

LA BRASSERIE



Dinner | Daily from 6.30 p.m. | Last order at 10.00 p.m.

ENTRÉE

Soupe à l'Oignon	D, G, A	28
Onion soup, gryère, beef brisket, black truffle		
Tartare de Bœuf ☆	G, A	32
Carbon-neutral Five Founder's beef rump, n25 caviar, seaweed, cured yolk, potato, lemon, Espelette pepper		
Carpaccio de Pétoncles	D, S	26
Scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel		
Escargots	a dozen	42
Almond, scallions, garlic butter, citrus,	half dozen	24
olive sourdough	N, D, G, S	
Thon Obèse	D, G, A	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil		
Poulpe Grillé ☆	D, S	28
Abrolhos octopus, sarriette de Garrigues, corn, prawn extract		
Foie Gras de Canard ☆	N, D, G, A	35
Duck liver, mirabelle plum, elderflower, coffee soil		
Salade Maison	◆ N, G	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso		

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆ G, D	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Légumes Provençal	◆	35
Vegetable tian, organic quinoa, aubergine, herbes de Provence		
Steak Impossible	◆ G, A	32
Beetroot, shallot confit, mushroom jus		

☆ Chef's Recommendation ◆ Vegetarian Option

PLATS PRINCIPAUX

LA TERRE

Black Onyx Tenderloin ~30 min waiting time	250 g	92
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 G, A	
+ Rossini-style Supplement	G, A	15
Duck foie gras, périgourdine sauce		
Longe d'Agneau 🌱 ~30 minutes waiting time	D, G, A	60
Lumina lamb loin, 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		
Caille Rôtie	N, D, G, A	38
Jumbo quail, lentils, chestnut, morel mushrooms, local rosemary		
Confit de Canard 🌱	D, G, A	48
French duck confit, celeriac, potato, passion fruit, tamarind, local Tuscan kale		

LA MER

Homard Thermidor	whole	108
Lobster thermidor, mustard, sake, cognac, cod roe, tarragon, vine tomatoes	half D, G, S, A	58
Légine	G, S, A	48
Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi		
Poisson Filiforme	D, G	45
Threadfin, asparagus, kaffir lime, local dill, potato, grenobloise		
Pétoncles d'Hokkaido 🌱	N, D, S, A	48
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle		

PLATS D'ACCOMPAGNEMENT

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

DESSERT

Pavlova ★	D	20
Meringue, raspberry, vanilla cream		
Crème Brûlée	N, D, G	18
Caramelised pear, sablé breton		
Mille-feuille ★	N, D, G	22
Hazelnut praline, vanilla crémeux, caramelised hazelnut		
Tarte Tatin aux Pommes	N, D, G	20
Apple, Manuka honey, puff pastry, salted caramel macadamia		
Mignardises	N, D, G	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.

★ 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.

Chef's Tasting Menu

Set Dinner | 3-Course... 88

Add a flute of Champagne Palmer & Co Rosé Solera, Brut NV ... 28

ENTRÉE

Tuna Tartare D, S

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

or

Salade Maison ◆ N

House salad, endives, macerated pears, pickled lemon, pomegranate and pistachio dressing

or

Zucchini Leek Soup D, G, S

Kaluga caviar, croutons, aromatic Provençal herb oil

PLAT PRINCIPAL

Wagyu Beef Cheek D, G, A

Celeriac, parsnip, port wine, banana shallots, black pepper

or

Black Cod D, G, S

Green peas, Manila clams, Moroccan spices, salsa verde

or

Rigatoni alla Vodka D, G, P, A

Pork belly, aged Parmesan, basil, shallots, oregano, smoked salt

DESSERT

Pistachio-Misu ◆ N, D, G

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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Chef's Tasting Menu

VEGETARIAN

Set Dinner | 3-Course... 68 | 4-Course... 88

Add a flute of Champagne Palmer & Co Rosé Solera, Brut NV ... 28

ENTRÉE

Salade Maison

N, G

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

PLAT PRINCIPAL

Légumes Provençal

D, G, A

Vegetable tian, organic quinoa, aubergine, herbes de Provence

or

Gnocchi de Pommes de Terre

D, G, A

Purple cabbage, petit pois, orange segment

4-course menu — 2nd dish:

Steak Impossible

G, A

Beetroot, shallot confit, mushroom jus

DESSERT

Crème Brûlée

N, D, G

Caramelised pear, sablé

or

Pavlova

N, D

Meringue, raspberry, vanilla cream

Dish contains: [N] Nuts [D] Dairy [G] Gluten [A] Alcohol

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Chef's Tasting Menu

VEGAN

Set Dinner | 3-Course... 68 | 4-Course... 88

Add a flute of Champagne Palmer & Co Rosé Solera, Brut NV ... 28

ENTRÉE

Salade Maison

N, G

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

PLAT PRINCIPAL

Légumes Provençal

D, G, A

Vegetable tian, organic quinoa, aubergine, herbes de Provence

4-course menu — 2nd dish:

Steak Impossible

G, A

Beetroot, shallot confit, mushroom jus

DESSERT

Glace Artisanale

Yuzu Sorbet or Raspberry Sorbet

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