

LA BRASSERIE



Mother's Day Brunch

MOTHER'S DAY EXCLUSIVE

SCENTED CANDLE-MAKING WORKSHOP

*Mothers are invited to a scented candle-making workshop,
included with the Mother's Day Brunch.*

*Using naturally derived, environmentally friendly beeswax,
the hands-on experience includes a choice of over
12 delicious food-related scents, from
French pear to crème caramel.*

*Decorative dried blossoms will promise a unique
hand-poured candle that looks as lovely as it smells.*

Registration is required, at least one day in advance.

SUNDAY, 12 MAY 2024

VENUE: COMPASS FLOATING POD

FIRST SESSION: 1.00 P.M. TO 1.45 P.M.

SECOND SESSION: 2.00 P.M. TO 2.45 P.M.

CAVIAR BAR

NOMAD CAVIAR

ACCOMPANIMENTS

Lobster Confit • Hokkaido Scallop • Crème Fraîche
Blini • Chive • Cauliflower Puree • Lemon Oil

SEAFOOD ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

HALF SHELL SCALLOP • FRESH SEA PRAWN • BLACK MUSSEL

CONDIMENTS

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

CURED FISH

SMOKED NORWEGIAN SALMON • SPICY CURED SALMON

GRAVLAX • SMOKED HADDOCK

SMOKED TUNA

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 • BLACK FOREST HAM • BEEF BRESAOLA

CHORIZO • DUCK RILLETTES

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives

BOULANGERIE

SOURDOUGH • MULTIGRAIN • DARK RYE • GREEN OLIVE

GRUYERE LOAF • BAGUETTE • BREAD ROLLS

SALAD BAR

BASE

Romaine Lettuce • Arugula • Mesclun • Red Chicory

SUPPLEMENTS

Roasted Pumpkin • Piquillo Pepper • Pickled Mushroom • Beetroot
Marinated Olives • Cherry Tomato • Cucumber • Broccolini
Sweet Corn Kernel • Artichoke • Herb Croutons
Anchovies • Parmesan • Pine Nuts

DRESSING

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

APPETISERS

CRAB BURRITOS

LIVE STATION

*Ikura, Smoked Avocado Tartare, Heirloom Tomato,
Hybrid Kaluga Caviar*

WAGYU SKIRT LETTUCE BUNDLE

LIVE STATION

Green Mango, Hazelnut, Basil, Chilli Soy

COLD STARTERS

MEDITERRANEAN VEGETABLES

Eggplant Baba Ganoush v

TEA-SMOKED DUCK SALAD

Passion Fruit, Green Tea

BUTTERNUT PUMPKIN SALAD

Macadamia, Feta Cheese, Floral Honey v

PRAWN SALAD

Lettuce, Celery, Bloody Mary Dressing

RUSSIAN POTATO SALAD

Spring Peas, Trout, Herring, Caviar

HEIRLOOM TOMATO

Peach, Mint, White Balsamic Dressing v


MARINATED CHUKA SCALLOPS

Wakame, Cucumber

ASSORTED SUSHI ROLLS AND MAKI

v - Vegetarian option

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SOUP

LOBSTER BISQUE

LIVE STATION

PAN-FRIED FOIE GRAS

Spiced Honey Granola

CARVING STATION

SLOW-ROASTED PRIME RIB OF BEEF

Potato Gratin, Caramelised Shallot Jus

ROSEMARY-CRUSTED LAMB RACK

Herb Crust, Ratatouille, Garlic Sauce

ASIAN-STYLE ROASTED PORK BELLY

Pickled White Cabbage, Apple Purée, Smoky Jus

SALT-BAKED CHILEAN SEA BASS

Lemon Tarragon Vierge

CONDIMENTS

*Horseradish, Mint Jelly, French Mustard,
Bearnaise Sauce*

WESTERN CUISINE

SEA BASS

Capers, Lemon

ROSE WINE-BRAISED MUSSELS

BEEF BOURGUIGNON

Pine Nuts, Fresh Tarragon

BRAISED BEEF CHEEK

DUCK CONFIT

Cherry Jus

PENNE RIGATE

Seafood Ragout

ASIAN CUISINE

WHITE PEPPER SOFT SHELL CRAB

YANG CHOW FRIED RICE

CHICKEN & BEEF SATAY

Peanut Sauce, Onion, Ketupat, Cucumber

INDIAN CUISINE

CHICKEN TIKKA MASALA


LAMB ROGAN JOSH

PALAK PANEER **v**

CONDIMENTS

*Briyani Rice, Mint Sauce, Mango Chutney,
Papadum*

v - Vegetarian option
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FARM CHEESE SELECTION

TOMME DE SAVOIE • MANCHEGO • BRIE DE MEAUX

MIMOLETTE • CEMBERT • BURRATA

PARMIGIANO REGGIANO

CONDIMENTS

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

- Desserts -

À LA MINUTE

CHOCOLATE FONDANT CAKE

Mango Caramel Sauce, Chocolate Wafer, Choux Puff, Biscotti

WARM DESSERTS

ON ROTATION

BREAD & BUTTER PUDDING

Vanilla Sauce

CHOCOLATE PUDDING

Berries Compote

CAKES

STARWBERRY CHEESE MOUSSE

TROPICAL PASSION FRUIT & MANGO CAKE

MIXED BERRIES IVORY SPONGE

LYCHEE & VANILLA MOUSSE

DARK CHOCOLATE PRALINE CAKE

ONDEH ONDEH CAKE

SIGNATURE FULLERTON CHOCOLATE CAKE

TARTS, FLAN, SHOOTERS

CLASSIC CHOCOLATE TART

STRAWBERRY CRAQUELIN PROFITEROLES

MANGO ROSE PANNA COTTA

CLASSIC CRÈME BRULÉE

70% DARK CHOCOLATE MOUSSE CHERRY

CONFECTIONARY

MILK CHOCOLATE ALMONDS • SEA SALT CARAMEL ALMONDS

IVORY CHOCOLATE FRUITY SLAB

ASSORTED MACARONS, PRALINES & COOKIES

SEASONAL FRUIT & FRESH BERRIES

DRAGON FRUIT • WATERMELON • CANTALOUPE • HONEYDEW

PINEAPPLE • STRAWBERRY • BLUEBERRY

ICE CREAM & SORBET

ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

CHOCOLATE FOUNTAIN

Marshmallow, Chocolate Wafer, Choux Puff, Biscotti

v - Vegetarian option
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