LA BRASSERIE

NEW YEAR'S BRUNCH BUFFET

1 January 2027 | 12.30 p.m. to 3.30 p.m.

$128* *per adult,* ***$64**** *per child, inclusive of free-flow selected non-alcoholic beverages*

$248* *per adult, inclusive of free-flow champagne and selected alcoholic beverages*

SEAFOOD ON ICE

Boston Lobster
Half Shell Scallop
Prawn
Hard-shell Clam
Green Lip Mussel
Alaskan King Crab Leg

Condiments: *Lemon Wedge, Lime Wedge, Tabasco, Sweet Chilli Dressing, Horseradish, Wasabi Mayonnaise*

PARMESAN WHEEL CAESAR SALAD

Baby Gem Lettuce
Red Endive
Baby Spinach
Arugula
Kale
Baby Spinach

Condiments: *Smoked Duck Breast, Quail Egg, White Anchovy, White Asparagus, Red Onion, Grilled Pepper, Chia Seed, Pumpkin Seed, Sunflower Seed, Walnut, Almond, Sesame Lavash N, Mussel Escabeche, Cherry Tomato, Cucumber, Sweet Corn, Beetroot, Crouton, Kidney Bean, Sun-Dried Tomato, Pickled Pearl Onion, Caper, Olive, Gherkin, Edamame, Chickpea, Almond Flake, Bacon P*

Dressing: *Caesar Dressing, Yuzu Lemon Dressing, Raspberry Dressing, Asian Sesame Dressing, Aged Balsamic Vinegar, Extra Virgin Olive Oil*

CHARCUTERIE & CHEESE

Parmigiano Reggiano
Mimolette
Tête de Moine
Manchego
Gorgonzola

Contains P Pork N Nuts

LA BRASSERIE

Comté
Burrata Di Bufala
Foie Gras Terrine
Wagyu Bresaola
Pork Salami Rosette
Beef Pastrami
House-made Duck Rillette

Condiments: *Honeycomb, Acacia Honey, Strawberry, Grape, Vegetable Crudité, Heirloom Olive, Dried Apricot, Sultana, Dried Prune, Walnut N , Pecan Nut N, Macadamia Nut N, Grain Mustard, Cornichon, Silver Onion, Hazelnut Oat Cracker N, Cheese Cracker*

COMPOUND SALAD

Roasted Beet, Citrus Vinaigrette, Whipped Goat Cheese, Kale
Oriental Smoked Duck Salad, Mandarin Orange Vinaigrette
Truffle Potato Egg Salad, Artichoke, Sun-dried Tomato
Crab & Prawn Salad, Marie Rose Dressing
Hot and Spicy Beef Salad, Nori, Pickled Kimchi

PASS AROUND CANAPÉ

Nomad Caviar, Cage-Free Egg Mimosa, Hanaho, Choux
Alaskann Crab Tart, Smoked Salmon, Citrus Crème Fraîche
Squid Ink Paella, Octopus, Prawn, Scallop

SOUP

Lobster Bisque

ARTISANAL BREAD

Hot Cross Bun
Pretzel
Sourdough
Focaccia
Mini Baguette
Oval Brioche
Soft Roll
Multigrain

Condiments: *Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar*

JAPANESE

Sashimi
Yellowfin Tuna
Assortment of Sushi and Maki Rolls
Pickled Ginger, Wasabi, Shoyu

Contains N Nuts

LA BRASSERIE

INDIAN

Methi Chicken Masala
Fish Tikka Masala
Mutton Keema
Tomato Herb Rice
Naan Bread
Chapati
Papadum

Condiments: *Cucumber Raita, Mango Chutney*

CARVING TABLE

Slow Roasted Prime Rib, Morel Whiskey Jus
Cherna De Vivero Red Garoupa, Bilbaina, Exotic Spice, Olive

Condiments: *Mint Jelly, Mustard, Horseradish, Bearnaise*

WESTERN

Tarte De Boeuf, Nomad Caviar
Mini Lobster Roll
Truffle Potato Mousseline ♦
Organic Corn Cob, Paprika, Espelette Pepper ♦
Angus Beef Cheek, Porto, Palo Cortado, Honey Mustard,
Baby Carrot, Scallop & Mussel Casserole, Saffron Velouté,
Rigatoni Arrabbiata, Basil, Magret De Canard,
Herb Roasted Seasonal Vegetable, Courgette,
Vermouth, Caramelised Orange, Broccolini,
Chilean Sea Bass, Piparra, Caper, Meunière Sauce

ASIAN

Hainanese Chicken
Ginger & Pandan Infused Fragrant Rice

Condiments: *House-made Chilli Sauce, Ginger,*
Dark Soya Sauce, Cucumber, Tomato

Pier's Laksa S N
Thick Rice Noodle, Laksa Broth, Tiger
Prawn, Quail Egg, Bean Curd Puff,
Fish Cake, Silver Sprout, Sambal Onion, Laksa Leaf

Roasted Duck
Pork Char Siew P
Beef & Chicken Satay, Peanut Sauce

Contains P Pork N Nuts S Seafood ♦ Vegetarian Option

LA BRASSERIE

SWEET INDULGENCE

Coffee Citrus Caramel
Basque Burnt Cheesecake
Chocolate Hazelnut Praline
Black Forest
Strawberry Lavender
Passion Fruit Mango
Earl Grey Orange
Dark Chocolate Hazelnut Choux Puff
Dark Chocolate Shooter
Lemon Yuzu Tart
Madagascar Vanilla Crème Brûlée
Alphonso Mango Panna Cotta, Berry
Salted Caramel Chocolate Tart
Cinnamon Red Wine Poached Pear

CONFECTIONARY

Raspberry Chocolate Hazelnut
Caramel Chocolate Almond
Assortment of Macarons, Pralines and Candy

WARM DESSERT

Butter Brioche Pudding, Vanilla Sauce
Fondant au Chocolat, Berry Compote

LIVE STATION

Snow Kiss
Yoghurt Raspberry Meringue, Lime Gel, Strawberries Crèmeux,
Vanilla Chantilly Cream, Berry, Yuzu Chocolate Snow

Prices are stated in Singapore Dollars,
subject to service charge and prevailing government taxes.