



LA BRASSERIE

*Le festive
Brunch*

S\$158* PER PERSON

TO START

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,
Lemon Wedges, Tabasco*

Smoked Fish

Smoked Norwegian Salmon, Smoked Tuna,
Salmon Gravlax

CHARCUTERIE

Freshly Carved Jamón Ibérico,
Salami, Smoked Turkey Ham,
Chicken Ham, Beef Bresaola, Chorizo,
Country Style Pâté, Duck Rillettes

CONDIMENTS

Cornichon, Pickled Onion, Marinated Olives

CRUDITÉS

Assortment of Sliced Raw Vegetables

CONDIMENTS

Avocado, Baba Ganoush, Hummus

ARTISANAL BREAD

Sourdough, Multigrain, Dark Rye,
Green Olive Gruyere Loaf, Grissini,
Baguette, Lavosh,
Assorted Bread Rolls

SALTED & UNSALTED BUTTER





SOUP OF THE DAY

ON ROTATION BASIS

Champignon
Winter Truffles

SALAD BAR

Healthy Salad Bar

ASSORTMENT OF SALAD BASE, TOPPINGS & DRESSING

Compound Salads

Heirloom Tomatoes, Olives, Balsamic Dressing;

Baby Octopus, Wakame, Cucumber;

German Potato Salad, Bacon, Scallion;

Mediterranean Vegetable, Basil Pesto, Vine Tomatoes;

Smoked Duck Salad, Orange, Pickled Fennel;

Pumpkin Salad, Macadamia, Feta Cheese,

Honey-Cranberry Dressing;

Pickled Local Farm Mushroom, Raspberry Vinaigrette,

Shio Kombu

APPETISER

LIVE STATION

Pan-fried Foie Gras, Caramelised Apples,
Raisin Balsamic

Wagyu Beef Tartare on Toast,
Smoked Chilli Aioli, Lime

Mini Lobster Roll, Nomad Caviar,
Bottarga Mayonnaise

CARVING STATION

Roasted Christmas Turkey
*Chestnut Stuffing, Brussel Sprout, Giblet Gravy,
Cranberry Sauce*

Herb-cruste U.S Beef Ribeye
Potato Au Gratin, Peppercorn Sauce

Maple-glazed Ham
Pineapple Sauce

Ras El Hanout Roasted Lamb Rack
Provencal Vegetables, Lamb Jus

CONDIMENTS

Horseradish, Mint Jelly, French Mustard, Béarnaise Sauce





WESTERN HIGHLIGHTS

Local Sea-farmed Sea Bass
Capers, Lemon

Poached Seafood
Saffron, Curry Leaves

Beef Bourguignon
Root Vegetables

Duck Confit
Caramelised Onion, Balsamic Jus

Penne Rigate
Plant-based Beef Bolognese

INDIAN SPECIALS

Lamb Rogan Josh

Murgh Tikka Masala

Dhal Curry

ACCOMPANIMENTS

Biryani Rice, Mint Sauce, Mango Chutney, Papadam

CHINESE DELIGHTS

Baby Chinese Cabbage, Superior Sauce,
Wolfberry

Stewed Pork Spare Ribs, Chestnut,
Mushroom, Brown Sauce

LOCAL FAVOURITES

FROM THE KITCHEN

Singapore Lobster Laksa

Fullerton Poached Chicken Rice

Chicken & Beef Satay, Peanut Sauce,
Onion, Ketupat, Cucumber

Golden Mantou, Chilli Crabmeat Sauce





CHEESEBOARD

Assortment of 12 French Farm Cheeses

CONDIMENTS

*Honey, Grapes, Figs, Assorted Nuts, Assorted Dried Fruits,
Assorted Jam, Crackers*

SWEET INDULGENCES

LIVE STATION

Roasted Caramelised Pineapple and Figs
Cinnamon Vanilla Sauce, Chantilly Cream,
Berries Compote

WARM

Bread Butter Pudding, Vanilla Sauce
Chocolate Pudding, Berry Compote

PÂTISSERIE

Lychee Mousse Vanilla
Tropical Passion Fruit Mango
Panettone, Rum Vanilla Sauce
Rich Mixed Fruitcake
Traditional Stollen
Mini Mince Fruit Pie
Signature Chocolate Fullerton Cake
Berries Victoria Sponge
Pumpkin Spice Cheesecake

TARTS & FLAN

Red Wine Poached Pears
Classic Sherry Trifle
Vanilla Crème Brûlée
Alphonso Mango Mousse, Red Fruit
Pecan Nut Tart
Chestnut Mont Blanc

CONFECTIONERY

Assorted Macarons
Assorted Pralines
Assorted Christmas Cookies
Milk Chocolate Almonds
Sea Salt Caramel Almonds
Ivory Chocolate Fruity Slab

ICE CREAMS & SORBETS

Vanilla, Chocolate, Strawberry, Raspberry

CHOCOLATE FOUNTAIN

Marshmallow, Chocolate Wafers, Choux Puff,
Biscotti

MENU IS SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE.

*PRICE IS SUBJECT TO SERVICE CHARGE AND
PREVAILING GOVERNMENT TAXES.

