



LA BRASSERIE



Bastille Brunch

SATURDAY & SUNDAY

11 & 12 JULY 2026

12.30 P.M. TO 3.30 P.M.

LAST POUR AT 3.15 P.M.

118⁺⁺ per adult; 59⁺⁺ 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

Marinated Seafood

Pickled Fennel, Orange Vinaigrette

Smoked Duck

Granny Smith, Celeriac Remoulade

Potato Salad

Fresh Herbs, Mustard Vinaigrette, Cornichons

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

Avocado Oil, Hazelnut Oil



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SOUP

Lobster Bisque

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 and Chanterelle Mushroom Cream, Spinach



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ASIAN DELIGHTS

Hainanese Chicken Rice

Singapore Laksa

Prawn, Quail Egg, Cucumber, Laksa Leaf

Chicken & Beef Satay

Lemongrass, 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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