

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.

**Prices are subject to service charge and prevailing government taxes.
Menu is subject to change without prior notice.*

Half Dozen Escargots
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

Or

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

**S\$88* per person
with wine flight
choose 3 from 10 selection
of wines**