

THE FULLERTON BAY HOTEL SINGAPORE

Le Brunch by the Bay

Enjoy La Brasserie signatures and brunch favourites,
freshly cooked upon order and delivered to the table



Singapore, 14 August 2020 – Weekends are made for leisurely brunching and La Brasserie at The Fullerton Bay Hotel Singapore has long indulged in this tradition. The splendid repast features a carefully curated menu of signature La Brasserie highlights alongside brunch essentials. To ensure maximum flavour and food safety, all dishes are cooked to order and delivered to the table. For those who desire celebratory weekend tipples, there is also a free-flow of bubbly and delicious signature cocktails on offer.

A Fine Repast

Quality is key at Le Brunch by the Bay. Accordingly, expect a premium selection that showcases signature La Brasserie favourites such as Traditional Onion Soup, Wagyu Steak topped with Café de Paris Butter and served with Truffle Fries (Steak et Frites), Beef Cheeks slow braised in Red Wine, Duck Confit and slow-roasted, herb-crusted Lamb Chops.

Other highlights include Forest Mushroom Risotto paired with soft-boiled egg and generously topped with Parmesan and shavings of black truffle, and Angel Hair Pasta scented with Truffle and topped with Shio Kombu and crispy Sakura Ebi.



THE FULLERTON BAY HOTEL

SINGAPORE



Presented with popular sides such as rich, smooth potato mousseline studded with French Butter Sea Salt and Truffle Fries topped with shavings of Parmesan, they are served in suitably sized-down portions, so that guests can enjoy the variety of the spread.

Brunch is not quite complete without essentials such as fresh organic eggs prepared as you like and served with a choice of sides (Rosti, Bacon and Chicken Chipolata), and fresh poached seafood on ice. Enjoy Scallops, Tiger Prawns, Maine Lobster, Snow Crab and Bouchot Mussels alongside Smoked Salmon, served with housemade Marie Rose Sauce and Curry Mayonnaise. From the charcuterie, feast on a platter of the finest Saucisson, Parma Ham, Housemade Duck Rillettes and Bresaola, paired with freshly baked Olive and Rosemary Focaccia, and crusty French baguette.

Those who hanker after Asian flavours are not forgotten. Le Brunch by the Bay presents a tightly curated selection of popular local dishes such as Prawn Laksa with Quail Eggs in a rich, aromatic spicy coconut broth, Traditional Beef and Chicken Satay, and our signature pandan-scented Fullerton Chicken Rice.

Complete the indulgence with sweet showstoppers such as Le Apple featuring a tangy Apple Lime Compote with Vanilla Crème and refreshing Yuzu Sorbet, and the richly satisfying 64% Mousse Au Chocolat studded with Morello Cherries and topped with smooth Madagascar Vanilla Ice Cream.



Toasting the Weekend

Eat, drink, be merry and toast to the good life with signature cocktails and wines available. Choose your choice of tippie, whether it be a Golden Mary, a spicy, tangy, refreshing spin on the classic Bloody Mary, or opt for bubbles with Ruinart Blanc de Blanc or Veuve Clicquot Brut Champagne.



THE FULLERTON BAY HOTEL
SINGAPORE

Teetotalers are not forgotten with our alcohol-free beverage package. Enjoy a guilt-free splurge with our line-up of alcohol-free wines, cocktails, spirits and beer.

- Sparkling Wine
 - Domaines Pierre Zero Sparkling Chardonnay, Languedoc-Roussillon, France
- Red Wine
 - Domaines Pierre Chavin Zero Merlot, Languedoc-Roussillon, France
- White Wine
 - Domaines Pierre Chavin Zero Chardonnay, Languedoc-Roussillon, France
- Alcohol Free Wine Juices:
 - Red:
 - Didier Goubet Le Jus Vieilles Vignes Cabernet, Bordeaux, France
 - Didier Goubet Le Jus Vieilles Vignes Merlot Bordeaux, France
 - White
 - Didier Goubet Le Jus Vieilles Vignes Semillon Bordeaux, France
- Spirits
 - Seedlip Spice 94
 - Seedlip Garden 108
 - Seedlip Grove 42
- Beer
 - Heineken Zero Bottle

Items are subject to change without prior notice.

Le Brunch by the Bay is available only on Saturdays and Sundays from 12.00 p.m. to 3.00 p.m. (last pour 2.45 p.m.).

For enquiries or reservations, please contact Dining Reservations at (65) 6877 8911/8912 or email dining-rsvp@fullertonhotels.com. Prices are subject to service charge and prevailing government taxes.

Photos: <https://bit.ly/labrasserieweekendbrunch>

Full menu on Appendix I

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ABOUT LA BRASSERIE

Located at the heart of the historically rich Fullerton Heritage precinct, with spectacular views of the Marina Bay waterfront, La Brasserie charms with its unrivalled setting and finely curated menu of French bistro classics. By way of its food, ambience, service, and distinctive approach to detail, decorum and generosity of spirit, the restaurant –with its own street-front access– evokes elegance over business lunches, handsome steak dinners and family-friendly weekend brunches. Diners are seated in two exquisite, spacious salons and a private room, all with 10 metre-high windows, and an al fresco terrace, to enjoy the beautiful vista of orange sunsets over superb food, wine and Fullerton hospitality.

ABOUT THE FULLERTON BAY HOTEL SINGAPORE

The Fullerton Bay Hotel Singapore is a stunning, jewel-like addition to the sparkling Marina Bay waterfront, with breath-taking architecture and stunning interiors that combine modernity and heritage. Seated on prime waterfront location in the Central Business District and arts and cultural precinct, the Hotel offers classic luxurious hospitality and exquisite service with rooms featuring spectacular 360-degree views of the Marina Bay and Singapore skyline. Step into a world of chic sophistication where The Fullerton Bay Hotel Singapore will set the tone for an indulgent lifestyle experience. fullertonhotels.com

SOCIAL MEDIA LINKS:

Facebook: The Fullerton Bay Hotel Singapore

Instagram: @FullertonBayHotel

Hashtag: #FullertonBayHotel #FullertonFlavours #FullertonMemories

THE FULLERTON BAY HOTEL
SINGAPORE

Appendix I

Le Brunch by the Bay at La Brasserie
12.00 p.m. till 3.00 p.m. (Beverage Service ends at 2.45 p.m.)

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

Prices are subject to service charge and prevailing government taxes.

^Children from 6 to 11 years old.

THE FULLERTON BAY HOTEL
SINGAPORE

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

Egg Station

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

THE FULLERTON BAY HOTEL
SINGAPORE

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)

THE FULLERTON BAY HOTEL
SINGAPORE

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)

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SINGAPORE

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

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SINGAPORE

Selection of Ice Cream & Sorbet

Vanilla, Chocolate, Strawberry

Plateau De Fromage

Mimolette, Double Brie, Kikorangi, Gruyère Cheese

Crackers & Grapes