

LA BRASSERIE



Each dish is carefully prepared by our Chefs upon order. Enjoy!

ENTRÉE

TRADITIONAL ONION SOUP <i>gratinated cheese croutons</i>	\$24
CHAMPIGNON & TRUFFLE (V) <i>potage soup, brioche croutons</i>	\$26
ESCARGOTS <i>butter-baked snails, garlic, parsley</i>	\$36 (one dozen) \$26 (half dozen)
BABY SPINACH & GRANNY SMITH APPLE SALAD (V) <i>sun-dried tomato, pine nuts, aged Modena balsamic</i>	\$24
BLACKEN AHI TUNA NIÇOISE <i>organic green salad, truffle lime vinaigrette</i>	\$29
CAESAR SALAD (P) <i>romaine lettuce, caesar dressing, shaved parmesan bacon, anchovies, croutons, poached egg with;</i>	\$29
CHARRED CHICKEN BREAST GRILLED PRAWNS (6 pieces)	\$32
SAUTÉED PRAWNS & CHORIZO (P) <i>white wine sauce, pine nuts</i>	\$30
CHARCUTERIE (P) <i>Parma ham, duck rillettes, wagyu beef bresaola Salame Di Maiale Nero, spicy chorizo, garlic bread</i>	\$38
WAGYU BEEF TARTARE <i>agria potato rösti, seasonal truffle, baby greens sous vide free-range egg yolk</i>	\$36
LA BRASSERIE'S SEAFOOD ROYALE <i>Maine lobster, diver scallop, tiger prawn, yellow fin tuna, octopus, salmon roe</i>	\$88 (for two) \$44 (for one)
FREMANTLE OCTOPUS (P) <i>chorizo, smoked romesco, salmon roe, almonds</i>	\$36
SIDES <i>Roasted Baby Carrots, Orange Butter Hazelnut, Sour Cream</i>	\$16
<i>Baby Potato, Caramelised Onion, Chives, Bacon</i>	
<i>Forest Mushroom, Shio Kombu, Kabayaki Balsamic</i>	
<i>Farmed Fresh Green, Broccolini, Fava, Zucchini, Asparagus</i>	

PLATS PRINCIPAUX

LA BRASSERIE ARTISANAL BEEF BURGER <i>wagyu beef, toasted bun, aged cheese, truffle fries</i>	\$40
STEAK ET FRITES <i>wagyu beef entrecôte, Cafe de Paris butter</i>	\$88
GRILLED CÔTE DE BOEUF (500g for 2 persons) <i>thyme butter-basted rib-eye on the bone</i>	\$106
BORDELAISE BEEF CHEEKS <i>caramelised heirloom vegetable</i>	\$46
TE MANA LAMB™ RACK <i>petits pois, edamame, banana shallot, smoked garlic jam</i>	\$73
CONFIT DE CANARD <i>crispy duck confit, haricots verts, hazelnut Valencia orange reduction</i>	\$49
FILET DE LOUP <i>baked Temasek seabass, heirloom tomato fennel, caviar beurre blanc</i>	\$50
PATAGONIAN TOOTH FISH & MAINE LOBSTER <i>fava bean, broccolini, Hokkaido corn, bisque, dill oil</i>	\$69
THE FULLERTON LOBSTER ROLL <i>butter-poached half lobster, light mayonnaise chives, brioche bun, truffle fries</i>	\$42
LOBSTER A L'AMERICAINE <i>roasted whole lobster, fresh tomato, basil angel hair pasta</i>	\$80
DE L'ASIE	
SATAY (6 STICKS) <i>chicken and beef satay rice cake, cucumber, onion, peanut sauce</i>	\$24
HAINANESE CHICKEN RICE <i>boneless simmered chicken, fragrant rice</i>	\$31
BAK KUT TEH (P) <i>peppery pork ribs, herbal broth fragrant rice Chinese dough fritter</i>	\$31
THE PIER'S PRAWN LAKSA <i>prawns, rice vermicelli, quail eggs beancurd puff, spicy coconut gravy</i>	\$32

