

LA BRASSERIE



Easter Sunday BRUNCH

5 APRIL 2026

FIRST SEATING: 11.30 A.M. TO 2.00 P.M.

SECOND SEATING: 2.30 P.M. TO 5.00 P.M.

138⁺⁺ per adult; 68⁺⁺ per child (six to 11 years of age),
inclusive of free-flowing chilled juices and soft drinks

228⁺⁺ per adult, inclusive of free-flowing Veuve Clicquot champagne,
house wine, Tiger beer, and Gin & Tonic



WITH A SPECIAL EASTER LINE-UP

1.30 p.m. to 4.00 p.m.

Face Painting | Balloon Animals | Easter Egg Terrarium Workshop

TO START

SEAFOOD GEMS ON ICE

MAINE LOBSTER • ALASKAN KING CRAB LEG

POACHED PRAWN • HALF-SHELL SCALLOP

MUSSEL • HARD CLAM

*Tabasco, Sweet Chilli Dressing, Spicy Horseradish Dip, Wasabi Mayonnaise
Lemon and Lime Wedge*

SUSHI & NIGIRI

NORWEGIAN SALMON • YELLOWFIN TUNA

TAMAGO *v* • CALIFORNIA ROLL

OSHINKO MAKI *v* • KAPPA MAKI *v*

Gari, Shoyu, Wasabi

CEVICHE

SPICY YELLOWFIN TUNA TARTARE

Avocado, Burnt Orange

OCTOPUS LEG

Raisin Salmoriglio, Fermented Lemon, Pine Nuts

CURED CITRUS KINGFISH

Piquillo, Colatura Balsamico

COLD-WATER SHRIMP

Crème Fraîche, Fresh Dill

*v - Vegetarian option. Please approach our friendly staff for more options.
Menu is subject to change without prior notice.*

EUROPEAN FARM CHEESES

PARMIGIANO REGGIANO • MIMOLETTE

TÊTE DE MOINE • MANCHEGO • COMTÉ

GORGONZOLA • TRUFFLE CAMEMBERT • BURRATA

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

CHARCUTERIE

JOSELITO IBERICO HAM • WAGYU BEEF BRESAOLA

BEEF PASTRAMI • PORK SALAMI ROSETTE

DUCK RILLETTES

*Honeycomb, Acacia Honey,
Crudités, Strawberries, Grapes, Dried Fruits,
Olives, Premium Nuts, Mustards, Pickles,
Sourdough, Hazelnut Oat Crackers, Assorted Cheese Crackers,
Extra Virgin Olive Oil, Aged Balsamic Vinegars*

PASS-AROUND SNACKS

NOMAD CAVIAR CHOUX

Egg Mimosa, Shiso

ALASKAN CRAB TART

Smoked Royal Salmon, Citrus Crème Fraîche

BAKERY

HOT CROSS BUN • PRETZEL • MINI BAGUETTE

SOURDOUGH • FOCACCIA • MULTIGRAIN

OVAL BRIOCHE • SOFT ROLL

SOUP

CREAM OF BUTTERNUT SQUASH ^v

SALAD BAR

BASE

Toscano Kale • Red Endive
Baby Gem Lettuce • Arugula

SUPPLEMENTS & TOPPINGS

Smoked Duck Breast • Quail Egg • Anchovy
Cherry Tomato • Pickled Baby Beets • Semi-Dried Tomato
White Asparagus • Grilled Pepper • Red Onion
Carrot • Cucumber • Sweet Corn Kernels • Olives
Pumpkin Seeds • Sunflower Seeds • Chia Seeds
Grissini • Sesame Lavosh • Croutons • Bacon Bits

DRESSING

Yuzu Lemon Dressing • Passion Fruit Dressing
Raspberry Dressing • Caesar Dressing
Aged Balsamic Vinegar • Extra Virgin Olive Oil

