

# LA BRASSERIE



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

## ENTRÉE

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

## VÉGÉTARIEN ET VÉGÉTALIEN

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

✳ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without 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

☆ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.

## PLATS D'ACCOMPAGNEMENT

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

## DESSERT

<b>Pavlova</b> ✪	D	20
Meringue, raspberry, vanilla cream		
<b>Crème Brûlée</b>	NDG	18
Caramelised pear, sablé breton		
<b>Mille-Feuille</b> ✪	NDG	22
Hazelnut praline, vanilla crémeux, caramelised hazelnut		
<b>Tarte Tatin aux Pommes</b>	NDG	20
Apple, Manuka honey, puff pastry, salted caramel macadamia		
<b>Mignardises</b>	NDG	12
Assortment of mini French pastries and bonbons		
<b>Glace Artisanale</b>	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.

✪ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.

# Chef's Tasting Menu

by Chef de Cuisine Joan Octavi

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

Add 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

- Mediterranean Heirloom Tomato Salad** NDG  
Burrata di bufala, vanilla, strawberry, mint, macadamia nuts
- Salade Maison** ◆ N  
House salad, endives, macerated pears, pickled lemon, walnut miso
- Zucchini Leek Soup** ◆ DG  
Leek chips, aromatic Provençal herb oil, croutons
- Avgolemono** (Greek Lemon Chicken Soup) DG  
Lemon, dill oil, house-made brioche, feta cheese

## PLAT PRINCIPAL

- 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
- Duck Confit à l'Orange** DG  
Rosemary, potato mousseline, Cointreau sauce
- Tortiglioni al Pesto Rosso** NDG  
Smoked tomato, pine nuts, basil, pink peppercorn

## DESSERT

- 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

★ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.