VEGETARIAN SIGNATURES

PIZZAIOLA PLANT-BASED UNLIMEAT STEAK SANDWICH <i>artisan sourdough, cherry tomato sauce</i>	\$28
GARDEIN™ CRABLESS CRAB CAKE <i>chilli mayonnaise, mango salsa, key lime</i>	\$28
OMNIMEAT™ LASAGNA <i>cheese, tomato</i>	\$28
HEURA™ PLANT-BASED CHICKEN RENDANG <i>steamed Jasmine rice, achar</i>	\$28
IMPOSSIBLE™ BURGER <i>220g plant-based patty, burger bun, caramelised onion lettuce, tomato, cheddar or swiss cheese, truffle fries</i>	\$32
WOK-FRIED VERMICELLI <i>seasonal vegetable, crispy beancurd skin</i>	\$20
VEGETARIAN FRIED RICE <i>farm fresh vegetable, crispy mock goose</i>	\$20
SPAGHETTI NAPOLITANA <i>cherry tomato sauce, fresh basil</i>	\$20
WILD MUSHROOM RISOTTO <i>forest mushroom ragout, herb</i>	\$36

DESSERT

CLOTTED CRÈME CARAMEL <i>mixed berry</i>	\$16
BASQUE RASPBERRY CHEESE LAVA <i>apple & raspberry Sablés Bretons chantilly cream</i>	\$18
CINNAMON SUGAR CHURROS <i>toffee caramel sauce</i>	\$16
INAYA 68% CHOCOLATE DOME <i>cherry compote, ocala biscuit, chocolate soil dehydrated raspberry, briolette chocolate sauce</i>	\$16
ICE CREAM & SORBET <i>vanilla, chocolate, strawberry</i>	\$13
PLATEAU DE FROMAGES <i>Bleu d'Auvergne, Mimolette, Brie dried fruits, condiments</i>	\$32

TABLE D'HÔTE

2-COURSE...\$42 | 3-COURSE...\$55

ENTRÉE

BABY SPINACH & GRANNY SMITH APPLE SALAD (V) <i>sun-dried tomato, pine nuts, aged Modena balsamic</i>
CHAMPIGNON & TRUFFLE (V) <i>potage soup, brioche croutons</i>
BLACKEN AHI TUNA NIÇOISE...+\$6 <i>organic green salad, truffle lime vinaigrette</i>

PLATS PRINCIPAUX

CATCH OF THE DAY <i>baked fish, heirloom tomato, fennel, chardonnay sauce</i>
WILD MUSHROOM RISOTTO (V) <i>forest mushroom ragout, herbs</i>
STEAK & FRITES...+\$56 <i>wagyu beef entrecôte, "Cafe de Paris" butter</i>
BORDELAISE BEEF CHEEKS...+\$18 <i>caramelised heirloom vegetable</i>

LA BRASSERIE ARTISANAL BEEF BURGER...+\$14 <i>wagyu beef, toasted bun, aged cheese, truffle fries</i>
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CONFIT DE CANARD ...+\$22 <i>crispy duck confit, haricots verts, hazelnut Valencia orange reduction</i>
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DESSERT

CINNAMON SUGAR CHURROS <i>toffee caramel sauce</i>
BASQUE RASPBERRY CHEESE LAVA <i>apple & raspberry Sablés Bretons, chantilly cream</i>
CLOTTED CRÈME CARAMEL <i>mixed berry</i>
INAYA 68% CHOCOLATE DOME <i>cherry compote, ocala biscuit, chocolate soil, dehydrated raspberries, briolette chocolate sauce</i>

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
Ruinart Blanc De Blancs Reims France NV	\$40	\$198
Chandon Brut Yarra Valley Australia	\$24	\$118
Chandon Rose Yarra Valley Australia	\$24	\$118

ROSE

Studio by Miraval Rose Provence France 2019	\$24	\$118
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SWEET

Primo Amore Moscato Puglia IGT NV	\$19	\$96
Chateau Landion Sauternes France 2014	\$32	\$148

