

LA BRASSERIE



Cognac X Cacao X Truffle

Rich, smooth, complex. An elegant tasting of Hennessy, fine chocolate, and black truffle.

3-Course...88 | 4-Course...108

Add cocktail pairing...60

1ST COURSE

with 4-Course Menu only

Boston Lobster

SGA

Scallop extract, celtuce, kombu, black truffle

Hennessy French 75

2ND COURSE

Hennessy Aged Duck Breast

NDGA

Rhubarb, walnut nougatine, black truffle

3RD COURSE

Braised Wagyu Short Rib

NGPA

Aragunai 90% dark chocolate, cocoa nibs,
jamón ibérico de bellota, brioche, pickled cabbage

OR

Ibérico Pork Jowl

DGPA

Maltose glaze, donut peach, baby rocket, radish, black truffle

Hennessy Old Fashioned

DESSERT

Coffee Dome

NDGA

Guanaja 70% dark chocolate, lemon, mascarpone cheese,
finger sponge

Hennessy Espresso Martini

À LA CARTE MENU

Boston Lobster	SGA	28
Foie Gras Rocher	NDA	28
Hennessy Aged Duck Breast	NDGA	32
Braised Wagyu Short Rib	NGPA	38
Ibérico Pork Jowl	DGPA	35
Coffee Dome	NDGA	18

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.