

# LA BRASSERIE

## ENTRÉE

TRADITIONAL ONION SOUP Gratinated Cheese Croutons	\$24
CHAMPIGNON & TRUFFLE  Potage Soup, Brioche Croutons	\$26
ESCARGOTS Butter-Baked Snails, Garlic, Parsley	\$36 (one dozen) \$26 (half dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD  Sun-dried Tomato, Pine Nuts, Aged Modena Balsamic Vinegar	\$24
BLACKEN AHI TUNA NIÇOISE Organic Green Salad, Truffle Lime Vinaigrette	\$29
CAESAR SALAD  Romaine Lettuce, Caesar Dressing, Shaved Parmesan Bacon, Anchovies, Croutons Poached Egg with;	
CHARRED CHICKEN BREAST	\$29
GRILLED PRAWNS (6 pieces)	\$32
SAUTÉED PRAWNS & CHORIZO  White Wine Sauce, Pine Nuts	\$30
CHARCUTERIE  Parma Ham, Duck Rillettes, Wagyu Beef Bresaola, Salame di Maiale Nero, Spicy Chorizo, Garlic Bread	\$38
WAGYU BEEF TARTARE Agrida Potato Rösti, Seasonal Truffle, Baby Greens Sous Vide Free-range Egg Yolk	\$36
LA BRASSERIE'S SEAFOOD ROYALE Maine Lobster, Diver Scallop, Tiger Prawn, Yellow Fin Tuna, Octopus, Salmon Roe	\$98 (for two) \$49 (for one)
FREMANTLE OCTOPUS  Chorizo, Smoked Romesco, Salmon Roe, Almonds	\$36
SIDES Roasted Baby Carrots, Orange Butter Hazelnut, Sour Cream Baby Potato, Caramelised Onion, Chive, Bacon  Forest Mushroom, Shio Kombu, Kabayaki Balsamic Vinegar Farmed Fresh Green, Broccoli, Fava, Zucchini, Asparagus	\$16

## PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER Wagyu Beef, Toasted Bun, Aged Cheese, Truffle Fries	\$40
U.S. PRIME BEEF STRIPLOIN 250g Mousseline Potato, Caramelised Vegetables Béarnaise Sauce, Beef Jus	\$90
U.S. PRIME BEEF TENDERLOIN 200g Mousseline Potato, Caramelised Vegetables Béarnaise Sauce, Beef Jus	\$98
U.S. PRIME BEEF RIB-EYE 300g Mousseline Potato, Caramelised Vegetables Béarnaise Sauce, Beef Jus	\$110
BORDELAISE BEEF CHEEKS Caramelised Heirloom Vegetable	\$46
TE MANA LAMB™ RACK Petits Pois, Edamame, Banana Shallot, Smoked Garlic Jam	\$73
CONFIT DE CANARD Crispy Duck Confit, Haricots Verts, Hazelnut Valencia Orange Reduction	\$49
FILET DE LOUP Baked Temasek Seabass, Heirloom Tomato Fennel, Caviar Beurre Blanc	\$50
PATAGONIAN TOOTH FISH AND MAINE LOBSTER Fava Bean, Broccoli, Hokkaido Corn, Bisque, Dill Oil	\$69
THE FULLERTON LOBSTER ROLL Butter-Poached Half Lobster, Light Mayonnaise Chives, Brioche Bun, Truffle Fries	\$42
LOBSTER A L'AMERICAINE Roasted Whole Lobster, Fresh Tomato, Basil Angel Hair Pasta	\$92
DE L'ASIE CHICKEN AND BEEF SATAY Rice Cake, Cucumber, Onion, Peanut Sauce (6 sticks)	\$24
HAINANESE CHICKEN RICE Boneless Simmered Chicken, Fragrant Rice	\$28
BAK KUT TEH  Peppery Pork Ribs, Herbal Broth Fragrant Rice Chinese Dough Fritter	\$31
THE PIER'S PRAWN LAKSA Prawns, Rice Vermicelli, Quail Eggs Bean Curd Puff, Spicy Coconut Gravy	\$32

## VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH Artisan Sourdough, Cherry Tomato Sauce	\$28
GARDEIN™ CRABLESS CRAB CAKE Chilli Mayonnaise, Mango Salsa, Key Lime	\$28
OMNIMEAT™ LASAGNA Cheese, Tomato	\$28
PLANT-BASED CHICKEN RENDANG Steamed Jasmine Rice, Achar	\$28
IMPOSSIBLE™ BURGER 220g Plant-Based Patty, Burger Bun, Caramelised Onion, Lettuce, Tomato, Cheddar or Swiss Cheese, Truffle Fries	\$32
WOK-FRIED VERMICELLI Seasonal Vegetable, Crispy Bean Curd Skin	\$20
VEGETARIAN FRIED RICE Farm Fresh Vegetable, Crispy Mock Goose	\$20
SPAGHETTI NAPOLITANA Cherry Tomato Sauce, Fresh Basil	\$20
WILD MUSHROOM RISOTTO Forest Mushroom Ragout, Herb	\$36

## DESSERT

CLOTTED CRÈME CARAMEL Mixed Berries	\$16
BASQUE RASPBERRY CHEESE LAVA Apple and Raspberry Sablés Bretons Chantilly Cream	\$18
CINNAMON SUGAR CHURROS Toffee Caramel Sauce	\$16
INAYA 68% CHOCOLATE DOME Cherry Compote, Ocala Biscuit, Chocolate Soil, Dehydrated Raspberry, Briolette Chocolate Sauce	\$16
ICE CREAM OR SORBET Vanilla, Chocolate, or Strawberry	\$13
PLATEAU DE FROMAGES Bleu D'Auvergne, Mimolette, Brie Dried Fruits, Condiments	\$32

## TABLE D'HÔTE

2-COURSE...\$42 | 3-COURSE...\$55

### ENTRÉE

BABY SPINACH & GRANNY SMITH APPLE SALAD   
sun-dried tomato, pine nuts, aged Modena balsamic vinegar

CHAMPIGNON & TRUFFLE   
potage soup, brioche croutons

BLACKEN AHI TUNA NIÇOISE...+\$6  
organic green salad, truffle lime vinaigrette

### PLATS PRINCIPAUX

CATCH OF THE DAY  
baked fish, heirloom tomato, fennel, chardonnay sauce

WILD MUSHROOM RISOTTO   
forest mushroom ragout, herbs

BORDELAISE BEEF CHEEKS...+\$18  
caramelised heirloom vegetable

LA BRASSERIE ARTISANAL BEEF BURGER...+\$14  
wagyu beef, toasted bun, aged cheese, truffle fries

CONFIT DE CANARD ...+\$22  
crispy duck confit, haricots verts, hazelnut  
Valencia orange reduction

### DESSERT

CINNAMON SUGAR CHURROS  
toffee caramel sauce

BASQUE RASPBERRY CHEESE LAVA  
apple & raspberry Sablés Bretons, chantilly cream

CLOTTED CRÈME CARAMEL  
mixed berries

INAYA 68% CHOCOLATE DOME  
cherry compote, ocala biscuit, chocolate soil,  
dehydrated raspberries, briolette chocolate sauce

Fullerton Blend Coffee or Premium TWG Tea

 GLUTEN-FREE  VEGETARIAN  CONTAINS PORK | OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.  
PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.

## CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Ponsardin Reims France NV	\$29	\$139
Veuve Clicquot Ponsardin Rosé Reims, France NV	\$39	\$188
Ruinart Blanc De Blancs Reims France NV	\$40	\$198

## WHITE

Omina Romana Hermes Diactoros II Bianco 2018	\$15	\$88
Pio Cesare Chardonnay 'Fullerton Blend' Piedmont Italy DOC 2018	\$23	\$118
M. Chapoutier Schieferkopf Riesling Alsace France 2018	\$24	\$120
Jean Pierre ET Alexandre Ellevin Chablis Burgundy France 2020	\$26	\$125
Nautilus Estate Sauvignon Blanc Marlborough New Zealand 2019	\$26	\$128
Domaine Vincent Bouzereau Meursault Burgundy France 2019	\$39	\$170
Domaine Seguino Bordet Chablis 1er Cru Vaillons 2019	\$44	\$198
Domaine Vincent Delaporte Sancerre Silex Loire France 2019	\$41	\$188
Vincent Girardin 'Les Vieilles Vignes' Chassagne-Montrachet 2015	\$66	\$289
Louis Jadot 'Les Folatieres' Premier Cru Puligny Montrachet 2016	\$88	\$408

