



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 • RED CRAWFISH

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, Fruit Mustard, Caper Berries

BOULANGERIE

SOURDOUGH • MULTIGRAIN • DARK RYE • GREEN OLIVE

GRUYERE LOAF • BAGUETTE • BREAD ROLLS

SALAD BAR

BASE

Romaine Lettuce • Endives • Curly Kale • Radicchio

SUPPLEMENTS

Chickpeas • Balsamic Pickled Onion • Piquillo Pepper • Beetroot
Roasted Mushroom • Cherry Tomato • Edamame • Broccoli
Kidney Bean • Sweet Corn Kernel • Artichoke • Herb Crouton
Anchovy • Grated Parmigiano • Pine Nut

DRESSING

Classic Caesar • Thousand Island • French Dressing
Ponzu Dressing • Balsamic Vinegar • Pistachio Oil
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

Brandy Crème Frache, Croutons

LIVE STATION

PAN-FRIED FOIE GRAS

Spiced Honey Granola

CARVING STATION

SLOW-ROASTED USDA PRIME RIBEYE

Peppercorn Sauce

ROSEMARY-CRUSTED LAMB RACK

Lamb Jus

ASIAN-STYLE ROASTED PORK BELLY

Plum Sauce

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

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 CURRY

LAMB ROGAN JOSH

DHAL CURRY v

CONDIMENTS

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

*v - Vegetarian option
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FARM CHEESE SELECTION

TOMME DE SAVOIE • MANCHEGO
MIMOLETTE • CAMEMBERT • BRIE DE MEAUX

CONDIMENTS

*Honey, Grapes, Dried Figs, Crackers, Assorted Nuts, Dried Fruits,
Bread Sticks, Quince Paste, Artisanal Jam*

- Desserts -

À LA MINUTE

CHOCOLATE FONDANT CAKE
Mango Caramel Sauce, Yogurt Chantilly Cream, Berries

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
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

ICE CREAM & SORBET

ON ROTATION

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

CHOCOLATE FOUNTAIN

Marshmallow, Chocolate Wafer, Choux Puff, Biscotti

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