

LA BRASSERIE



ENTRÉE

TRADITIONAL ONION SOUP Gratinated Cheese Croutons	24
CHAMPIGNON & TRUFFLE 	26
ESCARGOTS Butter-baked Snails, Garlic, Parsley	36 (dozen) 26 (half-dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD 	24
BLACKEN AHI TUNA NIÇOISE 	29
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	
FREMANTLE OCTOPUS  	36
Chorizo, Smoked Romesco, Salmon Roe, Almonds	

SIDES	16
Roasted Baby Carrots, Orange Butter Hazelnut, Sour Cream 	
Baby Potatoes, Caramelised Onion, Chive, Bacon  	
Forest Mushrooms, Shio Kombu, Kabayaki Balsamic Vinegar	
Farmed Fresh Greens, Broccolini, Fava, Zucchini, Asparagus 	

PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER Wagyu Beef, Toasted Bun, Aged Cheese, 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 Vegetables	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 	50
Baked Temasek Sea Bass, Heirloom Tomato, Fennel, Caviar Beurre Blanc	
PATAGONIAN TOOTHFISH 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, Fries	48
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	24 (6 sticks)
HAINANESE CHICKEN RICE Boneless Simmered Chicken, Fragrant Rice	28
BAK KUT TEH 	31
Peppery Pork Ribs, Herbal Broth, Fragrant Rice, Chinese Dough Fritter	
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 Artisanal Sourdough, Cherry Tomato Sauce	28
GARDEIN™ CRABLESS CRAB CAKE Chilli Mayonnaise, Mango Salsa, Key Lime	28
OMNIMEAT™ LASAGNA Cheese, Tomato	28
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, Fries	32
WOK-FRIED VERMICELLI Seasonal Vegetables, Crispy Bean Curd Skin	20
VEGETARIAN FRIED RICE Farm Fresh Vegetables, Crispy Mock Goose	20
SPAGHETTI NAPOLITANA Cherry Tomato Sauce, Fresh Basil	20
WILD MUSHROOM RISOTTO 	36
Forest Mushroom Ragout, Herb	

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

REPAS D'AFFAIRES

2-COURSE...48 | 3-COURSE...58

ADD HOUSE POUR RED OR WHITE WINE...16
ADD FULLERTON BLEND COFFEE OR TEA...6

ENTRÉE

SALMON RILLETTE...+5
Capers, Cucumber, Vanilla, Citrus, Radish, Sourdough

PROSCIUTTO SALAD 
Baby Greens, Feta, Artichoke, Macadamia Nuts, Raspberry Vinaigrette

BUTTERNUT & APPLE VELOUTE
Crème Fraîche, Cinnamon, Brioche



PLATS PRINCIPAUX

BEEF BOURGUIGNON...+15 
Potato Mousseline, Root Vegetables, Lardons, Croutons, Pearl Onions

CATCH OF THE DAY
Cannellini Bean Ragoût, Mussels, Haricots Verts, Basil, Chermoula

POULET
Porcini Farce, Turnip Fondant, Romesco

SPAGHETTI SPRING PEAS
Broccolini, Asparagus, Kale, Lemon, Parmesan, Chilli Flakes



DESSERT

HAZELNUT CRUNCH
Mango Gel, Chocolate Soil, Raspberry Sorbet



View the
Kid's Menu



View Online Shop
& E-Vouchers

 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 LISTED IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.