WHITE

Omina Romana Hermes Diactoros II Bianco 2018	\$15	\$88
Omina Romana Chardonnay Lazio IGT 2019	\$23	\$118
Pio Cesare Chardonnay 'Fullerton Blend' Piedmont Italy DOC 2018	\$23	\$118
M. Chapoutier Schieferkopf Riesling Alsace France 2018	\$24	\$120
Jean Pierre et Alexandre Ellevin Chablis Burgundy France 2019	\$26	\$125
Nautilus Estate Sauvignon Blanc Marlborough New Zealand	\$26	\$128
Domaine Vincent Bouzereau Meursault Burgundy France 2018	\$39	\$170
Marchesi Antinori Castello della Sala 'Cervaro Della Sala' Umbria IGT Italy 2017	\$41	\$180
Valentin Zusslin Riesling Grand Cru Pfingstberg France 2014	\$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
Omina Romana 'Hermes Diactoros I' Rosso Lazio IGT 2014	\$18	\$88
Miguel Torres 'Santa Digna' Reserve Merlot Central Valley Chile 2018	\$19.5	\$97
Michel Lynch Merlot Cabernet Sauvignon Bordeaux France 2017	\$22	\$120
Pio Cesare Nebbiolo 'Fullerton Blend' Piedmont Italy DOC 2016	\$19	\$118
Mitolo Jester Shiraz McLaren Vale Australia 2018	\$25	\$120
Castello Banfi Superiore Chianti Italy DOCG 2018	\$25	\$125
Joseph Faiveley Pinot Noir Burgundy France 2019	\$25	\$128
Omina Romana Cesane Lazio IGT 2015	\$28	\$138
Chateau Haut Beausejour Saint- Estephe France 2015	\$42	\$178
Chateau Potensac Medoc France 2013	\$46	\$198
Marchesi Antinori Tignanello Toscana IGT Italy 2017	\$54	\$245
Domaine De Montille Les Cras Pommard Burgundy France 2017	\$65	\$290
E. Guigal Hermitage Rhone France 2017	\$68	\$298
Chateau Nenin Pomerol France 2006	\$68	\$300
Pio Cesare Barolo Piedmont DOCG Italy 2000	\$75	\$350

A NEGRONI ODYSSEY

White Negroni <i>Dry Gin, Herbal Liquor, White Grape Liquor, Agave Syrup</i>	\$26
Heritage Negroni <i>Gin, Campari, Sweet Vermouth, Bitters</i> <i>Dry Mandarin Leaves</i>	\$26
45 Days Aged Negroni <i>London Dry Gin, Campari, Sweet Vermouth</i>	\$26
Negroni Spritz <i>Gin, Campari, Sweet Vermouth, Bitters</i> <i>Sparkling Wine</i>	\$30

COCKTAILS

Madame Ruby <i>Rum and Cointreau flirt with playful sweet notes of raspberry, yuzu and pineapple for a luscious result that is in turn exciting and delicate. Elegantly crowned with an edible marigold flower; a refreshing beauty to behold.</i>	\$18
Cove-it <i>Keep your spirits up and ease your mind off the pandemic with this mood-boosting concoction. Smoked vodka and orange liqueur receive an invigorating treatment with raspberries, pineapple juice fresh lime wedges and the ultimate home remedy – fresh ginger juice. Topped with antioxidant-rich rosemary herb and dehydrated pineapple for a refreshing finish.</i>	\$25
Millionaire's Club <i>Smoked Vodka with Blackcurrant Jam, Muddled Red Grapes, Orange Bitters Liqueur, Freshly Squeezed Lemon Juice and Housemade Basil Syrup</i>	\$25
80th Avenue <i>Caramelised Pineapple, Tequila with Fresh Mango Juice, Rosemary, Freshly Squeezed Lime Juice and Housemade Pineapple Syrup</i>	\$25
Singapore Sling <i>A world-renowned traditional sling from a century old recipe, perfected by bartenders with passion and creativity. London Dry Gin, Lime Juice, Pineapple Juice, Grenadine Syrup Dom Benedictine Liqueur, Orange Liqueur, Cherry Liqueur, Angostura Bitters, Soda</i>	\$30
Mojito <i>Cuban rum muddled with fresh limes, mint and stirred with soda water</i>	\$25

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