

LA BRASSERIE



Weekend Brunch

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*

CURED FISH

SMOKED NORWEGIAN SALMON

CITRUS-CURED HAMACHI

BEETROOT-CURED SALMON

CONDIMENTS

Capers, Sour Cream, Sliced Onions

CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

SALAMI • BLACK FOREST HAM • BEEF BRESAOLA

CHORIZO • DUCK RILLETES

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
Olive Oil • Avocado Oil • Hazelnut Oil

v - Vegetarian option

Menu is subject to change without prior notice.

APPETISER

HEIRLOOM TOMATOES, CRACKED PEPPER, OLIVE OIL,
FRESH BASIL v

SMOKED DUCK, SHAVED FENNEL, ORANGE VINAIGRETTE
LAYERED EGGPLANT, FETA, PESTO, ORGANIC SWEETCORN,
SUN-DRIED TOMATO v

POTATO SALAD, BACON, CHIVE, MUSTARD

MARINATED STONE CRABMEAT, GRANNY SMITH,
CUCUMBER, IKURA

SOUP

SERVED ON ROTATION

LOBSTER BISQUE

CHAMPIGNON & TRUFFLE POTAGE v

JERUSALEM ARTICHOKE VELOUTÉ v

CARVING STATION

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

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

ASIAN CUISINE

EE-FU NOODLES v

Nameko Mushroom, Silver Sprouts

CHICKEN SATAY • BEEF SATAY

Peanut Sauce, Onion, Ketupat, Cucumber

HAINANESE CHICKEN RICE

Traditional Condiments

INDIAN CUISINE

CHICKEN TIKKA MASALA

LAMB ROGAN JOSH

PALAK PANEER 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 • BURRATA

PARMIGIANO REGGIANO

CONDIMENTS

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

- Desserts -

À LA MINUTE

CREPES SUZETTE

Orange Caramel Sauce, Chantilly Cream, Fresh Berries

WARM DESSERTS

ON ROTATION

BREAD & BUTTER PUDDING

Vanilla Sauce

CHOCOLATE PUDDING

Berries Compote

CAKES

CARAMELISED PEANUT PRALINÉ CHOCOLATE BROWNIE

TROPICAL PASSION FRUIT & MANGO CAKE

RASPBERRY & STRAWBERRY VICTORIA SPONGE

LYCHEE & VANILLA MOUSSE

BUTTER BROWNIE PRALINE CAKE

ONDEH ONDEH CAKE

SIGNATURE FULLERTON CHOCOLATE CAKE

TARTS, FLAN, SHOOTERS

CLASSIC CRÈME BRULÉE

BITTER CHOCOLATE TART

VANILLA CRÈME CRAQUELIN PROFITEROLE

NYONYA TRIFLE

CHOCOLATE CHERRY MOUSSE

LOCAL DELIGHTS

ASSORTED NYONYA KUEH • PANDAN CHIFFON

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 Wafers, Choux Puff, Biscotti

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