








LA BRASSERIE



ENTRÉE

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

PLATS PRINCIPAUX

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

VEGETARIAN SIGNATURES

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

DESSERT

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

TABLE D'HÔTE

LUNCH MENU

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

BLACKENED 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

The Fullerton Blend Coffee or Premium TWG Tea

MENU DÉGUSTATION

DINNER MENU
4-COURSE... 128

WAGYU BEEF TARTARE

Agria Potato Rösti, Seasonal Truffle,
Baby Greens, Sous Vide Free-range Egg Yolk



FREMANTLE OCTOPUS

Chorizo, Smoked Romesco,
Salmon Roe, Almonds



FILET DE LOUP

Baked Temasek Seabass, Heirloom Tomato,
Fennel, Caviar Beurre Blanc

OR

TE MANA™ LAMB RACK

Petits Pois, Edamame, Banana Shallot,
Smoked Garlic Jam



INAYA 68% CHOCOLATE DOME

Cherry Compote, Ocala Biscuit, Chocolate Soil,
Dehydrated Raspberry, Briolette Chocolate Sauce

The Fullerton Blend Coffee & 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 IN SINGAPORE DOLLARS, SUBJECT TO SERVICE CHARGE
AND PREVAILING GOVERNMENT TAXES.