

# LA BRASSERIE

## FATHER'S DAY BRUNCH

SUNDAY, 15 JUNE 2025

12.30 P.M. TO 3.30 P.M. | LAST POUR AT 3.15 P.M.

128<sup>++</sup> per adult; 64<sup>++</sup> per child (six to 11 years old),  
inclusive of free-flow chilled juices and soft drinks

166<sup>++</sup> per adult, inclusive of free-flow beer

188<sup>++</sup> per adult, inclusive of free-flow Veuve Clicquot  
champagne, house wine, beer, and Gin & Tonic

### TO START

#### WELCOME TIPPLE

APEROL SPRITZ • CLASSIC NEGRONI

#### FRESH SEAFOOD ON ICE

BOSTON LOBSTER • SNOW CRAB

RED CRAWFISH • HALF-SHELL SCALLOP

SEA PRAWN • BLACK MUSSEL • LITTLENECK CLAM

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

#### CURED FISH

SZECHUAN-STYLE SMOKED TROUT

BEETROOT CURED SALMON

HERB GRAVLAX • CURED TUNA

*Sour Cream, Capers, Sliced Onions*

#### CHARCUTERIE

FRESHLY CARVED JAMÓN IBÉRICO

CHORIZO • SALAMI • BEEF BRESAOLA

BLACK FOREST HAM • SMOKED TURKEY HAM

COUNTRY-STYLE PATÉ • DUCK RILLETTES

*Cornichons, Pickled Onions, Marinated Olives, Sauerkraut*

#### BAKERY

GRISSINI • PRETZEL • ARTISANAL BREAD

# SOUP

LOBSTER BISQUE WITH CRÈME FRAÎCHE, CROUTONS

## À LA MINUTE

FATHER'S DAY SPECIALS

### HAMACHI CRUDO

Tiger's Milk, Ikura, Smoked Chilli, Finger Lime

### BLACK TRUFFLE MAC & CHEESE

Beef Brisket

## CANAPÉS & APPETISERS

### BEEF ROSSINI

Foie Gras, Tenderloin, Spinach, Toast

### KING SALMON MOUSSELINE

Avruga Caviar, Rosti, Sour Cream, Chives

### PRAWN COCKTAIL

Sea Prawn, Avocado, Celery, Bloody Mary

### HEIRLOOM TOMATO & BURRATA

Basil Pesto, Olives

### CHIRASHI DON

Tuna, Salmon, Octopus, Tamago

### CHUKA HOTATE

Cucumber and Seaweed Salad

### SMOKED DUCK SALAD

Fennel, Fresh Orange, Baby Radish

### RAINBOW QUINOA SALAD

Spinach, Pumpkin, Edamame, Sherry Honey Vinaigrette

### CAULIFLOWER SALAD

Almond Hummus, Chickpeas, Couscous, Kale, Citrus

### COBB SALAD

Ham, Bacon, Egg, Romaine Lettuce, Tortilla Chips,  
Blue Cheese Ranch

## SALAD BAR

### BASE

Romaine Lettuce • Green Coral • Baby Spinach  
Endives • Rocket

### SUPPLEMENTS

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

### DRESSING

Honey Mustard • Thousand Island • Spicy Ponzu  
Italian Dressing • Aged Balsamic Vinegar  
Walnut Oil • Avocado Oil • Hazelnut Oil

*Menu is subject to change without prior notice.*

# CARVING STATION

SOUTHWESTERN ROAST TOMAHAWK

CUMIN & CORIANDER ROAST LEG OF LAMB

ROAST SUCKLING PIG

CHINESE BARBECUED PORK

CANTONESE ROAST DUCK

## SIDES

BRUSSELS SPROUTS, CHILLI MAPLE

GRILLED ASPARAGUS, HAZELNUT BUTTER

BRAISED PURPLE CABBAGE, APPLE, RAISINS

DUCK FAT ROASTED POTATOES, CARAMELISED ONIONS

EGG CRÊPE, CUCUMBER, CHILLI, SPRING ONION

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

## WESTERN CUISINE

GUINNESS-BRAISED WAGYU BEEF CHEEKS

Charred Onions, Carrots

ROASTED ATLANTIC COD

Pumpkin Purée

WHITE WINE MUSSELS

Parsley, Shallot Cream

CRAB PENNE WITH AURORA SAUCE

Tomato, Vodka Cream, Blue Swimmer Crab

DUCK CONFIT

Haricots Verts, Cherry, Port Wine

## LOCAL FLAVOURS

MALA JUMBO PRAWNS

Peanuts, Dried Chilli

COFFEE & MAPLE PORK LOIN

Sesame Seeds, Scallions

SHANGHAI DUMPLINGS

Chilli Oil, Black Vinegar

BEEF SATAY • CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

XO SEAFOOD FRIED RICE

## INDIAN CUISINE

MURGH TIKKA MASALA

LAMB ROGAN JOSH

DHAL CURRY • BIRYANI RICE • PAPADUM

*Mint Sauce, Mango Chutney*

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# FRENCH FARM CHEESE

ASIAGO PRESSATO • SAINT-AMURE

MAROILLES • BRIE MAUBERT

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

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## SWEETS

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### À LA MINUTE

PROFITEROLES

Vanilla Gelato, Fresh Berries, Hot Chocolate Sauce, Almonds

### WARM

BREAD & BUTTER PUDDING WITH VANILLA SAUCE

CHOCOLATE PUDDING WITH BERRY COMPÔTE

### CAKES

GUINNESS CHOCOLATE CAKE

EARL GREY CARAMEL PEAR

HAZELNUT CHOCOLATE PRALINE

LEMON LIME CHEESECAKE

GÂTEAU OPÉRA

### TARTS, FLANS, SHOOTERS

SEA SALT MILK CHOCOLATE TART

SPICED APPLE TARTE TATIN

YUZU LEMON TART

VANILLA CRÈME BRÛLÉE

MANGO PINEAPPLE PANNA COTTA

70% DARK CHOCOLATE SHOOTER

CANELÉ DE BORDEAUX

### CHOCOLATE FOUNTAIN

*Marshmallow, Strawberry, Biscotti*

### ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

*Chocolate Pearls, Rainbow Sprinkles, Almond Flakes, Caramelised Seeds,  
Mango Sauce, Raspberry Sauce*

### CONFECTIONARY

MILK CHOCOLATE ALMONDS

SEA SALT CARAMEL ALMONDS

WHITE / DARK CHOCOLATE FRUITY SLABS

ASSORTED MACARONS

ASSORTED PRALINES

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