

# LA BRASSERIE



## JOIE DE VIVRE WEEKEND BRUNCH

SATURDAY & SUNDAY

12.30 P.M. TO 3.30 P.M. (LAST POUR AT 3.15 P.M.)

118<sup>++</sup> per adult; 70<sup>++</sup> per child (six to 11 years of age),  
inclusive of free-flowing chilled juices and soft drinks

188<sup>++</sup> per adult, inclusive of free-flowing Veuve Clicquot champagne,  
house wine, beer, and Gin & Tonic

298<sup>++</sup> per adult, inclusive of free-flowing Ruinart Blanc de Blancs Brut NV  
champagne, house wine, beer, and Gin & Tonic

### TO START

#### WELCOME TIPPLES

SERVED ON ROTATION

APEROL SPRITZ • CLASSIC NEGRONI • MIMOSA

ALCOHOL-FREE BELLINI

#### SEAFOOD ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

ATLANTIC TIGER PRAWN • HALF-SHELL SCALLOP

GREEN MUSSEL

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

#### CURED FISH

NORWEGIAN SALMON GRAVLAX

SMOKED TROUT • SMOKED TUNA

*Capers, Pickled Pearl Onions, Sour Cream*

#### CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

PORK SALAMI • BEEF BRESAOLA • MORTADELLA

*Cornichons, Pickled Onions, Marinated Olives*

#### BAKERY

GRISSINI • PRETZEL • ASSORTED ARTISANAL BREAD

## SOUP

CHAMPIGNON & TRUFFLES WITH 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

## BRUNCH SPECIAL

### OCEAN & SAND TART

Japanese Yellowfin Tuna, Tasmanian King Salmon, Amberjack,  
Crab, Avocado Mousse, Yuzu, Red Seaweed,  
Kaluga Hybrid Caviar, Ikura

### WAGYU SKIRT ENDIVE BUNDLES

Australian MS 8 Wagyu Skirt, Endives,  
Fresh Basil, Toasted Peanuts, Calamansi

## PASS-AROUND SNACKS

SERVED ON ROTATION

### MINI LOBSTER ROLLS

Sea Urchin Mayonnaise, Nori

### BLOODY MARY PRAWN SHOOTERS

## APPETISERS

### TUNA TATAKI NICOISE

French Beans, Potato, Romaine Lettuce, Egg, Lime Vinaigrette

### PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

### COCKTAIL SHRIMP SALAD

Avocado, Fennel, Blood Orange

### DUCK RILLETTES

Apricot Compôte, Pickled Onions, Sourdough

### WALDORF SALAD

Romaine Lettuce, Granny Smith, Celery, Grapes, Walnuts

### CHUKA IDAKO

Baby Octopus, Seaweed, Cucumber

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

## CARVING STATION

HERB-ROASTED USDA GRAIN-FED PRIME RIB

MALT-ROASTED IBÉRICO PORK BELLY

HAZELNUT-CRUSTED NEW ZEALAND  
GRASS-FED LAMB RACK

SPICED CHIPOTLE HONEY SPATCHCOCK CHICKEN

### SIDES

MASHED POTATOES v

CORN ON COB, PAPRIKA AIOLI v

BRAISED CABBAGE, PICKLED MUSHROOMS v

*Merlot Jus, Brandy Peppercorn, Lemon Crema,  
Dijon Mustard, Horseradish, Mint Jelly*

## WESTERN CUISINE

CONFIT DE CANARD

Morello Cherries, Thyme

PAN-SEARED ATLANTIC COD

Puttanesca, Vine Tomatoes

TRUFFLE RIGATONI v

Wild Mushrooms, Black Truffles, Aged Parmesan

COFFEE & MAPLE-BRAISED WAGYU BEEF CHEEKS

Charred Onions, Carrots

MOULES MARINIÈRES

Chardonnay, Eschallot Cream, Parsley, Garlic Soldiers

## LOCAL FLAVOURS

ORANGE-GLAZED IBERICO PORK

Battered Spanish Ibérico Pork Loin, Grand Marnier

SALTED EGG JUMBO PRAWN

Salted Egg Yolk, Butter, Curry Leaf

BEEF AND CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

WOK-FRIED SEAFOOD NOODLES

## INDIAN CUISINE

BUTTER CHICKEN

LAMB ROGAN JOSH

PALAK PANEER v

### SIDES

BIRYANI RICE • PAPADUM

*Mint Sauce, Mango Chutney*



## FRENCH FARM CHEESES

TOMME DE SAVOIE • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

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

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## SWEETS

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### À LA MINUTE

BERRIES FOREST

Strawberry Cream, Liquid Nitrogen Raspberry Sorbet,  
Fresh Berries, Yuzu & Flower Snow

### WARM DESSERTS

DARK SWEET CHERRY CLAFOUTIS WITH VANILLA SAUCE

FONDANT AU CHOCOLAT WITH VANILLA SAUCE

### CAKES

HONEY EARL GREY HAZELNUT • GÂTEAU OPÉRA

APPLE TARTE TATIN • MILLE-FEUILLE

TROPICAL PASSION FRUIT & MANGO

BASQUE BRUNT CHEESECAKE

### TARTS, FLAN, SHOOTERS

LEMON VERBENA TART

SALTED HAZELNUT PRALINE CHOCOLATE TART

COCONUT MANGO PINEAPPLE

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

MONTEBIANCO

70% DARK CHOCOLATE MOUSSE

CANELÉ DE BORDEAUX

CHOUQUETTES

### CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER

CHOUX PUFF • BISCOTTI

### ICE CREAM & SORBET

SERVED ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

### SEASONAL FRUIT & FRESH BERRIES

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