

BRASSERIE
LES
SAVEURS

SET LUNCH MENU

3 COURSE

\$56.00⁺⁺ per person

APPETISER

Thon Rouge à la Plancha G

Yellowfin Tuna, Baby Lettuce, Garden Vegetables,
Marinated Anchovies, Riviera Sauce

or

Escargots de Bourgogne (6 pieces)

Baked Snails, Garlic Parsley Butter, Bread Crumbs,
Green Salad

MAIN

Porc Iberic A GF

Pork Loin, Baby Carrots, Carrot Purée, Orange,
Honey Apple Jus

or

Baramundi à la Vapeur GF

Steamed Barramundi, Fennel, Zucchini, Broccolini,
Clam Velouté, Herb Oil

DESSERT

Tarte au Chocolat N V

Guanaja 70% Dark Chocolate, Chocolate Almond Sponge,
Chocolate Coulis

or

Tarte Tropézienne N V

Brioche, Roasted Almonds, Orange Blossom Diplomat Cream,
Caramel Sauce

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

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