

LA BRASSERIE

FATHER'S DAY BRUNCH

SUNDAY, 15 JUNE 2025

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

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

166⁺⁺ per adult, inclusive of free-flow beer

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

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*

CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BEETROOT CURED SALMON

HERB GRAVLAX • CURED TUNA

Sour Cream, Capers, Sliced Onions

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 BREAD

SOUP

LOBSTER BISQUE WITH CRÈME FRAÎCHE, CROUTONS

À LA MINUTE

FATHER'S DAY SPECIALS

HAMACHI CRUDO

Tiger's Milk, Ikura, Smoked Chilli, Finger Lime

BLACK TRUFFLE MAC & CHEESE

Beef Brisket

CANAPÉS & APPETISERS

BEEF ROSSINI

Foie Gras, Tenderloin, Spinach, Toast

KING SALMON MOUSSELINE

Avruga Caviar, Rosti, Sour Cream, Chives

PRAWN COCKTAIL

Sea Prawn, Avocado, Celery, Bloody Mary

HEIRLOOM TOMATO & BURRATA

Basil Pesto, Olives

CHIRASHI DON

Tuna, Salmon, Octopus, Tamago

CHUKA HOTATE

Cucumber and Seaweed Salad

SMOKED DUCK SALAD

Fennel, Fresh Orange, Baby Radish

RAINBOW QUINOA SALAD

Spinach, Pumpkin, Edamame, Sherry Honey Vinaigrette

CAULIFLOWER SALAD

Almond Hummus, Chickpeas, Couscous, Kale, Citrus

COBB SALAD

Ham, Bacon, Egg, Romaine Lettuce, Tortilla Chips,
Blue Cheese Ranch

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

Menu is subject to change without prior notice.

CARVING STATION

SOUTHWESTERN ROAST TOMAHAWK

CUMIN & CORIANDER ROAST LEG OF LAMB

ROAST SUCKLING PIG

CHINESE BARBECUED PORK

CANTONESE ROAST DUCK

SIDES

BRUSSELS SPROUTS, CHILLI MAPLE

GRILLED ASPARAGUS, HAZELNUT BUTTER

BRAISED PURPLE CABBAGE, APPLE, RAISINS

DUCK FAT ROASTED POTATOES, CARAMELISED ONIONS

EGG CRÊPE, CUCUMBER, CHILLI, SPRING ONION

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

WESTERN CUISINE

GUINNESS-BRAISED WAGYU BEEF CHEEKS

Charred Onions, Carrots

ROASTED ATLANTIC COD

Pumpkin Purée

WHITE WINE MUSSELS

Parsley, Shallot Cream

CRAB PENNE WITH AURORA SAUCE

Tomato, Vodka Cream, Blue Swimmer Crab

DUCK CONFIT

Haricots Verts, Cherry, Port Wine

LOCAL FLAVOURS

MALA JUMBO PRAWNS

Peanuts, Dried Chilli

COFFEE & MAPLE PORK LOIN

Sesame Seeds, Scallions

SHANGHAI DUMPLINGS

Chilli Oil, Black Vinegar

BEEF SATAY • CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

XO SEAFOOD FRIED RICE

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY • BIRYANI RICE • PAPADUM

Mint Sauce, Mango Chutney

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FRENCH FARM CHEESE

ASIAGO PRESSATO • SAINT-AMURE

MAROILLES • BRIE MAUBERT

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

SWEETS

À LA MINUTE

PROFITEROLES

Vanilla Gelato, Fresh Berries, Hot Chocolate Sauce, Almonds

WARM

BREAD & BUTTER PUDDING WITH VANILLA SAUCE

CHOCOLATE PUDDING WITH BERRY COMPÔTE

CAKES

GUINNESS CHOCOLATE CAKE

EARL GREY CARAMEL PEAR

HAZELNUT CHOCOLATE PRALINE

LEMON LIME CHEESECAKE

GÂTEAU OPÉRA

TARTS, FLANS, SHOOTERS

SEA SALT MILK CHOCOLATE TART

SPICED APPLE TARTE TATIN

YUZU LEMON TART

VANILLA CRÈME BRÛLÉE

MANGO PINEAPPLE PANNA COTTA

70% DARK CHOCOLATE SHOOTER

CANELÉ DE BORDEAUX

CHOCOLATE FOUNTAIN

Marshmallow, Strawberry, Biscotti

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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

CONFECTIONARY

MILK CHOCOLATE ALMONDS

SEA SALT CARAMEL ALMONDS

WHITE / DARK CHOCOLATE FRUITY SLABS

ASSORTED MACARONS

ASSORTED PRALINES

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