

LA BRASSERIE



Chope

Restaurant Week

28 OCTOBER TO 21 NOVEMBER 2021
MONDAY TO FRIDAY, 12.00 P.M. TO 2.30 P.M.
MONDAY TO SUNDAY, 6.30 P.M. TO 10.30 P.M.
(NOT VALID ON EVE OF AND ON PUBLIC HOLIDAY)

3-COURSE MENU
S\$58* PER PERSON

V-Vegetarian

*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.

ENTRÉE

Blackened Tuna Niçoise
Vine Vegetables, Olive, Lemon Vinaigrette

Or

Baby Spinach & Granny Smith Apple
Salad

*Sundried Tomato, Pine Nuts,
Aged Modena Balsamic (V)*

Or

Champignon & Truffle
Potage Soup, Brioche Croutons (V)

MAINS

Filet de Loup de Mer
*Baked Sea Bass, Seasonal Baby Vegetables,
Mousseline Potato, Beurre Blanc*

Or

Truffled Chicken Roulade
Baby Vegetable, Mousseline Potatoes, Red Wine Jus

Or

Confit De Canard + S\$18*
*Crispy Duck Confit, Haricots Verts, Hazelnut
Valencia Orange Reduction*

Or

Bordelaise Beef Cheek + S\$18*
*8-hour Red Wine-braised,
Caramelised Heirloom Vegetables*

DESSERT

Clotted Crème Caramel
Mixed Berries

Or

Cinnamon Sugar Churros
Toffee Caramel Sauce

SERVED WITH YOUR CHOICE OF
FULLERTON BLEND COFFEE OR PREMIUM TEA