



LA BRASSERIE

Mother's Day

BRUNCH & BLOOMS

SUNDAY, 11 MAY 2025

12.30 P.M. TO 3.30 P.M. | LAST POUR AT 3.15 P.M.

Brunch buffet with complimentary
Flower Arrangement Workshop and Afternoon Tea[^]
exclusively for mothers.

128⁺⁺ per adult; 64⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

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

[^]One complimentary afternoon tea set at The Courtyard /
The Landing Point, with a minimum of one accompanying paying adult,
from 12 May to 12 June 2025.

TO START

WELCOME TIPPLE

APEROL SPRITZ • CLASSIC NEGRONI

FRESH SEAFOOD ON ICE

BOSTON LOBSTER • SNOW CRAB

RED CRAWFISH • HALF-SHELL SCALLOP

SEA PRAWN • BLACK MUSSEL • LITTLENECK CLAM

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

OCEAN'S BOUNTY

LIVE STATION

COLD LOBSTER PARCELS

Boston Lobster, Ikura, Crab Roe Remoulade, Endives

PAN-SEARED HOKKAIDO SCALLOPS

Celeriac, Pernod Sauce, Tarragon Oil

CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BEETROOT CURED SALMON

HERB GRAVLAX • CURED TUNA

Sour Cream, Capers, Sliced Onions

Menu is subject to change without prior notice.





CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

CHORIZO • SALAMI • BEEF BRESAOLA

BLACK FOREST HAM • SMOKED TURKEY HAM

COUNTRY-STYLE PATÉ • DUCK RILLETTES

Cornichons, Pickled Onions, Marinated Olives, Sauerkraut

BAKERY

GRISSINI • PRETZEL • ARTISANAL BREADS

SOUP

CHICKEN & LEEK SOUP WITH BLACK TRUFFLE

CANAPÉS & APPETISERS

PAN-SEARED FOIE GRAS

Orange Marmalade, Toast

COD BRANDADE

Avruga Caviar, Rosti, Sour Cream, Chives

HEIRLOOM TOMATO & BURRATA

Basil Pesto, Olives

RAINBOW QUINOA SALAD

Spinach, Pumpkin, Edamame, Sherry Honey Vinaigrette

SMOKED DUCK & KALE SALAD

Fennel, Fresh Orange, Baby Radish

BLACK PRAWN CAESAR SALAD

Poached Black Tiger Prawns, Romaine Lettuce,
Bacon, Anchovy, Parmesan

COLD CHERRY GAZPACHO

Cucumber, Goat Cheese, Pine Nuts

MENTAIKO TAMAGO

Cucumber & Seaweed Salad, Sesame Dressing

ASSORTED SUSHI AND NIGIRI

SALAD BAR

BASE

Romaine Lettuce • Green Coral • Baby Spinach
Endives • Rocket

SUPPLEMENTS

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

DRESSING

Honey Mustard • Thousand Island • Spicy Ponzu
Italian Dressing • Aged Balsamic Vinegar
Walnut Oil • Avocado Oil • Hazelnut Oil



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LIVE CARVING STATION

ROSEMARY & GARLIC ROAST ANGUS TENDERLOIN

PISTACHIO-CRUSTED NEW ZEALAND LAMB RACK

CHINESE ROAST PORK BELLY & BARBECUED PORK

CANTONESE ROAST DUCK

SIDES

BRAISED PURPLE CABBAGE, APPLE, RAISINS

CAULIFLOWER GRATIN, GRUYERE, BREADCRUMBS

SAUTÉED BROCCOLI, ALMOND BUTTER

MASHED POTATOES, BACON

EGG CRÉPE, CUCUMBER, CHILLI, SPRING ONION

*Horseradish, Mint Jelly, French Mustard, Béarnaise,
Guacamole, Peppercorn Sauce, Red Wine Sauce, Plum Sauce*

WESTERN CUISINE

COFFEE-MAPLE WAGYU BEEF CHEEKS

Charred Onions, Carrots

ROASTED ATLANTIC COD

Lobster Bisque, Cherry Tomatoes

WHITE WINE MUSSELS

Parsley, Shallot Cream

CRAB PACCHERI

Jumbo Crab Lump, Brown Butter, Kombu

DUCK CONFIT

Haricot Vert, Orange

LOCAL FLAVOURS

STIR-FRIED TOM YUM JUMBO PRAWNS

Kaffir Lime, Chilli, Lemongrass

POACHED HAINANESE CHICKEN RICE

Ginger Sauce, Dark Soy Sauce

GOLDEN CHILLI CRAB BAO

MARMITE PORK LOIN

Sesame Seeds, Scallions

BEEF SATAY • CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY

BIRYANI RICE • PAPADUM

Mint Sauce, Mango Chutney



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FRENCH FARM CHEESES

ASIAGO PRESSATO • SAINT-AMURE

MAROILLES • BRIE MAUBERT

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

SWEETS

À LA MINUTE

WARM RASPBERRY CHOCOLATE CAKE

Raspberry Caramel Sauce, Yogurt Chantilly Cream, Fresh Berries

WARM

BREAD & BUTTER PUDDING WITH VANILLA SAUCE

CHOCOLATE PUDDING WITH BERRY COMPÔTE

CAKES

DARK CHOCOLATE HAZELNUT PRALINE

TROPICAL PASSION FRUIT & MANGO

STRAWBERRY CHEESECAKE

LYCHEE ROSE RASPBERRY

VANILLA MILLE-FEUILLE

GÂTEAU OPÉRA

TARTS, FLAN, SHOOTERS

CARAMEL APPLE TARTE TATIN

CASSIS CHOCOLATE TART

KAFFIR LIME TART

CLASSIC CRÈME BRÛLÉE

MANGO COCONUT PANNA COTTA

70% DARK CHOCOLATE & CHERRY MOUSSE

BERRY CRAQUELIN PROFITEROLES

CANELÉ DE BORDEAUX

CHOCOLATE FOUNTAIN

Marshmallow, Strawberry, Biscotti

ICE CREAM & SORBET

VANILLA • CHOCOLATE

STRAWBERRY • RASPBERRY

Chocolate Pearls, Sprinkles,
Almond Flakes, Caramelised Seeds,
Mango Sauce, Raspberry Sauce



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