



LA BRASSERIE



Lunar New Year

4-COURSE SET DINNER MENU

138 PER PERSON

First Press Soy-cured Salmon Trout

Kumquat Gel, Celtuce Stem, Crispy Pineapple, Edible Flower



Mushroom Pot-au-feu

Yunnan Ham, Poulet de Bresse, Vermicelli



Braised Abalone & Foie Gras Pithivier

Heirloom Vegetables, X.O. Sauce



Sticky Date Pudding

Five-spice Toffee Sauce, Medjool Dates, Pistachio Gelato

The Fullerton Blend Coffee & Premium TWG Tea

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
PRICE IS SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.