LA BRASSERIE

ENTRÉE

TRADITIONAL ONION SOUP — $24
gratinated cheese croutons

CHAMPIGNON & TRUFFLE (V) — $26
potage soup, brioche croutons

ESCARGOTS — $36 (one dozen) / $26 (half dozen)
butter-baked snails, garlic, parsley

BABY SPINACH & GRANNY SMITH APPLE SALAD (V) — $24
sun-dried tomato, pine nuts, aged Modena balsamic

BLACKEN AHI TUNA NIÇOISE — $29
organic green salad, truffle lime vinaigrette

CAESAR SALAD (P)
romaine lettuce, caesar dressing, shaved parmesan
bacon, anchovies, croutons, poached egg with;

- CHARRED CHICKEN BREAST — $32
- GRILLED PRAWNS (6 pieces) — $29

SAUTÉED PRAWNS & CHORIZO (P) — $30
white wine sauce, pine nuts

CHARCUTERIE (P) — $38
Parma ham, duck rillettes, wagyu beef bresaola
Salame Di Maiale Nero, spicy chorizo, garlic bread

WAGYU BEEF TARTARE — $36
agria potato rösti, seasonal truffle, baby greens
sous vide free-range egg yolk

LA BRASSERIE'S SEAFOOD ROYALE — $88 (for two) / $44 (for one)
Maine lobster, diver scallop, tiger prawn, yellow fin tuna, octopus, salmon roe

FREMANTLE OCTOPUS (P) — $36
chorizo, smoked romesco, salmon roe, almonds

SIDES — $16
roasted baby carrots, orange butter hazelnut, sour cream

baby potato, caramelised onion, chive, bacon (P)

forest mushroom, shio kombu, Kabayaki balsamic

farmed fresh green, broccolini, fava, zucchini, asparagus

PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER — $40
wagyu beef, toasted bun, aged cheese, truffle fries

STEAK ET FRITES — $88
wagyu beef entrecôte, Cafe de Paris butter

GRILLED CÔTE DE BOEUF 500g — $106 (2 persons portion)
thyme butter-basted rib-eye on the bone

BORDELAISE BEEF CHEEKS — $46
caramelised heirloom vegetable

TE MANA LAMB™ RACK — $73
petits pois, edamame, banana shallot, smoked garlic jam

CONFIT DE CANARD — $49
crispy duck confit, haricots verts, hazelnut
Valencia orange reduction

FILET DE LOUP — $50
baked Temasek seabass, heirloom tomato
fennel, caviar beurre blanc

PATAGONIAN TOOTH FISH AND MAINE LOBSTER — $69
fava bean, broccolini, Hokkaido corn, bisque, dill oil

THE FULLERTON LOBSTER ROLL — $42
butter-poached half lobster, light mayonnaise
chives, brioche bun, truffle fries

LOBSTER A L'AMERICAINE — $80
roasted whole lobster, fresh tomato, basil
angel hair pasta

DE L'ASIE

CHICKEN AND BEEF SATAY — $24 (6 sticks)
rice cake, cucumber, onion, peanut sauce

HAINANESE CHICKEN RICE — $31
boneless simmered chicken, fragrant rice

BAK KUT TEH (P) — $31
peppery pork ribs, herbal broth fragrant rice
Chinese dough fritter

THE PIER'S PRAWN LAKSA — $32
prawns, rice vermicelli, quail eggs
beancurd puff, spicy coconut gravy

VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH — $28
artisan sourdough, cherry tomato sauce

GARDEIN™ CRABLESS CRAB CAKE — $28
chilli mayonnaise, mango salsa, key lime

OMNIMEAT™ LASAGNA — $28
cheese, tomato

HEURA™ PLANT-BASED CHICKEN RENDANG — $28
steamed Jasmine rice, achar

IMPOSSIBLE™ BURGER — $32
220g plant-based patty, burger bun, caramelised onion, lettuce, tomato, cheddar or swiss cheese, truffle fries

WOK-FRIED VERMICELLI — $20
seasonal vegetable, crispy beancurd skin

VEGETARIAN FRIED RICE — $20
farm fresh vegetable, crispy mock goose

SPAGHETTI NAPOLITANA — $20
cherry tomato sauce, fresh basil

WILD MUSHROOM RISOTTO — $36
forest mushroom ragout, herb

DESSERT

CLOTTED CRÈME CARAMEL — $16
mixed berries

BASQUE RASPBERRY CHEESE LAVA — $18
apple and raspberry Sablés bretons
chantilly cream

CINNAMON SUGAR CHURROS — $16
toffee caramel sauce

INAYA 68% CHOCOLATE DOME — $16
cherry compote, Ocala biscuit, chocolate soil, dehydrated raspberry, briolette chocolate sauce

ICE CREAM OR SORBET — $13
vanilla, chocolate, or strawberry

PLATEAU DE FROMAGES — $32
bleu d'Auvergne, Mimolette, Brie
dried fruits, condiments

TABLE D'HÔTE

2-COURSE…$42 | 3-COURSE…$55

ENTRÉE

BABY SPINACH & GRANNY SMITH APPLE SALAD (V)
sun-dried tomato, pine nuts, aged Modena balsamic

CHAMPIGNON & TRUFFLE (V)
potage soup, brioche croutons

BLACKEN AHI TUNA NIÇOISE…+$6
organic green salad, truffle lime vinaigrette

PLATS PRINCIPAUX

CATCH OF THE DAY
baked fish, heirloom tomato, fennel, chardonnay sauce

WILD MUSHROOM RISOTTO (V)
forest mushroom ragout, herbs

STEAK & FRITES…+$56
wagyu beef entrecôte, Cafe de Paris butter

BORDELAISE BEEF CHEEKS…+$18
caramelised heirloom vegetable

LA BRASSERIE ARTISANAL BEEF BURGER...+$14
wagyu beef, toasted bun, aged cheese, truffle fries

