

LA BRASSERIE



Lunch | Daily from 12.00 p.m. | Last order at 2.00 p.m.

ENTRÉE

Soupe à l'Oignon	DGA	28
Onion soup, Gruyère, beef brisket, black truffle		
Carpaccio de Pétoncles	DS	26
Scallop carpaccio, passionfruit bavarois, pomegranate gastrique, fennel		
Escargots	a dozen	42
Almond, scallions, garlic butter, citrus, olive sourdough	half dozen	24
	NDGS	
Thon Obèse	DGA	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil		
Poulpe Grillé ✳	DS	28
Abrolhos octopus, sarriette de garrigues, corn, prawn extract		
Foie Gras de Canard ✳	NDGA	35
Duck liver, mirabelle plum, elderflower, coffee soil		
Salade Maison	◆NG	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso		

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆DG	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Steak Impossible	◆GA	32
Beetroot, shallot confit, mushroom jus		

✳ Chef's Recommendation ◆ Vegetarian Option

Dish contains: N Nuts D Dairy G Gluten S Seafood P Pork A Alcohol

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes. Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.

PLATS PRINCIPAUX

LA TERRE

Rosedale Ruby Ribeye ~30 min waiting time 250 g 72

Little Joe Striploin ~30 min waiting time 250 g 48

SERVED WITH

Lemon Béarnaise / Bordelaise Sauce D / GA

+ Rossini-Style Supplement GA 15

Duck foie gras, périgourdine sauce

Longe d'Agneau ★ ~30 minutes waiting time DGA 60

Lumina lamb rack, leek soubise, black garlic, sherry, shallots, local moringa oil

Collier de Porc Ibérique D G P A 45

Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds

Confit de Canard ★ DGA 48

French duck confit, celeriac, potato, passionfruit, tamarind, local Tuscan kale

LA MER

Légine D G S A 48

Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi

Poisson du Jour D G 45

Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise

Pétoncles d'Hokkaido ★ N D S A 48

Scallops, parsnip, almond milk, samphire, vin jaune, black truffle

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PLATS D'ACCOMPAGNEMENT

Broccolini	◆ NDG	20
Almond butter, sunchokes, black truffle		
Purée de Pommes	DP	15
Smoked pancetta, garlic confit		
Champignons	◆ DG	18
Abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu		
Carottes Miniatures	◆ ND	16
Baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia		

DESSERT

Pavlova ☆	D	20
Meringue, raspberry, vanilla cream		
Crème Brûlée	NDG	18
Caramelised pear, sablé breton		
Mille-Feuille ☆	NDG	22
Hazelnut praline, vanilla crémeux, caramelised hazelnut		
Tarte Tatin aux Pommes	NDG	20
Apple, Manuka honey, puff pastry, salted caramel macadamia		
Mignardises	NDG	12
Assortment of mini French pastries and bonbons		
Glace Artisanale	per scoop	10
Artisanal Gelato - Vanilla Chocolate		
Artisanal Sorbet - Yuzu Raspberry		

CONSCIOUS CHOICES

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

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CHEF'S TASTING MENU

by Chef de Cuisine Joan Octavi

Set Lunch | 2-Course • 48 | 3-Course • 58

With a glass of

House Rosé, White or Red Wine +16

Non-Alcoholic Wine +12 (Sparkling +14)

Iced Lychee Mint Tea +10 | Iced Strawberry Limeade +10

ENTRÉE

choose one

Tuna Tartare

DS

Green apple, capers, Manchego cheese, burnt orange, basil

Salade Maison

◆ N

House salad, endives, macerated pears, pickled lemon, walnut miso

Zucchini Leek Soup

◆ DG

Leek chips, aromatic Provençal herb oil, croutons

PLAT PRINCIPAL

choose one

Beef Entrecôte +18

D

250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce

Poisson du Jour

DGS

Moroccan spices, salsa verde, green peas, Manila clams

Magret de Canard

DG

Za'atar, sautéed spinach, crumbled pistachio, aged balsamic sauce

Rigatoni

◆ DG

Roasted vegetables, ras el hanout, cherry tomato, Pecorino Romano

DESSERT

choose one

Pistachio-misu

◆ NDG

Guanaja dark chocolate, pistachio mascarpone crème, espresso crumble, pistachio gelato, Turkish coffee jelly, pistachio praline kunafa

Citrus & Basil

◆

Grapefruit, lemon, orange, basil leaf sorbet

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