

Le Grand Vol

FLIGHT OF THE GREY GOOSE



8 MARCH - 30 APRIL 2025

Every course on this menu is thoughtfully crafted with Grey Goose vodka, enhancing each taste with the smooth sophistication of this premium French spirit.

Santé!

4-COURSE DEGUSTATION DINNER... 108* [ADD MARTINI PAIRING 50*](#)

1ST COURSE PARFAIT À LA TRUITE FUMÉE AU BOIS DE POMMIER



applewood-smoked trout parfait, coconut, basil basket, kaluga caviar

FRENCH MARTINI

2ND COURSE MI-CUIT DE CREVETTES



lightly roasted black tiger prawns, potato and leek velouté, kaluga caviar

3RD COURSE WAGYU STEAK FRITES



wagyu beef, crayfish ravigote, pickled turnips, n25 caviar

DIRTY MARTINI

DESSERT TARTE AU FROMAGE COSMOPOLITE



cosmopolitan cheese tart, cream cheese, orange, cranberry sorbet, vanilla shortbread

ESPRESSO MARTINI

À LA CARTE MENU

TERRINE D'ANGUILLE FUMÉE 25

smoked eel terrine, cucumber, fennel, citrus



PARFAIT À LA TRUITE FUMÉE AU BOIS DE POMMIER 28

applewood-smoked trout parfait, coconut, basil basket, kaluga caviar



FLAN DE MOULES DE BOUCHOT appetiser 22 | main 38

bouchot mussels flan, blue swimmer crab, ikura, dill beurre blanc



MI-CUIT DE CREVETTES 28

lightly roasted black tiger prawn, potato and leek velouté, kaluga caviar



WAGYU STEAK FRITES 85

wagyu beef, crayfish ravigote, pickled turnips, n25 caviar



TARTE AU FROMAGE COSMOPOLITE 20

cosmopolitan cheese tart, cream cheese, orange, cranberry sorbet, vanilla shortbread



Contains: Nuts Dairy Gluten Alcohol Seafood

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

Presented in collaboration with

LA BRASSERIE

GREY GOOSE
VODKA