

LA BRASSERIE

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

ENTRÉE

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

VÉGÉTARIEN ET VÉGÉTALIEN

Gnocchis de Pommes de Terre	◆ G, D	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano		
Steak Impossible	◆ G, A	32
Beetroot, shallot confit, mushroom jus		

★ Chef's Recommendation ◆ Vegetarian Option

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 | G, A

+ Rossini-style Supplement G, A 15

Duck foie gras, périgourdine sauce

Longe d'Agneau ★ D, G, A 60

~30 minutes waiting time

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 ★ D, G, A 48

French duck confit, celeriac, potato, passion fruit, tamarind, local Tuscan kale

LA MER

Légine G, S, A 48

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

Poisson Filiforme D, G 45

Threadfin, asparagus, kaffir lime, local dill, potato, grenobloise

Pétoncles d'Hokkaido ★ N, D, S, A 48

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

PLATS D'ACCOMPAGNEMENT

Broccolini ◆ N, G 20
Almond butter, sunchoke, black truffle

Purée de Pommes D, P 15
Smoked pancetta, garlic confit

Champignons ◆ D, G 18
Abalone mushrooms, trumpet mushrooms,
local blue and pink oyster mushrooms,
pearl onion, shio kombu

Carottes Miniatures ◆ N, D 16
Baby carrots, beets, marjoram, sherry maple,
smoked burrata, macadamia

DESSERT

Pavlova ★ D 20
Meringue, raspberry, vanilla cream

Crème Brûlée N, D, G 18
Caramelised pear, sablé breton

Mille-feuille ★ N, D, G 22
Hazelnut praline, vanilla crèmeux,
caramelised hazelnut

Tarte Tatin aux Pommes N, D, G 20
Apple, Manuka honey, puff pastry,
salted caramel macadamia

Mignardises N, D, G 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.

Repas d'affaires

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

Add a glass of house rosé, white, or red wine... 16

ENTRÉE

Soupe de Carottes et de Pois Chiches	N, D, S
Carrot and chickpea soup, kale, ling cod, yoghurt	
Maquereau sur Toast	N, D, G, S
Confit Spanish mackerel, burnt peppers, citrus confiture, rocket pesto, sourdough	
Salade Maison	◆ G, N
House salad, endives, macerated pears, walnut miso	
Avocat et Bœuf	G
Beef brisket, avocado, cucumber, butterhead lettuce, baby radish, verjuice emulsion	
Poulpe Grillé +8	D, S
Albrolhos Octopus, sarriette de Garrigues, corn, prawn extract	

PLAT PRINCIPAL

Poulet Rôti	D, G, A
Beluga lentils, confit garlic, chicken tallow, celeriac, vin jaune	
Poisson du Jour	D, S, A
Fish of the day, asparagus, comté, artichoke barigoule	
Joues de Bœuf Braisées +12	D, G, A
Braised Angus beef cheeks, potato, seaweed butter, broccolini	
Canard à l'Orange	D, G, A
Slow-cooked duck legs, navel orange, olives, rosemary, beetroot	
Garganelli aux Champignons	◆ D, G
Garganelli pasta, mushroom duxelles, spring peas, basil, roasted yeast	

DESSERT

Tarte à la Crème Brûlée	◆ N, D
Vanilla sablé, fruit gel, vanilla gelato	
Strawberry Consommé	◆
Strawberry essence, fresh basil, wild berries compote, raspberry sorbet	
Pavlova	◆ D
Meringue, raspberry, vanilla cream	

★ 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.