

LA BRASSERIE

WINNING FORMULA *Brunch*

4TH & 5TH OCTOBER 2025

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

138⁺⁺ per adult; 69⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices and soft drinks

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

318⁺⁺ per adult, inclusive of free-flow
Ruinart Blanc de Blancs Brut NV champagne,
house wine, beer, and Gin & Tonic

FUEL UP

WELCOME TIPPLE

APEROL SPRITZ • CLASSIC NEGRONI • MIMOSA
NON-ALCOHOLIC BELLINI

FRESH SEAFOOD ON ICE

BOSTON LOBSTER

SNOW CRAB

ATLANTIC TIGER PRAWN

HALF-SHELL SCALLOP

GREEN MUSSEL

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

CURED FISH

BEETROOT CURED SALMON

SMOKED TROUT • SMOKED TUNA

Sour Cream, Capers, Pickled Pearl Onions

CHARCUTERIE

JAMÓN IBÉRICO LEG

PORK SALAMI • BEEF BRESAOLA

MORTADELLA

Cornichons, Cipollini Onions, Marinated Olives

Menu is subject to change without prior notice.

BAKERY

GRISSINI • PRETZEL • ARTISANAL BREAD

SOUP

LOBSTER BISQUE

Crème Fraîche, Croutons, Chives

SNACKS

FOIE GRAS

Brioche, Rhubarb

MINI LOBSTER ROLL

Tobiko Mayonnaise

APPETISERS

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 ROLLS AND NIGIRI

LIVE STATION

HOKKAIDO SCALLOP

Parsnip Puree, Avruga Caviar

SALAD BAR

BASE

Romaine Lettuce • Spinach • Endives

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

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CARVING STATION

WHISKY-AGED PRIME RIB

CRISPY FRIED AUSTRALIAN PORK BELLY

CUMIN-SPICED NEW ZEALAND LAMB LEG

SPICED CHIPOTLE HONEY SPATCHCOCK CHICKEN

MAPLE-GLAZED ROASTED WHOLE DUCK

ASSORTMENT OF SAUSAGES

SIDES

BUTTER ROASTED GARDEN GREENS, SMOKED BACON

MUSHROOM AND LEEK FRICASSEE

POTATO LYONNAISE

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

WESTERN CUISINE

GUINNESS-BRAISED WAGYU BEEF CHEEKS

Roasted Carrots and Asparagus

CHILEAN SEA BASS

Lemon Velouté, Sun-dried Tomatoes

DUCK CONFIT

Cherry Jus, Caramelised Onions

CRAB MAC & CHEESE

Aged Parmesan

WHITE WINE CLAMS

Espelette Pepper, Lemon, Parsley

LOCAL FLAVOURS

COFFEE & HONEY PORK

Spanish Ibérico Pork Loin, Cashew Nuts

CHICKEN SATAY • BEEF SATAY

Lemongrass, Peanut Sauce, Onion, Ketupat, Cucumber

MALA JUMBO PRAWNS

Szechuan Peppercorns, Hot Chilli Bean Paste

BRAISED EE-FU NOODLES

Nameko Mushrooms, Cage-free Egg, Beansprouts

CHICKEN RICE

Chicken Thigh and Breast, Cucumber, Bok Choy,
Chilli, Ginger, Dark Soya Sauce

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY

BIRYANI RICE • PAPADUM

Mint Sauce, Mango Chutney

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FRENCH FARM CHEESE

TOMME DE SAVOIE • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

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

SWEETS

À LA MINUTE

CRÊPES SUZETTE

Orange Caramel Sauce, Chantilly Cream, Fresh Berries

WARM

BREAD & BUTTER PUDDING WITH LOCAL VANILLA SAUCE

FONDANT AU CHOCOLAT WITH BERRY COMPÔTE

CAKES

GÂTEAU OPÉRA

BASQUE BURNT CHEESECAKE

EARL GREY DARK CHOCOLATE HAZELNUT

HONEY STRAWBERRY RHUBARB

LAVENDER HONEY LEMON

TARTS, FLANS, SHOOTERS

APPLE TARTE TATIN

ELDERFLOWER LEMON TART

SALTED HAZELNUT PRALINE CHOCOLATE TART

CLASSIC CRÈME BRULÉE

RASPBERRY PANNA COTTA

MANGO COCONUT

DARK CHOCOLATE SHOOTER

CANELÉS DE BORDEAUX

RASPBERRY CRÈME CRAQUELIN CHOUX

CHOCOLATE FOUNTAIN

Marshmallow, Assorted Fruits

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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

CONFECTIONARY

ASSORTED MACARONS AND PRALINES

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