

LA BRASSERIE

ENTRÉE

TRADITIONAL ONION SOUP gratinated cheese croutons	\$24
CHAMPIGNON & TRUFFLE (V) potage soup, brioche croutons	\$26
ESCARGOTS butter-baked snails, garlic, parsley	\$36 (one dozen) \$26 (half dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD (V) sun-dried tomato, pine nuts, aged Modena balsamic vinegar	\$24
BLACKEN AHI TUNA NIÇOISE organic green salad, truffle lime vinaigrette	\$29
CAESAR SALAD (P) romaine lettuce, caesar dressing, shaved parmesan bacon, anchovies, croutons poached egg with;	
CHARRED CHICKEN BREAST	\$32
GRILLED PRAWNS (6 pieces)	\$29
SAUTÉED PRAWNS & CHORIZO (P) white wine sauce, pine nuts	\$30
CHARCUTERIE (P) Parma ham, duck rillettes, wagyu beef bresaola Salame Di Maiale Nero, spicy chorizo, garlic bread	\$38
WAGYU BEEF TARTARE agria potato rösti, seasonal truffle, baby greens sous vide free-range egg yolk	\$36
LA BRASSERIE'S SEAFOOD ROYALE Maine lobster, diver scallop, tiger prawn, yellow fin tuna, octopus, salmon roe	\$88 (for two) \$44 (for one)
FREMANTLE OCTOPUS (P) chorizo, smoked romesco, salmon roe, almonds	\$36
SIDES	\$16
roasted baby carrots, orange butter hazelnut, sour cream	
baby potato, caramelised onion, chive, bacon (P)	
forest mushroom, shio kombu, Kabayaki balsamic vinegar	
farmed fresh green, broccolini, fava, zucchini, asparagus	

PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER wagyu beef, toasted bun, aged cheese, truffle fries	\$40
U.S. PRIME BEEF STRIPLOIN 250g mousseline potato, caramelised vegetables béarnaise sauce, beef jus	\$90
U.S. PRIME BEEF TENDERLOIN 200g mousseline potato, caramelised vegetables béarnaise sauce, beef jus	\$98
U.S. PRIME BEEF RIB-EYE 250g mousseline potato, caramelised vegetables béarnaise sauce, beef jus	\$110
BORDELAISE BEEF CHEEKS caramelised heirloom vegetable	\$46
TE MANA LAMB™ RACK petits pois, edamame, banana shallot, smoked garlic jam	\$73
CONFIT DE CANARD crispy duck confit, haricots verts, hazelnut Valencia orange reduction	\$49
FILET DE LOUP baked Temasek seabass, heirloom tomato fennel, caviar beurre blanc	\$50
PATAGONIAN TOOTH FISH AND MAINE LOBSTER fava bean, broccolini, Hokkaido corn, bisque, dill oil	\$69
THE FULLERTON LOBSTER ROLL butter-poached half lobster, light mayonnaise chives, brioche bun, truffle fries	\$42
LOBSTER A L'AMERICAINE roasted whole lobster, fresh tomato, basil angel hair pasta	\$80
DE L'ASIE	
CHICKEN AND BEEF SATAY rice cake, cucumber, onion, peanut sauce	\$24 (6 sticks)
HAINANESE CHICKEN RICE boneless simmered chicken, fragrant rice	\$31
BAK KUT TEH (P) peppery pork ribs, herbal broth fragrant rice Chinese dough fritter	\$31
THE PIER'S PRAWN LAKSA prawns, rice vermicelli, quail eggs bean curd puff, spicy coconut gravy	\$32

VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH artisan sourdough, cherry tomato sauce	\$28
GARDEIN™ CRABLESS CRAB CAKE chilli mayonnaise, mango salsa, key lime	\$28
OMNIMEAT™ LASAGNA cheese, tomato	\$28
HEURA™ PLANT-BASED CHICKEN RENDANG steamed Jasmine rice, achar	\$28
IMPOSSIBLE™ BURGER 220g plant-based patty, burger bun, caramelised onion, lettuce, tomato, cheddar or swiss cheese, truffle fries	\$32
WOK-FRIED VERMICELLI seasonal vegetable, crispy bean curd skin	\$20
VEGETARIAN FRIED RICE farm fresh vegetable, crispy mock goose	\$20
SPAGHETTI NAPOLITANA cherry tomato sauce, fresh basil	\$20
WILD MUSHROOM RISOTTO forest mushroom ragout, herb	\$36

DESSERT

CLOTTED CRÈME CARAMEL mixed berries	\$16
BASQUE RASPBERRY CHEESE LAVA apple and raspberry Sablés bretons chantilly cream	\$18
CINNAMON SUGAR CHURROS toffee caramel sauce	\$16
INAYA 68% CHOCOLATE DOME cherry compote, Ocala biscuit, chocolate soil, dehydrated raspberry, briolette chocolate sauce	\$16
ICE CREAM OR SORBET vanilla, chocolate, or strawberry	\$13
PLATEAU DE FROMAGES bleu d'Auvergne, Mimolette, Brie dried fruits, condiments	\$32

TABLE D'HÔTE

2-COURSE...\$42 | 3-COURSE...\$55

ENTRÉE

BABY SPINACH & GRANNY SMITH APPLE SALAD (V)
sun-dried tomato, pine nuts, aged Modena balsamic vinegar

CHAMPIGNON & TRUFFLE (V)
potage soup, brioche croutons

BLACKEN AHI TUNA NIÇOISE...+\$6
organic green salad, truffle lime vinaigrette

PLATS PRINCIPAUX

CATCH OF THE DAY
baked fish, heirloom tomato, fennel, chardonnay sauce

WILD MUSHROOM RISOTTO (V)
forest mushroom ragout, herbs

BORDELAISE BEEF CHEEKS...+\$18
caramelised heirloom vegetable

LA BRASSERIE ARTISANAL BEEF BURGER...+\$14
wagyu beef, toasted bun, aged cheese, truffle fries

CONFIT DE CANARD ...+\$22
crispy duck confit, haricots verts, hazelnut
Valencia orange reduction

DESSERT

CINNAMON SUGAR CHURROS
toffee caramel sauce

BASQUE RASPBERRY CHEESE LAVA
apple & raspberry Sablés Bretons, chantilly cream

CLOTTED CRÈME CARAMEL
mixed berries

INAYA 68% CHOCOLATE DOME
cherry compote, ocala biscuit, chocolate soil,
dehydrated raspberries, briolette chocolate sauce

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

Prices are subject to service charge and prevailing government taxes. 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.

CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Ponsardin Reims France NV	\$29	\$139
Veuve Clicquot Ponsardin Rosé Reims, France NV	\$39	\$188
Ruinart Blanc De Blancs Reims France NV	\$40	\$198

WHITE

Omina Romana Hermes Diactoros Il Bianco 2018	\$15	\$88
Pio Cesare Chardonnay 'Fullerton Blend' Piedmont Italy DOC 2018	\$23	\$118
M. Chapoutier Schieferkopf Riesling Alsace France 2018	\$24	\$120
Jean Pierre ET Alexandre Ellevin Chablis Burgundy France 2020	\$26	\$125
Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2019	\$26	\$128
Domaine Vincent Bouzereau Meursault Burgundy France 2019	\$39	\$170
Domaine Seguino Bordet Chablis 1er Cru Vaillons 2019	\$44	\$198
Domaine Vincent Delaporte Sancerre Silex Loire France 2019	\$41	\$188
Vincent Girardin 'Les Vieilles Vignes' Chassagne-Montrachet 2015	\$66	\$289
Louis Jadot 'Les Folatieres' Premier Cru Puligny Montrachet 2016	\$88	\$408

