

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,
"Cafe 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 Butter 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.