

LA BRASSERIE



Epicurean

Dinner

BY THE BAY

In line with government regulations, please note that the sale and consumption of alcohol in all food and beverage establishments are prohibited after 10.30 p.m. daily.

Menu is subject to change without prior notice.

MENU

Escargots *(Half Dozen)*

Garlic and Parsley Butter-Baked Snails

or

Baby Spinach & Granny Smith Apple Salad

Sundried Tomato, Pine Nuts, Aged Modena Balsamic (V)

Champignon & Truffle

Potage Soup, Brioche Croutons (V)

or

Traditional Onion Soup

Gratinated Cheese Croutons

Filet De Loup

Baked Temasek Seabass, Heirloom Tomatoes, Fennel, Chardonnay Sauce

or

Confit De Canard

Crispy Duck Confit, Haricot Verts, Hazelnut, Valencia Orange Reduction

or

Bordelaise Beef Cheeks

8-Hour Red Wine Braised, Caramelised Heirloom Vegetables

Add On

Steak and Frites +\$38

Wagyu Beef Entrecôte, "Cafe De Paris" Butter

Traditional Creme Brûlée

Vanilla Bourbon Crème Brûlée

or

64% Mousse Au Chocolat

Kirsch and Morello Sour

Cherries, Madagascar Vanilla Ice Cream

Fullerton Bay Blend Coffee and Tea