• TOSSED IN PARMIGIANO REGGIANO WHEEL

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EASTER SPECIALS

SALT-CRUSTED LOCALLY FARMED BARRAMUNDI
Dill-Infused Beurre Blanc

FOIE GRAS SANDWICH
Black Truffle, Raspberry Gel

SLOW-ROASTED BEEF BONE-IN RIBS
Morel Mushroom Sauce

ROASTED SPRING LAMB LEG
Côtes du Rhône Red Wine Jus

Mustard Assortment, Horseradish, Mint Jelly

FROM THE PARRILLA GRILL

ARGENTINIAN SPICED CHICKEN THIGH

SOY-MARINATED BEEF GALBI

WAGYU BEEF SAUSAGE WITH CARAMELISED ONION

GRILLED SPRING VEGETABLES v

WESTERN CLASSICS

BRAISED WAGYU BEEF CHEEK
Honey Mustard Baby Carrots, Port Wine, Palo Cortado Sherry

MAGRET DU CANARD
Grilled Orange, Broccolini, Pernod & Vermouth Sauce

CHILEAN SEA BASS
Kalamata Olives, Feta Cheese, Puttanesca Sauce

SEAFOOD CASSEROLE
Scallops, Bouchot Mussels, Manila Clams, Spanish Saffron Sauce

RIGATONI ARRABBIATA
Roasted Courgette, Crispy Basil

ORGANIC GRILLED CORN COBS v
Fresh Milk, Butter

TRUFFLE POTATO MOUSSELINE v

CHINESE CARVING BOARD

TRADITIONAL ROAST DUCK

HAINANESE POACHED CHICKEN

PORK CHAR SIEW

SIDES AND CONDIMENTS

GINGER & PANDAN-INFUSED FRAGRANT RICE

House-Made Chilli Sauce, Ginger Paste, Dark Soya Sauce, Cucumber, Tomato

LIVE NOODLE STATION

MAINE LOBSTER CLAW LAKSA

Quail Egg, Bean Curd Puff, Fish Cake,
Thick Rice Noodles, Yellow Noodles, Mee Tai Bak Noodles,
Sambal Onion, Dehydrated Laksa Leaf, Sakura Ebi

MALAY & INDIAN CUISINE

BEEF SATAY • CHICKEN SATAY

MUTTON KEEMA

CHICKEN KORMA

FISH TIKKA MASALA

YELLOW DAL v

SIDES v

TOMATO RICE • GARLIC NAAN • PAPADUM

Mango Chutney, Mint Chutney, Raita

KIDS' TABLE

COD FISH FINGERS

Tartar Sauce

BATTERED CHICKEN CHIPOLATA

Potato Wedges

DEVILLED EGGS v

Tangy Mustard Aioli

CLASSIC MACARONI & CHEESE v

SWEETS

À LA MINUTE

MANGO PASSION FRUIT PAVLOVA
Mango Chantilly, Passion Fruit, Chocolate Crumbs

WARM DESSERTS

APRICOT BREAD PUDDING

CHOCOLATE PUDDING

WHOLE CAKES

FUNHOUSE WALNUT CARROT CAKE

DARK CHOCOLATE BERRY CAKE

'OVER THE RAINBOW' CHEESECAKE

LAVENDER BLUEBERRY GREEN TEA CAKE

CHAMOMILE ORANGE PEACH CAKE

TARTS, TRIFLE & FLAN

YUZU ELDERFLOWER TART

SALTED CARAMEL MACADAMIA TART

LOCAL VANILLA CRÈME BRÛLÉE

RASPBERRY PANNA COTTA

EASTER BUNNY TRIFLE

DESSERT SHOOTERS & PETITE TREATS

PISTACHIO KUNAFI MASCARPONE

DARK CHOCOLATE MOUSSE

RASPBERRY RHUBARB CHOUX

'FROG IN THE POND' JELLY

'MISS CHICK' CHOCOLATE CUPCAKE

CONFECTIONARY

ASSORTED EASTER BUNNY MACARONS

MINI CHOCOLATE EGGS

EASTER PRALINES

CHOCOLATE FOUNTAIN

MARSHMALLOWS • MIXED BERRIES • COOKIES

ASSORTMENT OF FRESH FRUITS