

LA BRASSERIE



Available daily from 12.00 p.m. | Last order at 2.00 p.m.

ENTRÉE

Soupe à l'Oignon	28
Onion soup, gruyère, beef brisket, black truffle	  
Carpaccio de Pétoncles	26
Scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel	 
Escargots	one dozen 42
Almond, scallions, garlic butter, citrus, olive sourdough	half dozen 24
	  
Thon Obèse	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil	 
Poulpe Grillé ☆	28
Abrolhos octopus, sarriette de Garrigues, corn, prawn extract	 
Foie Gras de Canard ☆	35
Duck liver, mirabelle plum, elderflower, coffee soil	   
Salade Maison	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso	  

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	32
Butternut pumpkin, sage, local mushroom, aged parmigiano reggiano	  
Steak Impossible	32
Beetroot, shallot confit, mushroom jus	  

☆ CHEF'S RECOMMENDATION

PLATS PRINCIPAUX

LA TERRE

Tajima Wagyu Ribeye ~30 min waiting time 250 g 98
Served with lemon béarnaise  or bordelaise sauce  

Little Joe Striploin ~30 min waiting time 250 g 48
Served with lemon béarnaise  or bordelaise sauce  

+ Rossini-style Supplement 15
Duck foie gras, périgourdine sauce  

Longe d'Agneau ☆ 60
~30 minutes waiting time   
Lumina lamb loin, leek soubise, black garlic, sherry, shallots, local moringa oil

Collier de Porc Ibérique 45
Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds    

Confit de Canard ☆ 48
French duck confit, celeriac, potato, passion fruit, tamarind, local tuscan kale   

LA MER

Légine 48
Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi   

Poisson Filiforme 45
Threadfin, asparagus, kaffir lime, local dill, potato, grenobloise  

Pétoncles d'Hokkaido ☆ 48
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle    

☆ CHEF'S RECOMMENDATION

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.

PLATS D'ACCOMPAGNEMENT

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

DESSERT

Pavlova	20
Meringue, raspberry, vanilla cream	
Crème Brûlée	18
Caramelised pear, sablé breton	  
Mille-feuille ★	22
Hazelnut praline, vanilla crèmeux, caramelised hazelnut	  
Tarte Tatin aux Pommes	20
Apple, Manuka honey, puff pastry, salted caramel macadamia	  
Mignardises	12
Assortment of mini French pastries and bonbons	  
Glace Artisanale	per scoop 10
Artisanal gelato  - vanilla, chocolate, raspberry	
Artisanal sorbet - yuzu, raspberry	

★ CHEF'S RECOMMENDATION  VEGETARIAN OPTION

Dish contains:

 NUTS  DAIRY  GLUTEN  SEAFOOD  PORK  ALCOHOL

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