

# LA BRASSERIE



## BUTCHER'S BLOCK

All steaks come with Béarnaise, Champignon and Bordelaise Sauce, and a selection of Mustards

BEEF TARTARE	\$38
<i>Rye Melba, Salad, House Fries</i>	
WAGYU BEEF BURGER	\$38
<i>Gruyère Cheese, Caramelised Onions, House Fries</i>	
STEAK AND FRITES	\$66
<i>220g Wagyu Beef Entrecôte, "Cafe de Paris" Sauce</i>	
GRILLED CÔTE DE BOEUF	\$105
<i>500g Thyme Butter-basted Rib-eye on the Bone (for 2 persons)</i>	
CHATEAUBRIAND	\$58
<i>Grain-fed Beef Tenderloin Filet Steak</i>	<i>per 200g</i>
<i>choose your preferred size: min 200g - max 1.5kg</i>	\$86
	<i>per 300g</i>
FILET MIGNON ROSSINI	\$71
<i>Beef Tenderloin, Foie Gras, Port Wine Reduction</i>	
<i>Sautéed Baby Spinach</i>	
BORDELAISE BEEF CHEEKS	\$44
<i>8-hour Red Wine-braised Beef Cheeks</i>	
<i>Caramelised Heirloom Vegetables</i>	
CARRÉ D'AGNEAU ROTI	\$64
<i>Herb-crusted Slow-roasted Lamb Rack</i>	
<i>Roasted Shallots, Rosemary Jus</i>	
SUPRÊME DE CANARD CONFIT	\$46
<i>Confit of Duck, Beluga Lentils, Crisp Salad</i>	
FRICASSÉ DE POULET BRESSE AUX MORILLES	\$44
<i>Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus</i>	

### ♣ SIDES ♣

\$11

POIS PARISIENNE	
<i>Braised Sweet Green Peas, Lardons, White Onions</i>	
CAROTTES RÔTIÉS	
<i>Roasted Caramelised Heirloom Carrots</i>	
RATATOUILLE	
<i>Mediterranean-style Roasted Vegetables</i>	
CHAMPIGNON	
<i>Garlic and Wine Sautéed Mushrooms with Herbs</i>	
POMMES PURÉE	
<i>Fluffy Buttery Mashed Potatoes</i>	
POMMES GRATIN	
<i>Gruyère Cheese and Cream-baked Potatoes</i>	
POMMES FRITES	
<i>Classic Shoestring Fries</i>	

## WARM STARTERS

TRADITIONAL ONION SOUP	\$23
<i>Gratinated Cheese Croutons</i>	
CHAMPIGNON AND TRUFFLE	\$25
<i>Potage Soup, Brioche Croutons (V)</i>	
ESCARGOTS	\$24 ½ dozen
<i>Garlic and Parsley Butter-baked Snails</i>	\$35 one dozen
FOIE GRAS DUO	\$35
<i>Plums, Candied Hazelnut Crumble, Sourdough Melba</i>	
HOKKAIDO SCALLOP GRATIN	\$30
<i>Melted Leek Fondue</i>	
GREEN ASPARAGUS	\$22
<i>Organic Sunny Egg, Shaved Truffle, Parmesan (V)</i>	
SAUTÉED PRAWNS AND CHORIZO	\$25
<i>White Wine Sauce, Pine Nuts</i>	

## COLD STARTERS

FRESH BUFFALO MOZZARELLA	\$24
<i>Heirloom Tomatoes, Tapenade, Basil (V)</i>	
ENDIVE AND APPLE SALAD	\$25
<i>Fourme d'Ambert, Walnut Vinaigrette (V)</i>	
TUNA NICOISE	\$28
<i>Yellow Fin Tuna, Confit Tomatoes, Soft-boiled Eggs</i>	
<i>Potatoes, Peppers, Herbs Pistou</i>	
ALASKAN KING CRAB	\$36
<i>Spiced Orange Glaze, Avocado, Micro Greens</i>	
LOBSTER AND SCALLOP CARPACCIO	\$40
<i>Black Truffle-lime Dressing</i>	

## VEGETARIAN

OVEN-CHARRED EGGPLANT	\$33
<i>Sautéed Cèpes, Baby Spinach, Pumpkin Sauce (V, G)</i>	
MORELS RISOTTO	\$35
<i>Forest Mushroom Ragout</i>	
<i>Herbs, Soft-poached Organic Egg (V, G)</i>	
TOWN'S BEYOND BURGER	\$28
<i>Beyond Burger Patty, Sesame Bun, Pickled Cucumber</i>	
<i>Butterhead Lettuce, Grilled Portobello Mushrooms, Tomatoes</i>	
<i>Non-dairy Cheddar Cheese Fries, Wild Rocket Salad</i>	
<i>Aged Balsamic Vinegar (Vg, G)</i>	
<i>&lt; The Future of Protein's latest product, Beyond Burger is the world's first 100% plant-based burger that looks cooks and satisfies like ground beef &gt;</i>	

## FISHMONGER

SEA BASS FILLET	\$48
<i>Roasted Ratatouille, Lemon Fennel</i>	
CABILLAUD A LA GRENOBLOISE	\$56
<i>Roasted Cod, Lemon Caper Sauce, Chopped Parsley, Saffron Potatoes</i>	
LOBSTER A L'AMERICAINE	\$74
<i>Roasted Whole Lobster, Fresh Tomatoes, Basil, Angel Hair Pasta</i>	

## GALETTES

<i>Gluten-free Savoury Buckwheat Crêpes (best paired with Cider)</i>	
LA COMPLETE	\$25
<i>Paris Ham, Gruyère Cheese, Organic Egg</i>	
FORESTIÈRE	\$25
<i>Cheese, Forest Mushrooms, Spinach</i>	
AS YOU LIKE	\$25
<i>your choice of 4 ingredients:</i>	
<i>Paris Ham, Gruyere Cheese, Organic Egg, Spinach</i>	
<i>Mushrooms, Potatoes, Bacon, Tuna, Smoked Salmon</i>	
<i>Tomato Confit, Caramelised Onions</i>	

## DESSERTS

PROFITEROLES	\$16
<i>Warm Chocolate Sauce, Chantilly Cream</i>	
CREME BRÛLÉE	\$16
<i>Vanilla Bourbon Crème Brûlée</i>	
PEACH MELBA	\$16
<i>Poached Peach, Vanilla Ice Cream, Raspberry Sauce</i>	
IVORY MANGO AND PASSION FRUIT LAVA CAKE	\$20
<i>Yuzu Pearls and Raspberry Sorbet</i>	
TARTE TATIN	\$34
<i>Vanilla Ice Cream (for 2 to 4 persons)</i>	
MOUSSE AU CHOCOLAT	\$15
<i>Inaya Dark Chocolate 68%</i>	
ICE CREAM AND SHERBET	\$11
<i>Vanilla, Chocolate, Pistachio, Strawberry, Mango, Lemon</i>	
FROMAGES	
<i>French-farmed Cheeses</i>	
<i>Selection of 3...</i>	\$28
<i>Selection of 6...</i>	\$40

V – Vegetarian

Vg – Vegan

G – Gluten-Free

All prices are subject to service charge and prevailing government taxes unless stated as nett