

LA BRASSERIE



Le Brunch by the Bay

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 for teetotallers

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 beer, house pour red and white wines, and signature Bloody Marys

S\$168* per adult

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

S\$238* per adult

with free flow of Ruinart Blanc de Blanc Champagne, beer, 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, Prawn, Feta Cheese, Kalamata Olives, Silver Onion, Jalapeno, Fine Hawaiian Red Salt

Queen Mary

Home Smoked Vodka, Tomato Juice, Hot Sauce, Worcestershire, Lemon, Baby Carrot, Prawn, Cornichon, Bacon, Silver Onion, Kalamata Olive, Fine Hawaiian Red Salt

The Royals

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

Red Mantle

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

BRUNCH ESSENTIALS

SHARING PLATTER

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
Spicy Chorizo (P)

Garlic Bread

Herb Butter, Aged Parmesan

Baby Spinach & Granny Smith Apple Salad

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

SMALL PLATES

Blacken Ahi Tuna Niçoise

Organic Green Salad, Truffle Lime Vinaigrette

Chorizo Prawn

Tiger Prawn, Spicy Chorizo, Pinenut (P)

Escargots

Butter-Baked Snail, Garlic, Parsley, Garlic Bread

Crispy Roasted Crackling Pork Belly

French Mustard (P)

FROM THE TUREEN

Traditional Onion Soup

Gratinated Cheese Croutons

Champignon & Truffle

Potage Soup, Brioche Croutons (V)

PETIT PLAT PRINCIPAL

ONE-TIME ORDER OF MAIN COURSE

Meat Galore

PLATTER FOR 2 PERSONS

Grilled Angus Côte De Boeuf, Bordelaise Beef Cheek
Broccoli Almondine, Truffle Fries, Champignon
OR

Carré D'agneau Roti

Slow-Roasted Herb-Crusted Lamb Chop,
Roasted Shallots, Rosemary Jus
OR

Angus Tenderloin (180g)

Broccoli Almondine, Truffle Fries, Champignon
OR

La Brasserie Artisanal Beef Burger

Wagyu Beef, Toasted Bun, Aged Cheese, Truffle Fries
OR

Confit De Canard

Crispy Duck Confit, Haricots Verts, Hazelnut
Valencia Orange Reduction
OR

Filet De Loup

Baked Temasek Seabass, Heirloom Tomato,
Fennel, Chardonnay Sauce
OR

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 Satay

Ketupat, Cucumber, Onions, Chunky Peanut Sauce

Hainanese Chicken Rice

Boneless Simmered Chicken, Fragrant Rice

The Pier's Prawn Laksa

Prawn, Rice Vermicelli, Quail Egg, Beancurd Puff,
Spicy Coconut Broth

DESSERTS

Sweet Memories

Assorted Macaroons
Fullerton Fudge Cake
Rose Lychee Raspberry
Coconut Kaya Mango-Passion Trifle
Vanilla Strawberry Chiffon Short Cake

Fullerton Ice Cream Galore

TO SHARE

Vanilla

Strawberry

Chocolate Hazelnut

Raspberry Sorbet

Selection of Tropical Fruits

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.