

# LA BRASSERIE



## Le Brunch by the Bay

For food safety and maximum flavour, each dish is carefully prepared by our chefs with market-fresh ingredients and upon order. Enjoy!

**S\$118\* per adult; S\$59\* per child^**

with free flow of chilled juices and soft drinks

**S\$128\* per adult**

with free flow of **alcohol-free** red, white and sparkling wines, beer, spirits, and signature Bloody Marys

**S\$148\* per adult**

with free flow of house pour red and white wines, and signature Bloody Marys

**S\$168\* per adult**

with free flow of Veuve Clicquot NV, house pour red and white wines, and signature Bloody Marys

**\$238\* per adult**

with free flow of Ruinart Blanc de Blanc Champagne, house pour red and white wines, and signature Bloody Marys

### SIGNATURE BLOODY MARYS

Choose from four signature cocktails or mix your own version of Bloody Mary

#### Golden Mary

Home Smoked Chilli Vodka, Tomato Juice, Hot Sauce, Worcestershire, Lime, Celery, Prawns, Feta Cheese, Kalamata Olives, Silver Onions, Jalapeno, Fine Hawaiian Red Salt

#### Queen Mary

Home Smoked Vodka, Tomato Juice, Hot Sauce, Worcestershire, Lemon, Baby Carrots, Prawn, Cornichons, Bacon, Silver Onion, Kalamata Olives, Fine Hawaiian Red Salt

#### The Royals

Home Smoked Lemongrass Vodka, Tomato Juice, Hot Sauce, Worcestershire, Lemon, Celery, Prawn, Cornichons, Bacon, Silver Onion, Kalamata Olive, Fine Hawaiian Red Salt

#### Red Mantle

Home Smoked Spiced Vodka, Tomato Juice, Hot Sauce, Worcestershire, Lemon, Celery, Cornichons, Silver Onion, Kalamata Olive, Fine Hawaiian Red Salt

### BRUNCH ESSENTIALS

#### Egg Station

Organic Eggs As You Like  
Choice of Omelette, Fried or Scrambled  
accompanied with choice of sides  
(mini rösti, crispy bacon, chicken chipolata)

### STARTERS

#### Ocean Catch

Selection of Fresh Poached Seafood with Housemade Dips  
Smoked Salmon, Snow Crab, Maine Lobster, Tiger Prawn, Scallop, Bouchot Mussel

#### Butcher Block Charcuterie

Parma Ham, Duck Rillettes, Saucisson, Bresaola  
with Freshly Baked Olive & Rosemary Focaccia,  
French Baguette

#### Escargots

Butter-Baked Snails, Garlic, Parsley, Garlic Bread

### SALADE

#### Baby Spinach & Granny Smith Apple Salad

Sun-Dried Tomatoes, Pine Nuts, Aged Modena Balsamic (V)

#### Blacken Ahi Tuna Niçoise

Organic Green Salad, Truffle Lime Vinaigrette

### FROM THE TUREEN

#### Traditional Onion Soup

Gratinated Cheese Croutons

#### Champignon & Truffle

Potage Soup, Brioche Croutons (V)

### PETIT PLAT PRINCIPAL

#### La Brasserie Artisanal Beef Burger

Wagyu Beef, Toasted Buns, Aged Cheese, Truffle Fries  
Vegetarian Option: Impossible Burger, plant-based patty (V)

#### Steak & Frites

Marbling Score 4 Wagyu Beef, "Café De Paris" Butter,  
Truffle Fries

#### Grilled Côte De Boeuf

Thyme Butter-Basted Rib-Eye

#### Bordelaise Beef Cheeks

Caramelised Heirloom Vegetables

#### Carré D'agneau Rôti

Slow-Roasted Herb-Crusted Lamb Chops,  
Roasted Shallots, Rosemary Jus

#### Confit De Canard

Crispy Duck Confit, Haricots Verts, Hazelnut  
Valencia Orange Reduction

#### Filet De Loup En Papillote

Baked Temasek Sea Bass, Heirloom Tomatoes,  
Fennel, Chardonnay Sauce

#### Truffle Angel Hair Pasta

Shio Kombu, Sakura Ebi

#### Wild Mushroom Risotto

Forest Mushroom Ragout, Herbs (V)

### SIDE DISHES

Potato Mousseline, French Butterm Sea Salt

Broccoli Almondine, Beurre Noisette

Roasted Champignon Mushroom, Thyme

Signature Truffle Fries, Parmesan

### CUISINE ASIATIQUE

#### Traditional Malay-Style Grilled Chicken & Beef Satays

Ketupat, Cucumber, Onions, Chunky Peanut Sauce

#### Hainanese Chicken Rice

Boneless Simmered Chicken, Fragrant Rice

#### Crispy Roasted Crackling Pork Belly

French Mustard

#### The Pier's Prawn Laksa

Prawns, Rice Vermicelli, Quail Eggs  
Beancurd Puff, Spicy Coconut Broth

### SWEET MEMORIES

#### 64% Mousse Au Chocolat

Kirsch and Morello Sour Cherries,  
Madagascar Vanilla Ice Cream

#### Le 'Apple'

Apple Lime Compote, Vanilla Crème, Yuzu Sorbet

#### Traditional Crème Brûlée

Vanilla Bourbon Crème Brûlée

#### Selection of Ice Cream & Sorbet

Vanilla, Chocolate, Strawberry

#### Plateau De Fromage

Mimolette, Double Brie, Kikorangi, Gruyère Cheese  
Crackers & Grapes

V – Vegetarian | P – Contains Pork | Our staff will be pleased to assist any dietary requirements.

Prices are subject to service charge and prevailing government taxes. ^Children from 6 to 11 years old. Menu is subject to change without prior notice.  
In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.