LA BRASSERIE

FESTIVE 3-COURSE SET DINNER

Daily, 6.30 p.m. to 10.30 p.m.

S$88 ++ per person

Sunchoke Velouté
Chestnut, Winter Truffle, Hazelnut Crumble, Aged Parmesan

Ajo Blanco del Mar
Chilled Almond Velouté, Prawn, Scallop, Mussel, Caviar

Foie Gras de Canard
Rhubarb, House-made Brioche, Elderflower, Coffee Soil

Salade Maison
House Salad, Local Rocket, Kale, Endive, Pear, Pickled Lemon, Walnut Miso, Gorgonzola, Winter Truffle

Pan-Seared Angus Entrecôte 250g (Supplement S$20*)
Potato Gratin, Truffle, Confit Banana, Shallot, Morel Jus

Salmon à l'Albariño
Albariño, Charcoal Grilled Vegetable, Sage, Gordal Olive

Confit de Canard Grand-Mère
Duck Leg Confit, Parsnip, Sweet Potato, Braised Red Cabbage, Apple, Cointreau

Gnocchi de Pommes
Butternut Pumpkin, Black Trumpet, Black Morel, Aged Parmesan

Mont Blanc
Chestnut Pâte à bombe, Yoghurt Meringue, White Chocolaté Snow

Citrus & Berry ♦
Pink Grapefruit, Orange, Pomegranate, Raspberry Sorbet

♦ Vegetarian Option

**Prices are stated in Singapore dollars, subject to service charge and prevailing taxes.*