CONFIT DE CANARD …+$22
crispy duck confit, haricots verts, hazelnut
Valencia orange reduction

DESSERT

CINNAMON SUGAR CHURROS
toffee caramel sauce

BASQUE RASPBERRY CHEESE LAVA
apple & raspberry Sablés Bretons, chantilly cream

CLOTTED CRÈME CARAMEL
mixed berries

INAYA 68% CHOCOLATE DOME
cherry compote, ocala biscuit, chocolate soil, dehydrated raspberries, briolette chocolate sauce

V – Vegetarian | P – Contains Pork *Our staff will be pleased to assist with dietary requirements.*

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

CHAMPAGNE & SPARKLING

	Glass	Bottle
Veuve Clicquot Ponsardin Reims France NV	$29	$139
Veuve Clicquot Ponsardin Rosé Reims, France NV	$39	$188
Bottega Millesimato Prosecco	$23	$118

ROSE

Studio Miraval Rose Provence France	$24	$118

SWEET

Pio Cesare Moscato d'Asti DOCG Piedmont Italy	$19	$96
Chateau Landion Sauternes France 2014	$32	$148

WHITE

Domaine Alain et Cyril 'Gautheron' Chablis 2016	$26	$128
Thibert Pouilly Fuisse Tradition Loire Valley France 2012	$25	$124
Nautilus Estate Sauvignon Blanc Marlborough New Zealand	$26	$128
M. Chapoutier Schieferkopf Riesling Alsace France 2018	$24	$120
Domaine Vincent Bouzereau Meursault Burgundy France 2019	$39	$170
Marchesi Antinori Castello della Sala 'Cervaro Della Sala' Umbria IGT Italy 2018	$41	$180
Valentin Zusslin Riesling Grand Cru Pfingstberg France 2016	$42	$210
Planeta Chardonnay Menfi Sicily IGT Italy 2018	$48	$208
Domaine Louis Moreau Les Clos Grand Cru Chablis Burgundy France 2015	$56	$248
Domaine Joseph Faiveley Puligny Montrachet Burgundy France 2017	$66	$288

RED

	Glass	Bottle
Michel Lynch Merlot Cabernet Sauvignon Bordeaux France	$22	$120
Miguel Torres 'Santa Digna' Reserve Merlot Central Valley Chile 2018	$19.5	$97
Mitolo Jester Shiraz Mclaren Vale Australia	$25	$120
Joseph Faiveley Pinot Noir Burgundy France	$25	$128
Castello Banfi Superiore Chianty Italy	$25	$125
Pegasus Bay Pinot Noir Waipara Valley	$35	$178
Couvent des Jacobins Grand Cru Saint Emilion France 2012	$42	$198
Domaine De Montille Les Cras Pommard Burgundy France 2018	$65	$290
E. Guigal Hermitage Rhone France 2017	$68	$298
Pio Cesare Barolo Piedmont DOCG Italy 2000	$75	$350

THE PIERRE ZÉRO WINES

Pierre Zéro is a de-alcoholised wine based drink which still passes through the most traditional of vinification methods.

Domaines Pierre Zéro Sparkling Chardonnay Languedoc-Roussillon France	$16	$78
Domaines Pierre Chavin Zéro Merlot Languedoc-Roussillon France	$14	$68
Domaines Pierre Chavin Zéro Chardonnay Languedoc-Roussillon France	$14	$68

A NEGRONI ODYSSEY

White Negroni Dry Gin, Herbal Liquor, White Grape Liquor, Agave Syrup	$26
Heritage Negroni Gin, Campari, Sweet Vermouth, Bitters, Dry Mandarin Leaves	$26
45-day Aged Negroni London Dry Gin, Campari, Sweet Vermouth	$26
Negroni Spritz Gin, Campari, Sweet Vermouth, Bitters, Sparkling Wine	$30

COCKTAILS

Mojito Royale Aged Barrel Rum, Muddled Fresh Lime, Mint and Stirred With Champagne	$25
Millionaire's Club Smoked Vodka with Blueberry Jam, Muddled Red Grapes, Orange Bitters Liqueur, Freshly Squeezed Lemon Juice and House-made Basil Syrup	$25
80th Avenue Caramelised Pineapple, Tequila with Fresh Mango Juice, Rosemary, Freshly Squeezed Lime Juice and House-made Pineapple Syrup	$25
Singapore Sling London Dry Gin, Lime Juice, Pineapple Juice, Grenadine Syrup Dom Benedictine Liqueur, Orange Liqueur, Cherry Liqueur, Angostura Bistters, Soda	$30

TIPPLES FOR TEETOTALLERS

A plethora of booze-free cocktails, sparkling, red and white wines, juices and spirits to toast without the guilt

Alcohol- Free Cocktails	$20
Basil Smash Seedlip Spice 94, Lime Juice, Basil, Club Soda	
Yuzu Grove Seedlip Grove 42, Honey- Yuzu, Fesh Orange, Club Soda	

APÉRITIF & DIGESTIF

Ricard, Pernod	$14
Calvados	$16
Cognac, Hennessy VSOP	$22

CRAFT BEERS

	Bottle
St. Bernardus Wit, Saison Dupont, Duchesse de Burgogne, Tiger	$17
Heineken, Asahi Extra Dry, Corona, Guinness Stout, Hoegaarden	$19
HEINEKEN® 0.0 Beer A non-alcoholic lager with a unique recipe for a distinct balanced taste	$10

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