



LA BRASSERIE



Bastille Brunch

SATURDAY & SUNDAY

11 & 12 JULY 2026

12.30 P.M. TO 3.30 P.M.

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

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



SEAFOOD ON ICE

Boston Lobster, Alaskan King Crab Leg,
Half Shell Scallop, Fresh Sea Prawns,
Black Mussels

CONDIMENTS

Cocktail Dip, Garlic Aioli, Marie Rose Dip,
Tabasco, Lemon Wedge, Lime Wedge



OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS
MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



CURED FISH

Smoked Gravlax Salmon,
Smoked Tuna, Smoked Trout,
Citrus-cured Hamachi

CONDIMENTS

*Capers, Dill Crème Fraîche, Lemon Supremes,
Red Onion, Horseradish*

CHEESEBOARD

Assortment of Cheeses

CONDIMENTS

*Honey, Grapes, Figs, Crackers, Almonds, Walnuts,
Assorted Dried Fruits, Assorted Jams*

CRUDITÉS

Carrot, Cucumber, Celery

CHARCUTERIE

Saucissons, Bayonne Ham,
Salami, Wagyu Beef Bresaola,
Chorizo, Duck Rillettes

CONDIMENTS

Cornichon, French Mustards, Marinated Olives, Honey

ARTISANAL BREAD

Sourdough, Baguette,
Multigrain, Walnut Bread, Dark Rye,
Brioche, Green Olive & Gruyère Loaf



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APPETISERS & SALADS

Heirloom Tomatoes, Red Onion, Olive, Fresh Basil v

Marinated Seafood, Pickled Fennel,
Orange Vinaigrette

Smoked Duck, Granny Smith, Celeriac Remoulade

Potato Salad, Fresh Herbs, Mustard Vinaigrette,
Cornichons v

Salad Niçoise, Tataki Tuna, Quail Egg

SALAD BAR

Romaine Lettuce, Arugula, Mesclun,
Kale, Endive

CONDIMENTS

*Roasted Pumpkin, Piquillo Pepper, Pickled Mushrooms,
Marinated Olives, Cherry Tomato, Cucumber,
Broccoli, Beetroot, Quail Eggs, Sweetcorn Kernels, Artichokes,
Prawns, Smoked Chicken, Herb Croutons, Anchovies, Parmesan, Pine Nuts*

DRESSING

*Classic Caesar, Thousand Island, Lemon Mustard Dressing,
Passion Fruit Dressing, Raspberry Dressing, Goma Dressing,
Balsamic Vinegar, Extra Virgin Olive Oil, Avocado Oil, Hazelnut Oil
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SOUP

Lobster Bisque



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AMUSE BOUCHES

Foie Gras Terrine, Black Truffle, Pain d'Épices,
Raspberry Gel

Oscietra Caviar, Cage-Free Egg Mimosa, Choux

Tart of Scallop and Royal Salmon, Fermented Apple,
Citrus Crème Fraîche

CARVING STATION

Côte de Bœuf, Gratin Dauphinois,
Caramelized Shallot Jus

Roasted Lamb Rack, Herb Crust, Ratatouille,
Olive-Chorizo Jus

Salt-Crusted Sea Bass, Menton Lemon,
Pink Peppercorn

CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Bearnaise Sauce



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UNDER THE HEATING LAMP

SPECIALS

Pan-seared Duck Foie Gras,
Grapefruit, Capers

Cage-Free Egg Cocotte, Mushroom Duxelles,
Asparagus

Burgundy Snails,
Parsley-Garlic Butter, Baguette

Lobster Thermidor

WESTERN CUISINE

Duck Confit, Melted Leek, Balsamic Jus

Patagonian Toothfish, Braised Fennel,
Crustacean Reduction

Coq Au Vin, Bacon, Mushroom, Onion

Penne Pasta, Morel Mushroom Cream, Spinach



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ASIAN DELIGHTS

Hainanese Chicken Rice, Traditional Condiments

Singapore Laksa, Prawn, Quail Egg,
Cucumber, Laksa Leaf

Chicken & Beef Satay, Peanut Sauce,
Onion, Ketupat, Cucumber

INDIAN SPECIALS

Chicken Tikka Masala

Boneless chicken cooked in butter gravy

Lamb Rogan Josh

Slow-cooked lamb with masala spice

Palak Paneer v

Paneer cheese with creamy spinach gravy

SIDES & CONDIMENTS

Biryani Rice, Mint Sauce, Mango Chutney, Papadum



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SWEET INDULGENCES

À LA MINUTE

Crêpes Sucrées

*Chantilly Cream, Caramelised Banana, Dark Chocolate,
Mango Passion Fruit, Fresh Berries, Chocolate crumble,
Granola, Almond, Hazelnut, Chocolate pearls*

CAKES

Strawberry Fraisier

Gâteau Opéra

Apple Tarte Tatin

Basque Burnt Cheesecake

Mille Feuille

TARTS, FLANS & SHOOTERS

Raspberry And Rose Choux Puff

Mireia Vanilla Crème Brûlée

Hazelnut Dark Chocolate Tart

Tarte au Citron Meringuée

Canelé de Bordeaux

Mango Pineapple Crème Bavaoise

70% Mousse au chocolate

Calvados Poach Pears



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WARM DESSERTS

Dark Sweet Cherry Flaugnarde, Vanilla Sauce
Fondant Au Chocolat, Berries Compote

CONFECTIONARY

Madeleines

Pates de fruits

Dark Chocolate Mixed Nuts Slab

Ivory Chocolate Fruity Slab Assorted Macarons

Pralines & Cookies

SEASONAL FRUITS & FRESH BERRIES

Watermelon, Cantaloupe,

Pineapple

Strawberry

CHOCOLATE FOUNTAIN

Marshmallow, Choux Puff

SELECTION OF ICE CREAM & SORBETS



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