

LA BRASSERIE



LUNAR LIBATIONS WEEKEND BRUNCH

18 JANUARY TO 9 FEBRUARY 2025

SATURDAY AND SUNDAY

12.30 P.M. TO 3.30 P.M.

128* per adult; 64* per child (six to 11 years of age),
inclusive of free-flowing chilled juices and soft drinks

188* per adult, inclusive of free-flowing Veuve Clicquot champagne,
house wine, beer, and Gin & Tonic

TO START

SEAFOOD ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

HALF-SHELL SCALLOP • RED CRAWFISH

SEA PRAWN • BLACK MUSSEL

CONDIMENTS

*Melted Butter, Marie Rose, Cocktail Sauce, Tabasco, Lime Dip,
Lemon Wedge, Lime Wedge*

CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BETROOT CURED SALMON • CURED TUNA

CONDIMENTS

Capers, Pickled Pearl Onions, Sour Cream

CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

SMOKED TURKEY HAM • BLACK FOREST HAM

SALAMI • BEEF BRESAOLA • CHORIZO

COUNTRY-STYLE PÂTÉ • DUCK RILLETTES

CONDIMENTS

Cornichons, Pickled Onions, Marinated Olives

FRENCH FARM CHEESES

ASIAGO PRESSATO • SAINT AMOUR

BRIE MOUBERT • MAROILLES

CONDIMENTS

*Quince Paste, Truffle Honey, Wild Berry, Marmalade,
Marinated Olives, Cornichons, Cipollini Onions*

Menu is subject to change without prior notice.

CAVIAR BAR

KALUGA CAVIAR • AVRUGA CAVIAR

TONBURI • IKURA

WITH

GRILLED SCALLOPS • SLOW-POACHED LOBSTER

ASSORTED BLINIS • SWEET POTATO PURÉE

CONDIMENTS

Crème Fraîche, Chives, Shallots, Capers, Gherkins

BAKERY

GRISSINI • PRETZEL • ASSORTED ARTISANAL BREAD

SOUP

HOT & SOUR SOUP WITH CRABMEAT

SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

Broccoli • Piquillo Pepper • Beetroot
Cherry Tomato • Cucumber • Edamame
Sweet Corn Kernel • Artichoke

DRESSING

Honey Mustard • Thousand Island • Spicy Ponzu
Chickpea Hummus • Aged Balsamic Vinegar
Walnut Oil • Avocado Oil • Hazelnut Oil

PASS-AROUND SNACKS

LOBSTER RAVIOLI WITH CRAB BUTTER, CAVIAR

PAN-SEARED FOIE GRAS WITH PINEAPPLE CHILLI COMPÔTE

APPETISERS

TUNA NICOISE

*Tuna Tataki, French Beans, Potato, Romaine Lettuce, Egg,
Lime Vinaigrette*

PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

COCKTAIL SHRIMP SALAD

Avocado, Fennel, Blood Orange

DUCK RILLETTES

Apricot Compôte, Pickled Onions, Sourdough

WALDORF SALAD

Romaine Lettuce, Granny Smith, Celery, Grapes, Walnuts

CHUKA IDAKO

Baby Octopus, Seaweed, Cucumber

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CARVING STATION

SOUTHWESTERN GRAIN-FED OP RIBEYE
MINT ROASTED NEW ZEALAND LAMB RACK
SLOW-ROASTED SUCKLING PIG
CANTONESE ROAST DUCK

SIDES

CREAMED SPINACH WITH FRIED EGGS
GRUYERE-CRUSTED POTATOES
SAUTEED ASPARAGUS WITH XO SAUCE
EGG CREPE

CONDIMENTS

*Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce,
Guacamole, Red Wine Sauce, Plum Sauce*

WESTERN CUISINE

TRUFFLE BRAISED WAGYU BEEF CHEEKS
Charred Onions, Carrots

DUCK CONFIT
Orange Sauce, Corn and Fava Bean Succotash

PORK AMATRICIANA
Pancetta, Slow-cooked Tomato, Chilli, Garlic Confit, Penne

GRILLED CALAMARI
French Beans, Thyme, Potato, Lemon

ASIAN CUISINE

SZECHUAN SPICED JUMBO PRAWNS

HONG KONG-STYLE STEAMED GROUPER
Superior Soy Sauce, Ginger

STEAMED SHANGHAI DUMPLINGS
Ginger, Black Vinegar

BEEF AND CHICKEN SATAY
Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

WOK-FRIED SEAFOOD NOODLES

INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY

SIDES

BIRYANI RICE • PAPADUM

CONDIMENTS

Mint Sauce, Mango Chutney

Desserts

LIVE STATION

PISTACHIO CHOCOLATE FONDANT CAKE

Mango Caramel Sauce, Yogurt Chantilly Cream, Berries, Flower Snow

WARM DESSERTS

BRIOCHE PUDDING WITH VANILLA SAUCE

PORTUGUESE EGG TART

WHOLE CAKES

PISTACHIO PEAR CREAM CHEESE

ROSE CHIFFON MOUSSE

PINEAPPLE MANGO SWING

RASPBERRY DOUBLE FUDGE CHOCOLATE CAKE

APRICOT CHEESECAKE

PANDAN SWISS ROLL

TARTS, FLAN, SHOOTERS

APPLE TARTE TATIN

CALAMANSI LIME TART

YUZU PECAN CHOCOLATE TART

LYCHEE RASPBERRY PANNA COTTA

MIREIA MADAGASCAR VANILLA CRÈME BRÛLÉE

70% DARK CHOCOLATE HAZELNUT SHOOTER

MANDARIN MOUSSE SPICED PINEAPPLE

HONEY EARL GREY TEA POACHED PEAR

STRAWBERRY ROSE CHOUX PUFF

AUSPICIOUS GOODIES & SWEETS

PINEAPPLE TARTS

GREEN PEA COOKIES

ALMOND SUGEE COOKIES

LUCKY MACARONS

ASSORTED PRALINES

CHOCOLATE FOUNTAIN

MARSHMALLOW • CHOCOLATE WAFER

CHOUX PUFF • BISCOTTI

ICE CREAM & SORBET

VANILLA • CHOCOLATE

STRAWBERRY • RASPBERRY

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