

# LA BRASSERIE



## HEALTHY LUNCH

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

SALAD BAR \$23

### FRESH GARDEN SELECTION

#### CHILLED VEGETABLES & CONDIMENTS

*Red Chicory, Romaine Lettuce and Rocket Leaves, Roma Tomatoes, Asparagus, Marinated Zucchini and Eggplant, Corn Kernels, Capsicum, Baby Onions, Bean Sprouts, Tuna in Olive Oil, Sliced Hard-boiled Organic Eggs, Bread Croutons, Shaved Parmesan, Crumbled Blue Cheese, Feta Cheese, Cous Cous, Brown Rice, Sesame Seeds, Sunflower Seeds, Pumpkin Seeds, Walnuts, Macadamia Nuts, Flaked Almonds*

### STARTER

#### FRESH BUFFALO MOZZARELLA

*Heirloom Tomatoes, Tapenade, Basil (V)... **+\$6***

or

#### ESCARGOT

*Garlic and Butter-baked Snails... **+\$6***

or

#### SAUTÉED PRAWNS AND CHORIZO... **+\$6**

*White Wine Sauce, Pine Nuts*

or

#### CHAMPIGNON AND TRUFFLE

*Potage Soup, Brioche Croutons (V)... **+\$6***

### MAIN COURSE

#### GRILLED FISH OF THE DAY

*Ratatouille, Fennel Salad*

or

#### FRICASSE DE POULET BRESSE AUX MORILLE

*Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus*

or

#### WILD MUSHROOM RISOTTO

*Forest Mushroom Ragout, Herbs (V)*

or

#### BORDELAISE BEEF CHEEKS

*8-Hours Red Wine Braised Beef Cheeks*

*Caramelised Heirloom Vegetables... **+\$28***

or

#### WAGYU BEEF BURGER

*House Truffle Fries... **+\$18***

or

#### SUPRÊME DE CANARD CONFIT

*Confit of Duck, Beluga Lentils, Crisp Salad... **+\$12***

or

#### BEEF TARTARE

*Sourdough and Truffle Fries ... **+\$16***

### DESSERT

#### CREME BRÛLÉE

*Vanilla Bourbon Crème Brûlée*

or

#### MOUSSE AU CHOCOLAT

*Inaya Dark Chocolate 68%*

or

#### AFFOGATO WITH TEH TARIK ICE CREAM

*Espresso with Local Milk Tea Ice Cream*

*Our staff will be pleased to assist with your dietary requirements.*

*Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.*

# LA BRASSERIE



## BEVERAGE

### FRENCH SODA

LYCHEE MADNESS	\$6
<i>Lychee Syrup, Fresh Lime Juice Fresh Lychee Juice and Artisanal Soda</i>	
MINTY FRESH	\$6
<i>Cucumber Syrup, Mint Syrup Fresh Lime Juice, Artisanal Soda</i>	

### PREMIUM WINES

WHITE	GLASS	BOTTLE
Domaine Vincent Bouzereau Meursault 2016	\$39	\$170
Marchesi Antinori Castello della Sala 'Cervaro Della Sala' Umbria IGT 2016	\$41	\$180
Valentin Zusslin Riesling Grand Cru Pfingstberg 2012	\$42	\$210
Planeta Chardonnay Menfi Sicily IGT 2017	\$48	\$208
Domaine Louis Moreau Les Clos Grand Cru Chablis 2010	\$56	\$248
Domaine Joseph Faiveley Puligny Montrachet 2014	\$66	\$288
Louis Latour Meursault 2015	\$65	\$278
RED	GLASS	BOTTLE
Chateau Haut Beausejour Saint- Estephe 2014	\$42	\$178
Chateau Potensac Medoc 2013	\$46	\$198
Pio Cesare Barolo Piedmont DOCG 2014	\$56	\$248
Marchesi Antinori Tignanello Toscana IGT 2015	\$54	\$245
Domaine De Montille Les Cras Pommard 2015	\$65	\$290
E. Guigal Hermitage 2012	\$68	\$298
Chateau Nenin Pomerol 2004	\$68	\$300

### CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Veuve Clicquot Ponsardin Reims, France N.V.	\$28	\$138
Chandon Brut, Australia	\$24	\$118

### WINES

	GLASS	BOTTLE
BLANC		
Scarbolo Pinot Grigio, Friuli Venezia Giulia, Italia	\$23	\$112
Karri Oak Estate Chardonnay, Western Australia	\$19.5	\$97
M. Chapoutier Schieferkopf Riesling, Alsace, France	\$24	\$120
Nautilus Estate Sauvignon Blanc, New Zealand	\$26	\$128
Jean Pierre et Alexandre Ellevin Chablis, Burgundy France	\$26	\$125
ROUGE		
Francois Janoueix Genevieve D' Arthus Bordeaux, France	\$23.5	\$115
Miguel Torres Santa Digna Reserva Merlot, Central Valley Chile	\$19.5	\$97
Castello Banfi Superiore, Chianti, Italy	\$25	\$125
Mitolo Jester Shiraz, McLaren Vale, Australia	\$25	\$120
Joseph Faiveley Pinot Noir, Burgundy, France	\$25	\$128
ROSÉ		
Aix Rosé "Saint AIX" Provence, France	\$24	\$118

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