

LA BRASSERIE



LE BRUNCH BY THE BAY

SATURDAY & SUNDAY

12.30 P.M. TO 3.30 P.M.

Last pour for beverages at 3.15 p.m.



Les Fruits de Mer

Boston Lobster

Alaskan King Crab Leg

Half Shell Scallop

Fresh Sea Prawn

Black Mussel

CONDIMENTS

Lime Dip, Cocktail Dip, Curry Mayonnaise, Spicy Aioli,

Lemon Wedges, Tabasco

Cured Fish

Smoked Norwegian Salmon

Citrus-cured Hamachi

Beetroot-cured Salmon

CONDIMENTS

Capers, Sour Cream, Sliced Onion

Charcuterie

Freshly Carved Jamón Ibérico,
Salami, Black Forest Ham,
Beef Bresaola, Chorizo, Duck Rillettes

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives

Plateau De Fromage

Tomme de Savoie, Manchego,
Brie de Meaux, Mimolette, Camembert,
Burrata, Parmigiano Reggiano

CONDIMENTS

Honey, Grapes, Figs, Crackers
Assorted Nuts, Dried Fruits, Assorted Jam,
Carrot Stick, Celery Stick, Cucumber Stick

Boulangerie

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere Loaf,
Baguette, Bread Rolls

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

Salade

Romaine Lettuce, Arugula,
Mesclun, Red Chicory

CONDIMENTS

Roasted Pumpkin, Piquillo Pepper, Pickled Mushroom,
Marinated Olive, Cherry Tomato, Cucumber, Broccolini,
Beetroot, Sweet Corn Kernel, Artichoke,
Herb Crouton, Anchovy, Parmesan, Pine Nut

DRESSING

Classic Caesar, Thousand Island, Passion Fruit,
Roasted Sesame, Balsamic Vinegar,
Extra Virgin Olive Oil, Avocado Oil, Hazelnut Oil

Heirloom Tomato

Cracked Pepper, Olive Oil, Fresh Basil

Smoked Duck

Shaved Fennel, Orange Vinaigrette

Layered Eggplant

Feta Cheese, Pesto, Organic Sweet Corn, Sun-dried Tomato

Potato Salad

Bacon, Chive, Mustard

Marinated Stone Crab Meat

Granny Smith, Cucumber, Ikura

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Nomad Caviar Station

Crème Fraîche, Blini, Chive
Lobster Confit, Cauliflower Purée
Hokkaido Scallop, Lemon Oil

Rôtisserie

Slow-roasted Prime Rib of Beef
Potato Gratin, Caramelised Shallot Jus

Roasted Lamb Rack

Herb Crust, Ratatouille, Garlic Sauce

Crispy Roasted Pork Belly

Pickled White Cabbage, Apple Purée, Smoky Jus

CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Bearnaise Sauce

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La Soupe

ON ROTATION BASIS

Lobster Bisque

Champignon & Truffle Pottage

Jerusalem Artichoke Velouté

Western Cuisine

Roasted Duck Breast

Glazed Cherry, Balsamic Jus

Cod Fish

Braised Fennel, Crustacean Reduction

Chorizo Prawn

Pine Nut, Fresh Tarragon

Braised Beef Cheek

Carrot, Red Wine Jus

Penne Pasta

Morel Mushroom Cream, Spinach

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Asian Cuisine

Ee-Fu Noodles

Nameko Mushroom, Silver Sprout

Chicken & Beef Satay

Peanut Sauce, Onion, Ketupat, Cucumber

Hainanese Chicken Rice

Boneless Simmered Chicken, Fragrant Rice

Indian Cuisine

Chicken Tikka Masala

Boneless Chicken in Butter Gravy

Lamb Rogan Josh

Masala-spiced Slow-cooked Lamb

Palak Paneer

Paneer Cheese, Creamy Spinach Gravy

Biryani Rice

CONDIMENTS

Mint Sauce, Mango Chutney, Papadum

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Pâtisserie

Cakes

Fullerton Signature Chocolate Cake

Ondeh Ondeh

Tropical Mango Passion Fruit

Caramelised Peanut Praline Chocolate Brownie

Raspberry Strawberry Victoria Sponge

Lychee Mousse Vanilla

Butter Brownie Praline Cake

Tart, Flan, Shooters

Classic Crème Brûlée

Bitter Chocolate Tart

Vanilla Crème Craquelin Profiteroles

Nyonya Trifle

Chocolate Mousse Cherry

Local Delights

Assorted Nyonya Kueh

Pandan Chiffon

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Confectionery

Milk Chocolate Almond
Sea Salt Caramel Almond
Fruity Ivory Chocolate Slab
Assorted Macaron
Assorted Praline
Assorted Cookie

Warm Dessert

ON ROTATION BASIS

Bread Butter Pudding, Vanilla Sauce
Chocolate Pudding, Mixed Berry Compote

Seasonal Fruits & Berries

Watermelon | Cantaloupe | Honeydew
Dragon Fruit | Pineapple
Strawberry | Blueberry

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Chocolate Fountain

CONDIMENTS

Marshmallow, Chocolate Wafer,
Choux Puff, Biscotti

Action Station

Crepes Suzette
Orange Caramel Sauce, Chantilly Cream, Berries

Crème Glacée

FLAVOURS ON ROTATION BASIS

Vanilla | Chocolate | Strawberry
Raspberry Sorbet



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