

LA BRASSERIE



Weekend Brunch

12.00pm till 3.00pm

(Beverage Service ends at 2:45pm)

\$238* per person

Free flowing Ruinart Blanc de Blanc

House Pour Red and White Wines, with access to Gin Parlour Station and Digestif Corner
inclusive of Aged Cocktails and Old Fashioned

\$168* per person

Free flowing *Veuve Clicquot Champagne*

House Pour Red and White Wines, with access to Gin Parlour Station and Digestif Corner
inclusive of Aged Cocktails and Old Fashioned

\$148* per person

Free flowing House Pour Red and White Wines, with access to Gin Parlour Station
and Bloody Mary

\$128* Teetotaler's Brunch

Free flowing Alcohol-free Red, White and Sparkling Wines, Beer and Spirit
with access to Gin Parlour Station and Bloody Mary

A : \$118* | C: \$59* (6 to 11 years)

Free Flowing of Soft Drinks, and Juices
(Kid's Corner available on Sunday)

Farm Fresh Healthy Salad Corner

Endive, Romaine Lettuce, Mesclun

Baby Spinach, Radicchio

Heirloom Tomatoes, Heirloom Carrots

Haricot Verts, Baby Radishes

Romanesco, Shaved Fennel

Condiments

Kalamata Olives, Hummus

Brioche Crouton, Walnuts, Pistachio, Almonds Crispy Bacon (P)

Honey Mustard Dressing

Garlic and Anchovy Dressing

Truffle Vinaigrette Dressing, Lemon Dressing

Olive Oil, Aged Balsamic

LA BRASSERIE



Seafood on Ice

Poached Tiger Prawns, Steamed Half Shell Scallop Tobiko Aioli
Venus Clams, Poached Maine Lobster, Steamed Snow Crab
Cherry Wood Smoked Tuna, Traditional Smoked Salmon
Whole Salmon Confit a la Bellavista
Selection of House Made Dips, Truffle Aioli, Curry Remoulade, Mary Rose Sauce
Lemon Wedge

Bakery

Plain Croissant, Whole Meal Croissant, Chocolate Croissant
Selection of Danish Pastries and Muffins, Black Olive, Ciabatta, Onion Roll
Walnut Bread, Milano Bread, Rye Bread, Artisan Sour Dough Bread and Roll
French Breakfast Pastries

Charcuteries

Saucisson, Parma Ham, Duck Rilette , Foie Gras Terrine, Le Jambon Blanc
Mortadella, Country Style Pates, Home Made Pickles, Cornichon
Cipollini Onion, Pickled Jalapeno
Marinated Artichoke

International Cheese Board

Weekly Selection of Air Flown International & French Cheese
Selection of Cracker, Fresh Grapes
Variety of Dried and Preserved Fruits
Assortment of Nuts

Carving Station

Rosemary and Garlic Roasted
Boneless Leg of lamb
Smoked Paprika Roasted Crackling Pork Belly
Argentina Spice & Herb Roasted Angus Rib Eye
Seasonal Buttered Vegetables
Truffle Mashed Potato
(Red wine Jus, Horseradish, Mustards)

Desserts Buffet

Chocolate Praline Crunch, Rum Canelle, Raspberry Financier
Assorted Éclairs, Madeleine, Framboesia Cheese Cake
Raspberry Vanilla Tart, Chocolate Gianduja Crunch, Apple Tatin
Selection of Artisan Ice Cream
Fresh Fruit Prelude
Chocolate Mousse with Salted Carmel
Ivory Mango Passion, Speculoos
Assorted of Pralines, Assorted of Macaroons
Assorted Pate de Fruit, Orange Chocolate Coated Hazelnut
Strawberry Chocolate Coated Hazelnut

LA BRASSERIE



Crepe Station

Chocolate Sauce
Maple Syrup
Almond Flakes
Chocolate Chips
Pastry Cream
Berries Compote

From The Stove

Signature Dishes

Crispy Duck Leg Confit
Beluga Lentils Stew, Petite Salad

Thyme- roasted Chicken Roulade
French Beans, Buttery Mashed and Truffle Jus

Forest Mushroom Risotto
with Parmesan and Truffle Shavings (V)

Asian Delights

Braised Ee Fu Noodle with Homemade X.O Sauce
and Silver Sprouts

Peranakan Chicken Curry
with Potato and Steamed Jasmine Rice

Traditional Beef and Chicken
Satay with Peanut Gravy and Condiments

Egg Special

Paris Ham and Spinach Egg Benedict

Soft Scramble Egg with Mushroom and Truffle

Braised Wagyu Cheeks
Soft Eggs, Truffle Hollandaise

Fried Eggs with Chili Con Carne
Jack Cheese and Crispy Tortilla

~All prices are subject to service charge and prevailing government taxes ~