

LA BRASSERIE



Available daily from 6.30 p.m. | Last order at 10.00 p.m.

ENTRÉE

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

VÉGÉTARIEN ET VÉGÉTALIEN

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

☆ CHEF'S RECOMMENDATION

PLATS PRINCIPAUX

LA TERRE

Tajima Wagyu Ribeye ~30 min waiting time 250 g 98

Black Onyx Tenderloin ~30 min waiting time 250 g 92

Little Joe Striploin ~30 min waiting time 250 g 48

SERVED WITH

Lemon béarnaise 🍷 | Bordelaise sauce 🍷🍷

+ Rossini-style Supplement 15

Duck foie gras, périgourdine sauce 🍷🍷

Longe d'Agneau ☆ 60

~30 minutes waiting time

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

Collier de Porc Ibérique 45

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

Caille Rôtie 38

Jumbo quail, lentils, chestnut, morel mushrooms, local rosemary 🍷🍷🍷🍷

Confit de Canard ☆ 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, half 58

tarragon, vine tomatoes 🐟🍷🍷🍷

Légine 48

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

Poisson Filiforme 45

Threadfin, asparagus, kaffir lime, local dill, potato, grenobloise 🍷🍷

Pétoncles d'Hokkaido ☆ 48

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

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.

PLATS D'ACCOMPAGNEMENT

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

DESSERT

Pavlova	20
Meringue, raspberry, vanilla cream	
Crème Brûlée	18
Caramelised pear, sablé breton	  
Mille-feuille 	22
Hazelnut praline, vanilla crémeux, caramelised hazelnut	  
Tarte Tatin aux Pommes	20
Apple, Manuka honey, puff pastry, salted caramel macadamia	  
Mignardises	12
Assortment of mini French pastries and bonbons	  
Glace Artisanale	per scoop 10
Artisanal gelato  - vanilla, chocolate, raspberry	
Artisanal sorbet - yuzu, raspberry	

 CHEF'S RECOMMENDATION  VEGETARIAN OPTION

Dish contains:

 NUTS  DAIRY  GLUTEN  SEAFOOD  PORK  ALCOHOL

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