

# LA BRASSERIE



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

## ENTRÉE

<b>Soupe à l'Oignon</b>	DGA	28
Onion soup, Gruyère, beef brisket, black truffle		
<b>Tartare de Bœuf</b> ✪	GA	32
Carbon-neutral Five Founder's beef rump, n25 caviar, seaweed, cured yolk, potato, lemon, Espelette pepper		
<b>Carpaccio de Pétoncles</b>	DS	26
Scallop carpaccio, passionfruit bavarois, pomegranate gastrique, fennel		
<b>Escargots</b>	a dozen	42
	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>	◆GD	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
<b>Légumes Provençal</b>	◆	35
Vegetable tian, organic quinoa, aubergine, herbes de Provence		
<b>Steak Impossible</b>	◆GA	32
Beetroot, shallot confit, mushroom jus		

✪ Chef's Recommendation ◆ Vegetarian Option

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

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# PLATS PRINCIPAUX

## LA TERRE

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**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 | GA

**+ Rossini-Style Supplement** GA 15  
Duck foie gras, périgourdine sauce

**Longe d'Agneau** ☆ ~30 minutes waiting time DGA 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

**Confit de Canard** ☆ DGA 48  
French duck confit, celeriac, potato, passionfruit, tamarind, local Tuscan kale

**Caille Rôtie** NDGA 38  
Jumbo quail, lentils, chestnut, morel mushrooms, local rosemary

## LA MER

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**Homard Thermidor** whole 108  
Lobster thermidor, mustard, sake, cognac, cod roe, tarragon, vine tomatoes half 58  
D G S A

**Légine** G S A 48  
Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi

**Poisson du Jour** DG 45  
Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise

**Pétoncles d'Hokkaido** ☆ ND S A 48  
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle

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## 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

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# Once Upon a Tide

Inspired by the intrigue and romance of the sea,  
this exclusive dining journey unfolds like a modern maritime fairytale.

**4-Course Set Dinner • 88 per person**

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



## SETTING SAIL

### **Atlantic Blue Crab & Citrus Salad**

Chilled blue crab, pomelo & pickled green apple, shaved fennel,  
champagne vinaigrette, ikura, microherbs

D S A



## FROM THE GALLEY

### **Lobster Bisque: A Seafarer's Classic**

Slow-roasted lobster shell bisque, cognac cream,  
poached lobster medallion, moringa oil

D G S



## PORT OF CALL

### **Pan-Seared Sustainably Sourced Sea Bass & Prawns**

Light miso-honey-lemongrass glaze, risotto, charred asparagus,  
small vegetables, Espelette chilli

D G S



## MOONLIT HARBOUR

### **“Wish Upon the Sea”**

Valrhona dark chocolate, organic passionfruit,  
smoked butter ice cream, Arbequina olive oil, yuzu curd

D G

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## VEGETARIAN SET DINNER

3-Course • 68 | 4-Course • 88

With a flute of Champagne Palmer & Co Rosé Solera, Brut NV +28

### ENTRÉE

#### Salade Maison

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

NG

4-course menu — 2<sup>nd</sup> dish:

#### Zucchini Leek Soup

Croutons, aromatic Provençal herb oil

DGSV

### PLAT PRINCIPAL

#### Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

DGA

or

#### Gnocchi De Pommes De Terre

Purple cabbage, petit pois, orange segment

DGA

or

#### Steak Impossible

Beetroot, shallot confit, mushroom jus

GA

### DESSERT

#### Crème Brûlée

Caramelised pear, sablé

NDG

or

#### Pavlova

Meringue, raspberry, vanilla cream

ND

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## VEGAN SET DINNER

3-Course • 68 | 4-Course • 88

With a flute of Champagne Palmer & Co Rosé Solera, Brut NV +28

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### ENTRÉE

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#### Salade Maison

NG

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

4-course menu — 2<sup>nd</sup> dish:

#### Zucchini Leek Soup

DGSV

Croutons, aromatic Provençal herb oil

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### PLAT PRINCIPAL

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#### Légumes Provençal

DGA

Vegetable tian, organic quinoa, aubergine, herbes de Provence

or

#### Gnocchi De Pommes De Terre

DGA

Purple cabbage, petit pois, orange segment

or

#### Steak Impossible

GA

Beetroot, shallot confit, mushroom jus

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### DESSERT

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#### Glace Artisanale

Choice of Yuzu or Raspberry Sorbet

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