian option

Menu is subject to change without prior notice.

BAKERY

GRISSINI • PRETZELS • ASSORTED ARTISANAL BREAD

SOUP

BUTTERNUT PUMPKIN

Black Truffle, Crème Fraîche, Chives

SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

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

DRESSING

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

OCEAN & SAND

LIVE STATION

JAPANESE YELLOWFIN TUNA, TASMANIAN KING SALMON,

AMBERJACK, SOY CRAB

WITH

YUZU, RED SEAWEED, AVOCADO MOUSSE,
KALUGA HYBRID CAVIAR, IKURA,
EDIBLE SOIL, TART SHELL

PARMESAN WHEEL CARBONARA

LIVE STATION

PENNE RIGATE WITH PANCETTA, BLACK TRUFFLE

Cage-free Yolks, Aged Parmigiano Reggiano

APPETISERS

MENTAIKO ROASTED TAMAGO

Cod Roe, Japanese Egg Rolls, Seaweed

WALDORF SALAD

Romaine Lettuce, Granny Smith, Celery, Grapes, Walnuts

HEIRLOOM TOMATOES

Burrata, Rocket, Basil Pesto

OCTOPUS SALAD

Romesco, Almonds, Olives, Watercress

TEA-SMOKED DUCK

Rice Salad, Kidney Beans, Corn, Passion Fruit Vinaigrette

ASSORTED SUSHI AND NIGIRI

v - Vegetarian option

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CARVING STATION

SMOKE RUB ANGUS RIBEYE
CUMIN MARJORAM ROASTED RACK OF LAMB
MALT SUGAR-GLAZED DUCK
CHINESE BARBECUE PORK BELLY

SIDES

CREAMED CORN AND SPINACH
BRAISED CABBAGE, PICKLED MUSHROOMS
BEEF FAT-ROASTED POTATOES AND ONIONS
EGG CREPE, CUCUMBER, SCALLIONS

CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce

PASS-AROUND SNACKS

CRABCAKES WITH HERRING CAVIAR, LIME TARTAR SAUCE
PAN-SEARED FOIE GRAS WITH SPICED BANANA, BRIOCHE

WESTERN CUISINE

RED SNAPPER

Lobster Bisque, Cherry Tomatoes

DUCK BREAST

Orange Jus, Asparagus

PORK COLLAR AND BEETROOT RISOTTO

Vincotto, Apple, Aged Parmesan

MERLOT BRAISED WAGYU BEEF CHEEKS

Charred Onions, Carrots

CHORIZO PRAWNS

Smoked Paprika, Parsley, Sourdough

ASIAN CUISINE

COFFEE HONEY IBÉRICO PORK

BATTERED SPANISH IBÉRICO PORK LOIN

Coffee, Spiced Honey

CURRY JUMBO PRAWNS

Pineapple, Lemongrass, Okra, Curry Leaves

HAINANESE CHICKEN RICE

Tender Poached Chicken, Soy Sesame Dressing

BEEF AND CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY v

SIDES

BIRYANI RICE • PAPADUM

CONDIMENTS

Mint Sauce, Mango Chutney

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- Desserts -

LIVE STATION

STICKY TOFFEE PUDDING

Roasted Caramelised Peach & Plum, Butterscotch Sauce, Chantilly Cream

WARM DESSERTS

CRANBERRY BRIOCHE PUDDING WITH VANILLA SAUCE

FONDANT AU CHOCOLATE WITH BERRIES COMPÔTE

WHOLE CAKES

MANGO PASSION FRUIT MILK CHOCOLATE

ENCHANTED BLACK FOREST

DARK SWEET CHERRY BAUBLE

STRAWBERRY LAVENDER

PANETTONE WITH RUM VANILLA SAUCE

RICH FRUITCAKE

DARK CHOCOLATE FUDGE

PUMPKIN SPICE CHEESECAKE

TARTS, FLAN, SHOOTERS

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

ALPHONSO MANGO PANNA COTTA WITH RED FRUIT

SPICED RED WINE POACHED PEAR

CLASSIC SHERRY TRIFLE

MAPLE PECAN TART

CHESTNUT MONT BLANC

CONFECTIONARY

MILK CHOCOLATE HAZELNUTS • CARAMEL ALMONDS

DARK CHOCOLATE CHRISTMAS BARK

ASSORTED MACARONS • ASSORTED PRALINES

MONTEBIANCO

CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER

CHOUX PUFF • BISCOTTI

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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