

LA BRASSERIE



ENTRÉE

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| ANGUS BEEF TARTARE | 32 |
| Seaweed, Cured Yolk, Potato, Kaluga Caviar, Lemon, Espelette Pepper | |
| FOIE GRAS | 36 |
| Rhubarb, Brioche, Pistachio, Lavender | |
| HUÎTRES DU JOUR Seasonal Oysters | 96 (one dozen) |
| Apple, Ginger Mignonette | |
| ESCARGOTS | 48 (one dozen) |
| Sichuan Peppercorns, Scallion, Anchovy Butter, Sourdough | |
| 'MY VERSION OF BOUILLABAISSE' | 28 |
| Sea Bass, Crab, Lemongrass, Plum Tomato, Rouille | |
| ALBROLHOS OCTOPUS | 26 |
| Sarriette De Garrigues, Corn, Prawn Oil | |
| YELLOWFIN TUNA | 26 |
| Avocado, Yuzu Kosho, Salmon Roe, Cucumber, Lime | |
| ENDIVES | 20 |
| Pear, Lettuce, Walnuts, Fermented Soybean, Honey | |

PLATS D'ACCOMPAGNEMENT

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| SAVOY CABBAGE | 22 |
| Sunchokes, Black Truffle, Almonds | |
| PURÉE DE POMMES | 15 |
| Smoked Pancetta, Garlic Confit | |
| WILD MUSHROOMS | 16 |
| Button, Trumpet, Morel, Pearl Onion, Shio Kombu | |
| BABY CARROTS | 16 |
| Burrata, Beets, Marjoram, Sherry, Maple, Macadamia | |

PLATS PRINCIPAUX

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| La Terre | |
| BŒUF | 98 |
| 20 - 30 minutes preparation time | |
| TAJIMA WAGYU RIBEYE 300g | 92 |
| BLACK ONYX TENDERLOIN 250g | 45 |
| KIDMAN STRIPLOIN 300g | |
| Served with | |
| Yuzu Béarnaise, Poivre Sarawak Sauce | |
| LUMINA LAMB | 58 |
| Leek Soubise, Black Garlic, Sherry, Shallots | |
| 20 - 30 minutes preparation time | |
| BANGALOW PORK BELLY | 42 |
| Coffee, Eggplant, Paprika, Citrus, Rosella Flowers | |
| POULET FERMIER FRANÇAIS | 38 |
| NOURRI AUX GRAINS | |
| Lentils, Chestnut, Broccolini, House Spices, Morel Farci | |
| 20 - 30 minutes preparation time | |
| La Mer | |
| SEASONAL LOBSTER | 108 |
| Roasted Whole Lobster, Heirloom Tomatoes, Bottarga, Choron, Cognac, Basil, Vanilla | |
| TOOTHFISH | 45 |
| Anchovy Carrot Velouté, Spring Peas, Baby Leeks, Sakura Ebi, Cajun | |
| POISSON DU JOUR | 42 |
| Asparagus, Potato, Kaffir Lime, Grenobloise | |
| HOKKAIDO SCALLOPS | 42 |
| Parsnip, Celeriac, Almond Milk, Samphire, Vin Jaune, Truffle | |

VEGETARIAN

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| KABOCHA SQUASH | 28 |
| Potato Dumplings, Sage, Maitake, Parmesan | |
| VEG PROVENÇALE | 26 |
| Quinoa, Smoked Aubergine, Paprika, Herbes de Provence, Courgette, Capsicum | |

VEGAN

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| IMPOSSIBLE STEAK | 32 |
| Beetroots, Shallot Confit, Mushroom Jus | |
| OMNI CRABCAKES | 26 |
| Mango, Avocado, Espelette Pepper, Coriander | |

DESSERT

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| APPLE TARTE TATIN | 20 |
| Caramelised Golden Apple, Puff Pastry, Caramel, Pecan Gelato | |
| CHOCOLATE 3 WAYS | 22 |
| Manjari Chocolate Bar; Chocolate Soil, Vanilla Bean & Chocolate Gelato; Chocolate Soup, Wild Orchid | |
| CITRUS | 18 |
| Lemon Crème, Vanilla Streusel, Orange, Mango Gel, Yoghurt Meringue | |
| LAVENDER CRÈME BRÛLÉE | 18 |
| Lavender Crème, Blueberry Ice Cream, Vanilla Tuile | |

DÉGUSTATION

Includes a complimentary glass of red or white wine, selected by our Sommelier

4-COURSE... 138

5-COURSE... 148

ANGUS BEEF TARTARE
Seaweed, Cured Yolk, Potato, Kaluga Caviar, Lemon, Espelette Pepper



FOIE GRAS
Rhubarb, Brioche, Pistachio, Lavender

OR

'MY VERSION OF BOUILLABAISSE'
Lemongrass, Plum Tomato, Sea Bass, Crab, Rouille



LUMINA LAMB
Leek Soubise, Black Garlic, Sherry, Shallots

OR

TOOTHFISH
Spring Peas, Baby Leeks, Sakura Ebi, Cajun Spice, Anchovy Carrot Velouté



APPLE TARTE TATIN
Caramelised Golden Apple, Puff Pastry, Caramel, Pecan Gelato