LA BRASSERIE

FESTIVE WEEKEND BRUNCH

Saturday and Sunday | 12.30 p.m. to 3.00 p.m.

S$128* *per adult,* ***S$64**** *per child, inclusive of free-flow selected non-alcoholic beverages*

S$238* *per adult, inclusive of free-flow champagne and selected alcoholic beverages*

SEAFOOD ON ICE

Boston Lobster
Half Shell Scallop
Tiger Prawn
White Clam
Green Lip Mussel
Crayfish

Condiments: *Yuzu Ponzu, Marie Rose Sauce, Wasabi Mayonnaise, Thousand Island Dressing, Lemon Wedge, Lime Wedge, Classic Cocktail Sauce, Horseradish Cream, Tobiko Mayo*

PARMESAN WHEEL CAESAR SALAD

Romaine Lettuce
Baby Spinach
Arugula
Kale

Condiments: *Cherry Tomato, Cucumber, Sweet Corn, Beetroot, Crouton, Kidney Bean, Sun-Dried Tomato, Pickled Pearl Onion, Caper, Olive, Gherkin, Edamame, Chickpea, Almond Flake, Bacon Bit*

Dressings: *Caesar Dressing, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Passion Fruit Dressing, Asian Sesame Dressing, Aged Balsamic Vinegar, Extra Virgin Olive Oil*

COMPOUND SALAD

Lemongrass Chicken Salad
Beetroot & Feta Salad
Potato Salad, Wholegrain Mustard, Bacon, Parmesan Cheese
Prawn & Avocado Salad, Tobiko, Japanese Cucumber, Shallot
Greek Salad, Kalamata Olive, Heirloom Tomato, Oregano

LA BRASSERIE

CHARCUTERIE & CHEESE

Brie
Camembert
Aged Cheddar
Manchego
Danish Blue
Idiazabal Cheese

Condiments: *Honeycomb, Fig Jam, Quince Paste, Grape, Walnut, Dried Apricot, Almond, Cornichon, Kalamata Olive, Cracker, Truffle Honey, Grissini, Lavosh*

Parma Ham
Beef Bresaola
Milano Salami
Mortadella
Chicken Pastrami
Capocollo

Condiments: *Cornichon, Kalamata Olive, Caper, Roasted Pepper, Artichoke Heart, Sun-Dried Tomato, Whole Grain Mustard, Fig Jam, Lavosh, Grissini, Water Cracker*

PASS AROUND CANAPÉ

Crab Brioche, Yuzu Mayo
Mushroom Arancini
Gambas al Ajillo

SOUP

Lobster Bisque Soup

ARTISANAL BREAD

Sourdough
Focaccia
Mini Baguette
Brioche
Soft Roll
Multigrain
Pretzel

Condiments: *Butter, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Sea Salt*

LA BRASSERIE

ASIAN

Singapore Laksa
Chicken Rice
Chicken & Beef Satay
Sambal Prawn
Black Pepper Beef

JAPANESE

Sashimi
Yellowfin Tuna

Assortment of Sushi and Maki Rolls, Pickled Ginger, Wasabi, Shoyu

Chilled Soba Noodle

Condiments: *Gari, Shoyu, Wasabi, Edamame, Nori, Shichimi Togarashi, Spring Onion, Tsuyu Dipping Sauce, Cucumber, Tobiko*

INDIAN

Saffron Basmati Rice
Chicken Vindaloo
Dal Makhani
Mutton Keema
Tandoori Lamb Cutlet
Papadum Basket

Condiments: *Cucumber Raita, Mango Chutney, Achar, Mint Chutney*

CARVING STATION

Slow-Roasted Christmas Turkey, Chestnut Stuffing
Orange-Maple Glazed Boneless Ham

Condiments: *Giblet Gravy, Cranberry Sauce, Mostarda Di Frutta, Pineapple Vanilla Sauce, Dijon Mustard, Whole Grain Mustard*

WESTERN

Grilled Barramundi, Pink Peppercorn, Menton Lemon
Braised Beef Cheek, Red Wine Jus
Roasted Chicken, Argentine Spice, Mushroom Sauce
Seafood Thermidor
Truffle Mac & Cheese
Mashed Potato
Honey Mustard Glazed Winter Root Vegetable
Brussels Sprout, Bacon, Caramelised Onion

LA BRASSERIE

SWEET INDULGENCE

Yule Log
Basque Burnt Cheesecake
Mixed Fruit Cake
Black Forest
Strawberry Lavender
Passion Fruit Mango
Traditional Stollen
Dark Chocolate Hazelnut Choux Puff
Mulled Wine Poached Pear
70% Dark Chocolate Shooter
Lemon Lime Tart
Madagascar Vanilla Crème Brûlée
Alphonso Mango Panna Cotta, Berries
Salted Caramel Chocolate Tart

CONFECTIONERY

Ivory Chocolate Fruity Slab
Dark Chocolate Nutty Slab
Assortment Of Christmas Macarons,
Pralines and Christmas Cookies

WARM DESSERT

Butter Brioche Pudding, Vanilla Sauce
Fondant au Chocolat, Berry Compote

LIVE STATION

Snow Kiss
Yoghurt Meringue, Mango Gel, Raspberry Cream,
Vanilla Chantilly Cream, Berry, Lemon Chocolate Snow

ICE CREAM & SORBET

Vanilla
Chocolate
Strawberry
Raspberry

CHOCOLATE FOUNTAIN

Marshmallow
Chocolate Wafer
Choux Puff
Biscotti

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*