

LA BRASSERIE

Lunar New Year's Eve

BRUNCH BY THE BAY

21 January 2023

12.30 p.m. to 3.30 p.m.

Last pour for beverages at 3.00 p.m.

Les Fruits de Mer

Poached Tiger Prawns

Half Shell Scallop

Poached Snow Crab

Boston Lobster

New Zealand Blue Shell Mussels

HOUSE-MADE DIPS

Curry Remoulade, Mary Rose Sauce,
Cocktail Sauce

Les Œufs

Mini Truffle Egg Sandwich

L'œuf Mimosa

Mayonnaise, Tabasco, Italian Parsley

La Soupe

Sea Treasures Soup

Crab Meat, Fish Maw, Conpoy

Boulangerie

French Breakfast Pastries,
Assorted Muffin, Sourdough, Multigrain,

Soft Roll

Charcuterie

ON ROTATION BASIS

Prosciutto di Parma

Chicken Ham, Pâté de Campagne

Hungarian Salami, Spicy Chorizo

Rosette, Bresaola, Forest Ham

Saumon

Salmon Gravlax, Smoked Salmon

CONDIMENTS

Caper Berries, Red Onion, Lemon

Salade

INDIVIDUAL PORTION

Papaya Salad

King Prawns, Sweet Chilli Sauce, Peanut

Kou Shui Ji

Braised Chicken, Szechuan Chilli Sauce,
Sesame, Cilantro

Salade Corner

Endive, Romaine, Kale,

Baby Spinach, Red Radicchio

CONDIMENTS

Marinated Olives, Cucumber, Beetroot,

Grated Cheese, Sweet Corn Kernel, Artichokes, Pickled

Anchovies, Heirloom Cherry Tomato, Sunflower Seed,

Pumpkin Seed, Hazelnut, Almond

DRESSINGS

Passion Fruit, Caesar, Honey Mustard,

Roasted Sesame, Balsamic, Thousand Island

Rôtisserie

Slow-roasted Beef Ribeye

Crispy Australian Pork Belly

Roasted Farm Duck

Baked Whole Sea Bass

SIDES

Roasted Baby Potatoes

Sautéed Baby Root Vegetables, Wood Ear

Mushroom, Crisp Garlic

Classic Ratatouille

SAUCE

Veal Jus, Plum Sauce, Sambal Chilli Sauce
Dijon Mustard, Whole Grain Mustard

Petit Plat Chaud

Escargots

Butter-baked Snail, Garlic, Parsley, Tomato, Garlic Bread

Chicken & Beef Satay

Ketupat, Cucumber, Red Onions, Chunky Peanut Sauce

Chorizo & Prawn

Tiger Prawn spicy Chorizo, Pine Nuts

Baked Cod Fish

Miso Glaze, Heirloom Vegetables

Ee-Fu Noodle

Nameko Mushroom, Sliver Sprout

Braised Wagyu Beef cheek

Soya sauce, Root Vegetables, Chestnut

Curry Samosa
Mint Chutney

Golden Mantou
Chilli Crab Meat Sauce

Seafood Croquette
Szechuan Chilli Aioli

Pâtisserie

Lavender Earl Grey-poached Pears

Lemon Verbena Meringue Tart

Basque Burnt Cheesecake

Berry Charlotte

Pandan Chiffon Cake

Double Fudge Chocolate Cake

Golden Mango Panna Cotta

70% Dark Chocolate Hazelnut Shooter

Apple Tart with Vanilla Sauce

Lunar New Year Cookies & Sweets

Crème Glacée

Vanilla & Chocolate Ice Cream

Plateau De Fromages

FOUR TYPES ON ROTATION

Mimolette, Brie, Bleu D'Auvergne, Gruyère,

Manchego, Comté, Goat Cheese,

Tomme de Savoie

CONDIMENTS

Dried Apricot, Dried Cranberry,

Honey, Grapes, Quince Jam, Crackers

GLUTEN-FREE

VEGETARIAN

CONTAINS PORK

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