

LA BRASSERIE

ENTRÉE

TRADITIONAL ONION SOUP gratinated cheese croutons	\$24
CHAMPIGNON & TRUFFLE (V) potage soup, brioche croutons	\$26
ESCARGOTS butter-baked snails, garlic, parsley	\$36 (one dozen) \$26 (half dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD (V) sun-dried tomato, pine nuts, aged Modena balsamic vinegar	\$24
BLACKEN AHI TUNA NIÇOISE organic green salad, truffle lime vinaigrette	\$29
CAESAR SALAD (P) romaine lettuce, caesar dressing, shaved parmesan bacon, anchovies, croutons poached egg with;	
CHARRED CHICKEN BREAST	\$29
GRILLED PRAWNS (6 pieces)	\$32
SAUTÉED PRAWNS & CHORIZO (P) white wine sauce, pine nuts	\$30
CHARCUTERIE (P) Parma ham, duck rillettes, wagyu beef bresaola Salame Di Maiale Nero, spicy chorizo, garlic bread	\$38
WAGYU BEEF TARTARE agria 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 (P) chorizo, smoked romesco, salmon roe, almonds	\$36
SIDES roasted baby carrots, orange butter hazelnut, sour cream	\$16
baby potato, caramelised onion, chive, bacon (P)	
forest mushroom, shio kombu, Kabayaki balsamic vinegar	
farmed fresh green, broccolini, fava, zucchini, asparagus	

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, broccolini, 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 (P) 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
HEURA™ 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

MENU DÉGUSTATION

4-COURSE...\$128

WAGYU BEEF TARTARE
agria potato rösti, seasonal truffle, baby greens
sous vide free-range egg yolk

FREMANTLE OCTOPUS (P)
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

Fullerton Bay Blend Coffee and Tea



View Kid's
Menu here



View Wine
Menu
here



View Online Shop
& E-Vouchers here

V – Vegetarian | P – Contains Pork Our staff will be pleased to assist with dietary requirements.
Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.

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 Il Bianco Italy 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
Marco Felluga Pinot Grigio Italy 2020	\$26	\$128
Louis Jadot Celier De La Sabiere 2017	\$41	\$188
Domaine Vincent Delaporte Sancerre Silex Loire France 2019	\$41	\$188
Domaine Vincent Bouzereau Meursault Burgundy France 2020	\$52	\$248
Vincent Girardin 'Les Vieilles Vignes' Chassagne-Montrachet 2015	\$66	\$289

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
Domaine Remizieres Crozes Hermitage France 2014	\$52	\$225
Famille Perrin Les Christins Vaqueyras Southern Rhone 2012	\$52	\$238
E. Guigal Hermitage Rhone France 2017	\$68	\$298
Pio Cesare Barolo Piedmont DOCG Italy 2000	\$75	\$350
Michel Mallard et Fils Le Rognet Grand Cru Corton France 2013	\$88	\$400

SWEET

Primo Amore Moscato Puglia Italy IGT NV	\$19	\$96
-----------------------------------------	------	------

ROSÉ

Studio Miraval Rose Provence France	\$24	\$118
-------------------------------------	------	-------

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	
---------------------------------------------------------------	------	--

Lemon Grove Seedlip Spice 94, Lemon grass, Fresh Lime, Sugarcane, Club Soda	\$20	
--------------------------------------------------------------------------------	------	--

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 Merlot France	\$14	\$68
-------------------------------------------	------	------

Domaines Pierre Chavin Zéro Chardonnay France	\$14	\$68
-----------------------------------------------	------	------

Alcohol-free Beer

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

Heineken 0.0 Beer	\$10	
-------------------	------	--

CRAFT BEERS

St. Bernardus Wit, Saison Dupont, Duchesse de Burgogne, Tiger		Bottle \$17
---------------------------------------------------------------	--	-------------

Heineken, Asahi Extra Dry, Corona, Guinness Stout, Hoegarden		\$19
--------------------------------------------------------------	--	------

A NEGRONI ODYSSEY

White Negroni Dry Gin, Herbal Liqueur, White Grape Liqueur, Agave Syrup	\$26	
----------------------------------------------------------------------------	------	--

Heritage Negroni Gin, Campari, Sweet Vermouth, Bitters, Dry Mandarin Leaves	\$26	
--------------------------------------------------------------------------------	------	--

45-day Aged Negroni London Dry Gin, Campari, Sweet Vermouth	\$26	
----------------------------------------------------------------	------	--

Negroni Spritz Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine	\$30	
-------------------------------------------------------------------------	------	--

COCKTAILS

Millionaire's Club Smoked Vodka, Blackcurrant Jam, Muddled Red Grapes, Orange Bitters Liqueur, Freshly Squeezed Lemon Juice, House-made Basil Syrup, Pineapple Juice, Foamee (Vegan)	Glass	\$25
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------	------

80th Avenue Caramelised Pineapple, Tequila, Fresh Mango Juice, Rosemary, Freshly Squeezed Lime Juice, House-made Pineapple Syrup		\$25
-------------------------------------------------------------------------------------------------------------------------------------	--	------

Singapore Sling London Dry Gin, Lime Juice, Pineapple Juice, Grenadine Syrup, Dom Benedictine Liqueur, Orange Liqueur, Cherry Liqueur, Angostura Bitters, Soda Water		\$30
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--	------

Mojito Cuban Rum, Muddled Fresh Lime, Mint, Soda Water		\$25
-----------------------------------------------------------	--	------

APÉRITIF & DIGESTIF

Ricard	Glass	\$14
--------	-------	------

Pernod		\$14
--------	--	------

Calvados		\$16
----------	--	------

Macallan 12 Years Sherry Oak		\$22
------------------------------	--	------

Macallan 18 Years Sherry Oak		\$50
------------------------------	--	------

Glenmorangie 10 Years		\$20
-----------------------	--	------

Laphroaig 10 Years		\$22
--------------------	--	------

Lagavulin 16 Years		\$24
--------------------	--	------

Glenlivet 21 Years		\$50
--------------------	--	------

Hakushu 12 Years		\$26
------------------	--	------

Hennessy VSOP		\$22
---------------	--	------

Courvoisier 12 Years		\$22
----------------------	--	------

Martell Cordon Bleu		\$48
---------------------	--	------

Remy Martin XO		\$48
----------------	--	------