

LA BRASSERIE



Mother's Day BRUNCH & BLOOMS

10 MAY 2026

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



With a Flower Arrangement Workshop for Mothers

118⁺⁺ per adult; 59⁺⁺ per child (six to 11 years of age),
inclusive of free-flow chilled juices and soft drinks

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

TO START

SEAFOOD GEMS ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

ATLANTIC SEA PRAWN • HALF-SHELL SCALLOP

GREEN MUSSEL • HARD CLAM

*Tabasco, Sweet Chilli Dressing, Spicy Horseradish Dip, Wasabi Mayonnaise
Lemon and Lime Wedge*

SUSHI & NIGIRI

NORWEGIAN SALMON • YELLOWFIN TUNA

TAMAGO *v* • CALIFORNIA ROLL

OSHINKO MAKI *v* • KAPPA MAKI *v*

Gari, Shoyu, Wasabi

CEVICHE

OCTOPUS LEG

Raisin Salmoriglio, Fermented Lemon, Pine Nuts

COLD-WATER SHRIMP

Crème Fraîche, Fresh Dill

EUROPEAN FARM CHEESES

PARMIGIANO REGGIANO • MIMOLETTE

TÊTE DE MOINE • MANCHEGO • COMTÉ

GORGONZOLA • BURRATA DI BUFALA

CHARCUTERIE

FOIE GRAS TERRINE • WAGYU BEEF BRESAOLA

BEEF PASTRAMI • PORK SALAMI ROSETTE

HOUSE-MADE DUCK RILLETTES

Fresh Honeycomb, Acacia Honey, Crudités, Strawberries, Grapes, Dried Fruits, Olives, Premium Nuts, Pickles, Hazelnut Oat Crackers, Assorted Cheese Crackers, Grain Mustards, Extra Virgin Olive Oil

SOUP & BREAD

LOBSTER BISQUE

Fresh Tarragon

PRETZEL • SOURDOUGH • MINI BAGUETTE

OVAL BRIOCHE • SOFT ROLL • MULTIGRAIN

Échiré Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar

FARM SALAD BAR

TOSSED IN PARMIGIANO REGGIANO WHEEL

BASE

Toscana Kale • Red Endive • Baby Spinach • Baby Gem Lettuce • Arugula

SUPPLEMENTS & TOPPINGS

Smoked Duck Breast • Mussels Escabeche • Quail Egg • White Anchovies
Cherry Tomato • Pickled Baby Beets • Semi-Dried Tomato
White Asparagus • Grilled Pepper • Red Onion
Carrot • Cucumber • Sweet Corn Kernels • Kalamata Olives
Pumpkin Seeds • Sunflower Seeds • Chia Seeds • Walnuts • Almonds
Grissini • Sesame Lavosh • Croutons • Bacon Bits

DRESSING

Yuzu Lemon Dressing • Passion Fruit Dressing • Raspberry Dressing
Caesar Dressing • Aged Balsamic Vinegar • Extra Virgin Olive Oil

COMPOUND SALADS

SMOKED DUCK, FETA & EMBER-ROASTED PUMPKIN SALAD

Five Spice-Dusted Duck, Feta Crumble, Maple Bacon,
Glazed Pumpkin, Toasted Pumpkin Seeds

CHARRED OCTOPUS & KIMCHI SALAD

Shredded Carrot, Shoyu Vinaigrette, Furikake, Toasted Sesame

SWEET PEAR & GORGONZOLA SALAD

Aged Balsamic, Toasted Pine Nuts, Mint Chiffonade

ROAST BEEF SALAD

Pickled Onion Rings, Charred Broccoli Florets,
Honey Mustard Dressing, Toasted Pine Nuts

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

WESTERN LIVE STATION

TARTE DE BŒUF WITH NOMAD CAVIAR

MINI LOBSTER SANDWICH

CARVING TABLE

SLOW-ROASTED CARBON-NEUTRAL BEEF PRIME RIB

Morel Whiskey Jus

ROASTED SPRING LAMB LEG

Chimichurri, Ron Zacapa 23 Solera Rum

Mustard Assortment, Horseradish, Mint Jelly, Bearnaise

FARMER'S MARKET

ANGUS BEEF CHEEK

Carrots, Porto and Palo Cortado Wine, Honey Mustard

CHILEAN SEA BASS

Piparra, Capers, Meunière Sauce

SCALLOP AND MUSSEL CASSEROLE

Saffron Velouté

MAGRET DU CANARD

Vermouth, Caramelised Orange, Broccolini

RIGATONI ARRABIATTA

Crispy Basil, Roasted Courgettes

HERB ROASTED SEASONAL VEGETABLES

TRUFFLE POTATO MOUSSELINE v

ORGANIC CORN RIBS v

Paprika, Espelette

PAELLA STATION

SEAFOOD PAELLA • VEGETARIAN PAELLA v

INDIAN SPECIALITIES

MUTTON KEEMA

CHICKEN BIRYANI

FISH TIKKA MASALA

DAL MAKHANI v

SIDES v

HERBAL TOMATO RICE • GARLIC NAAN • PAPADUM

Mango Chutney, Mint Yoghurt

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FROM OUR ASIAN KITCHEN

TRADITIONAL ROAST DUCK & PORK CHAR SIEW PLATTER

HAINANESE POACHED CHICKEN

Ginger & Pandan-Infused Fragrant Rice, House-Made Chilli Sauce,
Ginger Paste, Dark Soya Sauce, Cucumber, Tomato

THE PIER'S LAKSA

Thick Rice Noodles in Rich Laksa Soup,
Poached Tiger Prawn, Quail Egg, Bean Curd Puffs, Fishcake, Silver Sprouts,
Sambal Onion, Dehydrated Laksa Leaf

BEEF SATAY • CHICKEN SATAY

Peanut Sauce

SWEETS

À LA MINUTE

VANILLA CRÊPE

Chantilly Cream, Caramelised Banana, Dark Chocolate,
Mango Passion Fruit, Fresh Berries

WARM DESSERTS

BRIOCHE BREAD & BUTTER PUDDING

RASPBERRY CHOCOLATE PUDDING

WHOLE CAKES & PETITE TREATS

BASQUE BURNT CHEESECAKE • DARK CHOCOLATE FUDGE

OSMANTHUS HONEY PEACH • EARL GREY LAVENDER

RED VELVET PEANUT BUTTER • RASPBERRY ROSE CHOUX

TARTS, TRIFLE & FLAN

DARK CHOCOLATE MACADAMIA TART

GREEN TEA & YUZU TART

MANGO PANNA COTTA

LOCALLY GROWN VANILLA CRÈME BRÛLÉE

MIXED BERRIES TRIFLE

DESSERT SHOOTERS & PETITE TREATS

70% CHOCOLATE SHOOTER • CLASSIC CANELÉ

'I LOVE YOU MUM' CUPCAKE

ASSORTED PRALINES AND MACARONS

CHOCOLATE FOUNTAIN

MARSHMALLOWS • MIXED BERRIES • COOKIES

ASSORTMENT OF FRESH FRUITS

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