



LA BRASSERIE

Father's Day Brunch

FATHER'S DAY EXCLUSIVE

COGNAC TASTING SESSION

SUNDAY, 16 JUNE 2024

Held in collaboration with Moët Hennessy, fathers dining at our Father's Day Brunch are invited to a cognac tasting session.

Discover the complex flavours of XO and VSOP cognacs from time-honoured cognac brand, Hennessy, along with an exclusive door gift from The Fullerton Bay Hotel.

*Exclusively for fathers dining on Sunday, 16 June 2024.
Registration is required, at least one day in advance.*

FIRST SESSION: 2.15 P.M. TO 2.35 P.M.
SECOND SESSION: 2.40 P.M. TO 3.00 P.M.

PETIT ENTRÉE

LIVE STATION

PAN-FRIED FOIE GRAS

Spiced Honey, Brioche

SEAFOOD ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

HALF SHELL SCALLOP • RED CRAWFISH

FRESH SEA PRAWN • BLACK MUSSEL

CONDIMENTS

*Lime Dip, Cocktail Dip, Curry Mayonnaise,
Spicy Aioli, Tabasco, Lemon Wedge, Lime Wedge*

CURED FISH

SMOKED NORWEGIAN SALMON • GRAVLAX

SMOKED TUNA • SMOKED HADDOCK

SPICY CURED SALMON

CONDIMENTS

Capers, Sour Cream, Sliced Shallots, Baby Radish, Cucumber Batons

v - Vegetarian option

Menu is subject to change without prior notice.





CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

SALAMI • COUNTRY-STYLE PÂTÉ • BEEF BRESAOLA

CHORIZO • DUCK RILLETTES

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives, Fruit Mustard, Caper Berries

BOULANGERIE

SOURDOUGH • MULTIGRAIN • DARK RYE

GREEN OLIVE GRUYERE LOAF

BAGUETTE • BREAD ROLLS

SALAD BAR

BASE

Romaine Lettuce • Endives • Radicchio • Curly Kale

SUPPLEMENTS

Roasted Mushroom • Piquillo Pepper • Balsamic Pickled Onion
Chickpea • Edamame • Cherry Tomato • Broccoli • Beetroot
Kidney Bean • Sweet Corn Kernel • Herb Crouton
Anchovies • Grated Parmigiano • Pine Nut

DRESSING

Classic Caesar • Thousand Island • French Dressing
Ponzu Dressing • Balsamic Vinegar
Olive Oil • Avocado Oil • Hazelnut Oil • Pistachio Oil

APPETISERS

LIVE STATION

KING SALMON CEVICHE

Tiger's Milk, Hard Taco, Ikura

WAGYU SHORTRIBS

Spicy Garlic Hummus, Pita Bread, Cucumber Salad, Lime Yoghurt

COLD STARTERS

MEDITERRANEAN VEGETABLES **V**

Eggplant Baba Ganoush

COBB SALAD

Grilled Chicken, Roquefort Ranch, Bacon, Cherry Tomatoes, Avocado

ROASTED CORN & BEAN SALAD

Smoked Duck, Lettuce, Risoni, Paprika Vinaigrette

PRAWN SALAD

Lettuce, Celery, Bloody Mary Dressing

RUSSIAN POTATO SALAD

Trout, Herring Caviar, Spring Peas

HEIRLOOM TOMATO SALAD **V**

Burrata, Olive, Basil Pesto

JAPANESE OCTOPUS SALAD

ASSORTED SUSHI ROLLS & MAKI

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SOUP

LOBSTER BISQUE

Brandy Crème Fraîche, Croutons

CARVING STATION

ANGUS TOMAHAWK

Brandy Peppercorn Sauce

SLOW-ROASTED CUMIN LAMB LEG

Mint Jelly

BOURBON-GLAZED PORK RIBS

GARLIC CRUSTED SEABASS

Dill Velouté

BACON FAT ROASTED POTATO

Vegetable Caponata

CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce

WESTERN CUISINE

ALANTIC SNAPPER

Arrabiata, Asparagus

BEER-BRAISED MUSSELS

DUCK CONFIT

Balsamic Jus

BEEF BOURGUIGNON

PENNE RIGATE

Seafood Ragoût

ASIAN CUISINE

BRAISED TRUFFLE DUCK EE-FU NOODLES

CHICKEN & BEEF SATAY

Peanut Sauce, Onion, Ketupat, Cucumber

CHILLI SOFT-SHELL CRAB

INDIAN CUISINE

CHICKEN CURRY

LAMB ROGAN JOSH

DHAL CURRY **V**

BIRYANI RICE

CONDIMENTS

Mint Sauce, Mango Chutney, Papadum

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FARM CHEESE SELECTION

TOMME DE SAVOIE • MANCHEGO • BRIE DE MEAUX

MIMOLETTE • CAMEMBERT

CONDIMENTS

*Honey, Grapes, Figs, Crackers, Bread Sticks, Quince Paste,
Assorted Nuts, Dried Fruits, Assorted Artisanal Jam*

- Desserts -

À LA MINUTE

CHOCOLATE FONDANT CAKE

Mango Caramel Sauce, Yoghurt Chantilly Cream, Mixed Berries

WARM DESSERTS

BREAD & BUTTER PUDDING

Vanilla Sauce

DARK SWEET CHERRY CLAFOUTIS

Berry Compote

CAKES

MANGO TROPICAL

OOLONG LYCHEE MOUSSE

PEANUT BUTTER DARK CHOCOLATE

FULLERTON SIGNATURE CHOCOLATE CAKE

GÂTEAU OPÉRA

BASQUE BURNT CHEESECAKE

TARTS, FLAN, SHOOTERS

MADAGASCAN VANILLA CRÈME BRÛLÉE

SALTED HAZELNUT PRALINE CHOCOLATE TART

LEMON VERBENA TART

CLASSIC CANELÉ

COCONUT MANGO PINEAPPLE

70% DARK CHOCOLATE MOUSSE

CONFECTIONARY

MILK CHOCOLATE HAZELNUTS • CARAMEL ALMONDS

DARK CHOCOLATE MIXED NUTS SLAB

IVORY CHOCOLATE FRUITY SLAB

ASSORTED MACARONS, PRALINES & COOKIES

ICE CREAM & SORBET

ON ROTATION

VANILLA • CHOCOLATE • LEMON • RASPBERRY

CHOCOLATE FOUNTAIN

Marshmallow, Assorted Fruits



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