RED

Miguel Torres 'Santa Digna' Reserve Merlot Central Valley Chile 2018	\$19.50	\$97
Pio Cesare Nebbiolo 'Fullerton Blend' Piedmont Italy DOC 2016	\$21	\$118
Michel Lynch Merlot Cabernet Sauvignon Bordeaux France 2018	\$22	\$120
Mitolo Jester Shiraz McLaren Vale Australia 2019	\$25	\$120
Joseph Faiveley Pinot Noir Burgundy France 2019	\$25	\$128
Couvent des Jacobins Grand Cru Saint Emilion France 2012	\$42	\$198
Chateau de la Font du Loup Chateauneuf De Pape Rhone France 2018	\$52	\$238
E. Guigal Hermitage Rhone France 2017	\$68	\$298
Pio Cesare Barolo Piedmont DOCG 2000	\$75	\$350
Michel Mallard et Fils Le Rognet Grand Cru Corton 2013	\$88	\$400

SWEET

Primo Amore Moscato Puglia Italy IGT NV	\$19	\$96
Chateau Landion Sauternes France 2014	\$32	\$148

ROSÉ

Studio Miraval Rose Provence France	\$24	\$118
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TIPPLES FOR TEETOTALLERS

A plethora of booze-free cocktails, sparkling, red and white wines, and beer to toast without the guilt.

Alcohol-free Cocktails

Basil Smash Seedlip Spice 94, Lime Juice, Basil, Club Soda	\$20	
Yuzu Grove Seedlip Grove 42, Honey Yuzu, Fresh Orange, Club Soda	\$20	

Alcohol-free Wines

Pierre Zéro is a de-alcoholised wine based drink which still passes through the most traditional of vinification methods.

Domaines Pierre Chavin Zéro Sparkling Chardonnay France	\$16	\$78
Domaines Pierre Chavin Zéro Merlot France	\$14	\$68
Domaines Pierre Chavin Zéro Chardonnay France	\$14	\$68

Alcohol-free Beer

A non-alcoholic lager with a unique recipe for a distinct and balanced taste.

Heineken 0.0 Beer	\$10	
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CRAFT BEERS

St. Bernardus Wit, Saison Dupont, Duchesse de Burgogne, Tiger		Bottle	\$17
Heineken, Asahi Extra Dry, Corona, Guinness Stout, Hoegaarden			\$19

A NEGRONI ODYSSEY

White Negroni Dry Gin, Herbal Liqueur, White Grape Liqueur, Agave Syrup	Glass	\$26
Heritage Negroni Gin, Campari, Sweet Vermouth, Bitters, Dry Mandarin Leaves		\$26
45-day Aged Negroni London Dry Gin, Campari, Sweet Vermouth		\$26
Negroni Spritz Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine		\$30

COCKTAILS

Millionaire's Club Smoked Vodka, Blackcurrant Jam, Muddled Red Grapes, Orange Bitters Liqueur, Freshly Squeezed Lemon Juice, House-made Basil Syrup	Glass	\$25
80th Avenue Caramelised Pineapple, Tequila, Fresh Mango Juice, Rosemary, Freshly Squeezed Lime Juice, House-made Pineapple Syrup		\$25
Singapore Sling London Dry Gin, Lime Juice, Pineapple Juice, Grenadine Syrup, Dom Benedictine Liqueur, Orange Liqueur, Cherry Liqueur, Angostura Bitters, Soda Water		\$30
Mojito Cuban Rum, Muddled Fresh Lime, Mint, Soda Water		\$25

APÉRITIF & DIGESTIF

Ricard	Glass	\$14
Pernod		\$14
Calvados		\$16
Macallan 12 Years Sherry Oak		\$22
Macallan 18 Years Sherry Oak		\$50
Glenmorangie 10 Years		\$20
Laphroaig 10 Years		\$22
Lagavulin 16 Years		\$24
Glenlivet 21 Years		\$50
Hakushu 12 Years		\$26
Hennessy VSOP		\$22
Courvoisier 12 Years		\$22
Martell Cordon Bleu		\$48
Remy Martin XO		\$48