

LA BRASSERIE

NEW YEAR'S DAY CHAMPAGNE BRUNCH

I JANUARY 2026, 12.30 P.M. TO 3.30 P.M.

158* per adult; 79* per child (six to 11 years of age),
inclusive of free-flow select non-alcoholic beverages

258* per adult, inclusive of free-flowing Veuve Clicquot champagne
and select alcoholic beverages

TO START

SEAFOOD ON ICE

BOSTON LOBSTER • ALASKAN KING CRAB LEG

HALF-SHELL SCALLOP • RED CRAWFISH

FRESH SEA PRAWN • GREEN MUSSEL

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

CURED FISH

NORWEGIAN SALMON GRAVLAX

SMOKED TROUT • CURED TUNA

Capers, Pickled Pearl Onions, Sour Cream

CHARCUTERIE

PORK SALAMI • BLACK FOREST HAM

BEEF BRESAOLA • MORTADELLA

HOUSE-MADE TERRINE • DUCK RILLETTES

Cornichons, Pickled Onions, Marinated Olives

FRENCH FARM CHEESES

CAMEMBERT • MIMOLETTE

TOMME DE SAVOIE • BRIE DE MEAUX • MANCHEGO

CONDIMENTS

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

BAKERY

GRISSINI • PRETZELS • ASSORTED ARTISANAL BREAD

Menu is subject to change without prior notice.

SOUP

LOBSTER BISQUE WITH CRÈME FRAÎCHE, FRESH CHIVES

SALAD BAR

BASE

Romaine Lettuce • Endives • Spinach

SUPPLEMENTS

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

DRESSING

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

APPETISERS

TUNA NIÇOISE

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

PUMPKIN SALAD

Macadamia, Feta Cheese, Honey

CHICKEN & POTATO SALAD

Bacon, Cherry Tomatoes, Yoghurt

CRAB MEAT SALAD

Herring Caviar, Tobiko, Shallots, Dill Mayonnaise

SMOKED DUCK QUINOA SALAD

Organic Quinoa, Kidney Beans, Blood Orange

HEIRLOOM TOMATO SALAD

Olives, Balsamic Dressing

CARVING STATION

GRAIN-FED USDA ROASTED PRIME RIB

SLOW-BAKED SALMON BELLAVISTA

HERB-CRUSTED NEW ZEALAND LAMB RACK

SUCKLING PIG

ROASTED BARBECUE PORK

SIDES

POTATO GRATIN

RATATOUILLE

BRAISED PURPLE CABBAGE

Red Wine Jus, Dijon Mustard, Horseradish, Mint Jelly,
Bearnaise Sauce, Hoisin Sauce, Dill Beurre Blanc

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WESTERN CUISINE

PAN-SEARED CHILEAN SEA BASS

Olives, Capers, Puttanesca Sauce

BRAISED BEEF SHORT RIBS

Charred Carrots

SAFFRON SEAFOOD STEW

Tiger Prawns, Mussels, Scallops, Flower Squid

DUCK CONFIT

Morello Cherries, Sage

TRUFFLE MUSHROOM RIGATONI

Wild Mushrooms, Aged Parmesan

ASIAN CUISINE

MALA TIGER PRAWNS WITH SZECHUAN PEPPERCORN

KUNG PAO CHICKEN

BEEF AND CHICKEN SATAY

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onions

INDIAN CUISINE

BUTTER CHICKEN

LAMB ROGAN JOSH

PALAK PANEER

SIDES

BIRYANI RICE

PAPADUM

Mint Sauce, Mango Chutney

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Desserts

À LA MINUTE

STICKY TOFFEE PUDDING

Roasted Caramelised Peach & Plum, Butterscotch Sauce, Chantilly Cream

WARM DESSERTS

CRANBERRY BRIOCHE PUDDING WITH VANILLA SAUCE

FONDANT AU CHOCOLATE WITH BERRIES COMPÔTE

WHOLE CAKES

MANGO PASSION FRUIT MILK CHOCOLATE

DARK SWEET CHERRY BAUBLE

STRAWBERRY RHUBARB

GÂTEAU OPÉRA

RICH FRUITCAKE

DARK CHOCOLATE RASPBERRY FUDGE

PUMPKIN SPICE CHEESECAKE

TARTS, FLAN, SHOOTERS

MIREIA VANILLA MADAGASCAR CRÈME BRÛLÉE

ALPHONSO MANGO PANNA COTTA WITH BERRIES

DARK CHOCOLATE SHOOTER

CHESTNUT MONT BLANC

MAPLE PECAN TART

LEMON LIME TART

CONFECTIONARY

DARK CHOCOLATE CHRISTMAS BARK

IVORY CHOCOLATE FRUIT BARK

ASSORTED MACARONS • ASSORTED PRALINES

CHOCOLATE FOUNTAIN

MARSHMALLOW • STRAWBERRY • BISCOTTI

ICE CREAM & SORBET

VANILLA • CHOCOLATE • STRAWBERRY • RASPBERRY

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