

# BRASSERIE LES SAVEURS

## À LA CARTE



### ENTRÉES FROIDES

Salade de Tomates et Burrata <i>V GF</i>	28.00
Local Burrata Cheese, Heirloom Tomatoes, Basil, Microgreens Salad, Extra Virgin Olive Oil	
Pâté en Croûte <i>A P N</i>	32.00
Baked Pork Terrine, Foie Gras, Pistachios, Pickled Vegetables, Onion Compote, Green Salad	
Salade de Thon Rouge	28.00
Yellowfin Tuna, Garden Vegetables, Citrus Fruits, Baby Salad Leaves, Soft Boiled Egg, Olives	
Homard des Champs <i>GF N</i>	45.00
Poached Lobster, Heirloom Beets, Baerii Caviar, Hazelnut Oil	
Salade du Potager <i>V GF N</i>	23.00
Green Salad, Cucumber, Garden Vegetables, Feta Cheese, Kamalata Olives, Walnuts	
Salade de Poulpe <i>GF</i>	28.00
Octopus, Cucumber, Chickpeas, Tomato Confit, Dill, Baby Lettuce	
Plateau de Charcuterie <i>P N</i>	42.00
Bayonne Ham, Saucisson, Paris Ham, Rosette de Lyon, Duck Rillettes	



### ENTRÉES CHAUDE

Escargots de Bourgogne (6 pieces)	23.00
Baked Snails, Garlic Parsley Butter, Bread Crumbs, Green Salad	
Foie Gras de Canard Poêlé <i>A N</i>	38.00
Foie Gras, Poached Fig, Spiced Red Wine, Xeres Vinegar, Pistachios, Microgreens Salad	
Soupe à l'Oignon <i>A</i>	21.00
French Onion Soup, Country Bread, Gruyère Cheese	
Bisque de Homard <i>A</i>	28.00
Lobster Bisque, Cognac, Lobster Claw Meat, Herb Croutons	



### PLATS PRINCIPAUX

Steak Frites (300g) <i>GF A</i>	68.00
Grilled Australian Ribeye, Homemade French Fries, Béarnaise Sauce	
Côtelettes d'Agneau <i>GF A</i>	54.00
Lamb Chop, Baby Zucchini, Eggplant Caviar, Lamb Jus	
Magret de Canard <i>GF A</i>	42.00
Duck Breast, Fondant Potato, Turnips, Honey Pepper Glaze, Green Peas	
Noix de St. Jacques d'Hokkaido <i>A P</i>	48.00
Hokkaido Scallops, Baby Leek, Cauliflower, Parmesan Emulsion	
Baramundi à la Vapeur <i>GF</i>	42.00
Steamed Barramundi, Fennel, Zucchini, Broccolini, Clams Velouté, Parsley Oil	
Légine Australe <i>GF N P</i>	48.00
Patagonian Toothfish, Bell Pepper Piperade, Chorizo, Pine Nuts, Baby Artichokes, Rocket Pesto	



### FROMAGE ET DESSERT

Plateau de Fromage Affinés <i>V N</i>	32.00
Assorted Matured Cheeses, Condiments	
Crème Brulée <i>V A</i>	18.00
Vanilla-Bourbon Crème Brûlée, Brown Sugar	
Éclairs au Chocolat <i>V</i>	18.00
Choux Pastry, Chocolate Cream, Crunchy Chocolate	
Tarte au Citron Meringuée <i>V</i>	18.00
Lemon Cream, Soft Meringue, Yuzu Gel	
Traditionnel Paris-Brest <i>V N</i>	18.00
Choux Pastry, Hazelnut Cream, Roasted Almonds, Caramel Sauce	

### À PARTAGER

	Pair	½ Dozen	Dozen
Huitres Sirène de Normandie <i>GF</i>	14.00	38.00	74.00
Mermaid Oyster N3 from Normandy			
Bar Grillé à la Provençal <i>GF</i>			72.00
Grilled Seabass, Provençal Ratatouille, Sun-dried Tomatoes, Extra Virgin Olive Oil			
Côte de Bœuf (1kg)   Minimum Preparation Time of 30 Minutes <i>A GF</i>			168.00
Beef Prime Rib, Potatoes, Mixed Vegetables, Mushrooms, Béarnaise Sauce			

Alcohol *A* Gluten-Free *GF* Nuts *N* Pork *P* Vegetarian *V*

If you have any food allergies or intolerances, please inform our hosts.  
All prices quoted are in Singapore dollars and are subject to 10% service charge and 7% prevailing taxes.