

LA BRASSERIE



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

ENTRÉE

Soupe à l'Oignon	DGA	28
Onion soup, Gruyère, beef brisket, black truffle		
Tartare de Bœuf ☆	GA	32
Carbon-neutral Five Founder's beef rump, n25 caviar, seaweed, cured yolk, potato, lemon, Espelette pepper		
Carpaccio de Pétoncles	DS	26
Scallop carpaccio, passionfruit bavarois, pomegranate gastrique, fennel		
Escargots	a dozen	42
	half dozen	24
	NDGS	
Thon Obèse	DGA	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil		
Poulpe Grillé ☆	DS	28
Abrolhos octopus, sarriette de garrigues, corn, prawn extract		
Foie Gras de Canard ☆	NDGA	35
Duck liver, mirabelle plum, elderflower, coffee soil		
Salade Maison	◆NG	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso		

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆GD	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Légumes Provençal	◆	35
Vegetable tian, organic quinoa, aubergine, herbes de Provence		
Steak Impossible	◆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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes. Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.

PLATS PRINCIPAUX

LA TERRE

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

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

Broccolini	◆ NDG	20
Almond butter, sunchokes, black truffle		
Purée de Pommes	DP	15
Smoked pancetta, garlic confit		
Champignons	◆ DG	18
Abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu		
Carottes Miniatures	◆ ND	16
Baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia		

DESSERT

Pavlova ✪	D	20
Meringue, raspberry, vanilla cream		
Crème Brûlée	NDG	18
Caramelised pear, sablé breton		
Mille-Feuille ✪	NDG	22
Hazelnut praline, vanilla crémeux, caramelised hazelnut		
Tarte Tatin aux Pommes	NDG	20
Apple, Manuka honey, puff pastry, salted caramel macadamia		
Mignardises	NDG	12
Assortment of mini French pastries and bonbons		
Glace Artisanale	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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CHEF'S TASTING MENUS

by Chef de Cuisine Joan Octavi

Set Dinner | 3-Course • 88

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

ENTRÉE

choose one

Tuna Tartare

Green apple, capers, Manchego cheese, burnt orange, basil

DS

Salade Maison

House salad, endives, macerated pears, pickled lemon, pomegranate and pistachio dressing

◆ N

Zucchini Leek Soup

Kaluga caviar, aromatic Provençal herb oil, croutons

◆ DGS

PLAT PRINCIPAL

choose one

Wagyu Beef Cheek

Celeriac, parsnip, port wine, banana shallots, black pepper

DGA

Black Cod

Green peas, Manila clams, Moroccan spices, salsa verde

DGS

Rigatoni alla Vodka

Pork belly, aged Parmesan, basil, shallots, oregano, smoked salt

DGPA

DESSERT

choose one

Pistachio-misu

Guanaja dark chocolate, pistachio mascarpone crème, espresso crumble, pistachio gelato, Turkish coffee jelly, pistachio praline kunafa

◆ NDG

Citrus & Basil

Grapefruit, lemon, orange, basil leaf sorbet

◆

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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

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

4-course menu — 2nd dish:

Steak Impossible

Beetroot, shallot confit, mushroom jus

GA

DESSERT

Crème Brûlée

Caramelised pear, sablé

NDG

or

Pavlova

Meringue, raspberry, vanilla cream

ND

VEGAN

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

PLAT PRINCIPAL

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

DGA

4-course menu — 2nd dish:

Steak Impossible

Beetroot, shallot confit, mushroom jus

GA

DESSERT

Glace Artisanale

Choice of Yuzu or Raspberry Sorbet

★ Chef's Recommendation ◆ Vegetarian Option

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