## RED

Miguel Torres 'Santa Digna' Reserve Merlot Central Valley Chile 2018	\$19.50	\$97
Pio Cesare Nebbiolo 'Fullerton Blend' Piedmont Italy DOC 2016	\$21	\$118
Michel Lynch Merlot Cabernet Sauvignon Bordeaux France 2018	\$22	\$120
Mitolo Jester Shiraz McLaren Vale Australia 2019	\$25	\$120
Joseph Faiveley Pinot Noir Burgundy France 2019	\$25	\$128
Couvent des Jacobins Grand Cru Saint Emilion France 2012	\$42	\$198
Chateau de la Font du Loup Chateaufort De Pape Rhone France 2018	\$52	\$238
E. Guigal Hermitage Rhone France 2017	\$68	\$298
Pio Cesare Barolo Piedmont DOCG 2000	\$75	\$350
Michel Mallard et Fils Le Rognet Grand Cru Corton 2013	\$88	\$400

## SWEET

Primo Amore Moscato Puglia Italy IGT NV	\$19	\$96
Chateau Landion Sauternes France 2014	\$32	\$148

## ROSE

Studio Miraval Rose Provence France	\$24	\$118
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## TIPPLES FOR TEETOTALLERS

A plethora of booze-free cocktails, sparkling, red and white wines, and beer to toast without the guilt.

### Alcohol-free Cocktails

Basil Smash Seedlip Spice 94, Lime Juice, Basil, Club Soda	\$20	
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Yuzu Grove Seedlip Grove 42, Honey Yuzu, Fresh Orange, Club Soda	\$20	
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### Alcohol-free Wines

Pierre Zéro is a de-alcoholised wine-based drink which still passes through the most traditional of vinification methods.

Domaines Pierre Chavin Zéro Sparkling Chardonnay France	\$16	\$78
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Domaines Pierre Chavin Zéro Merlot France	\$14	\$68
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Domaines Pierre Chavin Zéro Chardonnay France	\$14	\$68
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### Alcohol-free Beer

A non-alcoholic lager with a unique recipe for a distinct and balanced taste.

Heineken 0.0 Beer	\$10	
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## CRAFT BEERS

St. Bernardus Wit, Saison Dupont, Duchesse de Bourgogne, Tiger		Bottle \$17
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Heineken, Asahi Extra Dry, Corona, Guinness Stout, Hoegaarden		\$19
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## A NEGRONI ODYSSEY

White Negroni Dry Gin, Herbal Liqueur, White Grape Liqueur, Agave Syrup	Glass \$26	
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Heritage Negroni Gin, Campari, Sweet Vermouth, Bitters, Dry Mandarin Leaves	\$26	
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45-day Aged Negroni London Dry Gin, Campari, Sweet Vermouth	\$26	
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Negroni Spritz Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine	\$30	
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## COCKTAILS

Millionaire's Club Smoked Vodka, Blackcurrant Jam, Muddled Red Grapes, Orange Bitters Liqueur, Freshly Squeezed Lemon Juice, House-made Basil Syrup	Glass \$25
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80th Avenue Caramelised Pineapple, Tequila, Fresh Mango Juice, Rosemary, Freshly Squeezed Lime Juice, House-made Pineapple Syrup	\$25
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Singapore Sling London Dry Gin, Lime Juice, Pineapple Juice, Grenadine Syrup, Dom Benedictine Liqueur, Orange Liqueur, Cherry Liqueur, Angostura Bitters, Soda Water	\$30
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Mojito Cuban Rum, Muddled Fresh Lime, Mint, Soda Water	\$25
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## APÉRITIF & DIGESTIF

Ricard	Glass \$14
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Pernod	\$14
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Calvados	\$16
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Macallan 12 Years Sherry Oak	\$22
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Macallan 18 Years Sherry Oak	\$50
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Glenmorangie 10 Years	\$20
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Laphroaig 10 Years	\$22
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Lagavulin 16 Years	\$24
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Glenlivet 21 Years	\$50
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Hakushu 12 Years	\$26
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Hennessy VSOP	\$22
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Courvoisier 12 Years	\$22
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Martell Cordon Bleu	\$48
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Remy Martin XO	\$48
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