

LA BRASSERIE



Lunch | Daily from 12.00 p.m. | Last order at 2.00 p.m.

ENTRÉE

Soupe à l'Oignon ✱	DGA	28
Onion soup, Gruyère, beef brisket, black truffle		
Carpaccio de Pétoncles	DS	26
Scallop carpaccio, passionfruit bavarois, pomegranate gastrique, fennel		
Escargots ✱	a dozen	42
Almond, scallions, garlic butter, citrus, olive sourdough	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	◆DG	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Steak Impossible	◆GA	32
Beetroot, shallot confit, mushroom jus		

✱ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.

PLATS PRINCIPAUX

LA TERRE

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 rack, 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

LA MER

Légine 🌟 D G S A 48

Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi

Poisson du Jour D G 45

Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise

Pétoncles d'Hokkaido N D S A 48

Scallops, parsnip, almond milk, samphire, vin jaune, black truffle

🌟 Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.

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

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.

Chef's Tasting Menu

by Chef de Cuisine Joan Octavi

Set Lunch | 2-Course • 48 | 3-Course • 58

Add a glass of

House Rosé, White or Red Wine +16

Non-Alcoholic Wine +12 (Sparkling +14)

Iced Lychee Mint Tea +10 | Iced Strawberry Limeade +10

ENTRÉE

- Mediterranean Heirloom Tomato Salad** NDG
Burrata di bufala, vanilla, strawberry, mint, macadamia nuts
- Salade Maison** ◆ N
House salad, endives, macerated pears, pickled lemon, walnut miso
- Zucchini Leek Soup** ◆ DG
Leek chips, aromatic Provençal herb oil, croutons
- Avgolemono (Greek Lemon Chicken Soup)** DG
Lemon, dill oil, house-made brioche, feta cheese

PLAT PRINCIPAL

- Beef Entrecôte +18** D
250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce
- Poisson du Jour** DGS
Moroccan spices, salsa verde, green peas, manila clams
- Duck Confit à l'Orange** DG
Rosemary, potato mousseline, Cointreau sauce
- Tortiglioni al Pesto Rosso** NDG
Smoked tomato, pine nuts, basil, pink peppercorn

DESSERT

- Pistachio-misu** ◆ NDG
Guanaja dark chocolate, pistachio mascarpone crème, espresso crumble, pistachio gelato, Turkish coffee jelly, pistachio praline kunafa
- Citrus & Basil** ◆
Grapefruit, lemon, orange, basil leaf sorbet

★ Chef's Recommendation ◆ Vegetarian Option

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

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.

Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.