

BEVERAGE

GIN & TONIC

GIN

Citadelle	\$19
Citadelle Reserve	\$22
St George Dry Rye	\$22
Sipsmith London Dry	\$22
Farmer's Botanical Organic	\$23
Fords Dry	\$22
Death's Door Dry	\$22

TONICS

Premium Indian
Mediterranean
Grapefruit
Old World
Yuzu

FRENCH SODA

\$6

LYCHEE MADNESS

Lychee Syrup, Lime Juice
Lychee Juice, Artisanal Soda

MINTY FRESH

Cucumber Syrup, Mint Syrup
Lime Juice, Artisanal Soda

SPIRITS & LIQUORS

APÉRITIF

Pernod	\$14
Ricard	\$14
Pimm's Perfume Cup	\$24
<i>Pimm's No. 1, Citrus, Cucumber, Mint, Spicy Ginger, Soda</i>	
French 75	\$30
<i>Gin, Champagne, Lemon Juice, Sugar</i>	

EAU DE VIE

Coeur de Lion, Calvados	\$16
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DIGESTIF

Cointreau	\$14
Dom Benedictine	\$14
No. 10	\$25
<i>Gin, 10 Precious Botanicals, Freshly Squeezed Lime Juice, Absinthe Liqueur, Fresh Cherry Bourbon Fruit, Housemade Bitters</i>	

SIGNATURE SELECTION

CLASSIC SINGAPORE SLING

\$30

Gin, Lime Juice, Pineapple Juice, Grenadine Syrup
Dom Benedictine, Cointreau, Cherry Heering, Angostura Bitters

SYDNEY SLING

\$25

Gin 58.8, Hibiscus Liqueur, Ginger Liqueur, Blood Orange Juice,
Ginger Juice, Lime Juice, Grenadine Syrup, Sugar Syrup

TIPPLES FOR TEETOTALLERS

Booze-free cocktails, sparkling, red and white wines,
wine juices and spirits to toast without the guilt.

ALCOHOL-FREE COCKTAILS \$20

SPICED GINGER MULE

Seedlip Spice 94, Torch Ginger Syrup, Calamansi

BASIL SMASH

Seedlip Garden 108, Lemon Juice, Basil

PINK JASMINE

Seedlip Grove 42, Bitter Syrup, Orange Juice,
Lemon Juice, Vanilla Vermouth, Foam

PIERRE ZÉRO WINES

A de-alcoholised wine based drink which still passes
through the most traditional of vinification methods.

	GLASS	BOTTLE
Domaines Pierre Zéro Sparkling Chardonnay, Languedoc-Roussillon, France	\$16	\$78
Domaines Pierre Chavin Zéro Merlot, Languedoc-Roussillon, France	\$14	\$68
Domaines Pierre Chavin Zéro Chardonnay, Languedoc-Roussillon, France	\$14	\$68

DIDIER GOUBET WINE JUICES

	GLASS
Didier Goubet Le Jus Vieilles Vignes Sparkling Merlot Bordeaux, France	\$16
Didier Goubet Le Jus Vieilles Vignes Cabernet, Bordeaux, France	\$16
Didier Goubet Le Jus Vieilles Vignes Semillon Bordeaux, France	\$16

CHAMPAGNE & SPARKLING

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

WINE

BLANC

	GLASS	BOTTLE
Scarbolo Pinot Grigio, Friuli Venezia Giulia, Italy	\$23	\$112
Karri Oak Estate Chardonnay, Western Australia	\$19.5	\$97
M. Chapoutier Schieferkopf Riesling, Alsace, France	\$24	\$120
Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand	\$26	\$128
Jean Pierre et Alexandre Ellevin Chablis, Burgundy, France	\$26	\$125

ROUGE

	GLASS	BOTTLE
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 Faivaley Pinot Noir, Burgundy, France	\$25	\$128

ROSÉ

	GLASS	BOTTLE
Aix Rosé 'Saint AIX' Provence, France	\$24	\$118

SWEET

	GLASS	BOTTLE
Primo Amore Moscato, Veneto, Italy IGT, NV	\$19	\$96

TEA

\$14
English Breakfast
Moroccan Mint
Chamomile
\$18
Fullerton Express
Sencha Meicha
Jasmine Queen
Ceylon Op Theine-Free
Scarlet Hour

COFFEE

\$9
Single Espresso
\$12
Fullerton Blend
Flat White
Double Espresso
Americano
\$12
Cappucino
Latte

LA BRASSERIE



WARM STARTERS

TRADITIONAL ONION SOUP <i>Gratinated Cheese Croutons</i>	\$24
CHAMPIGNON AND TRUFFLE <i>Potage Soup, Brioche Croutons (V)</i>	\$26
ESCARGOTS <i>Garlic and Parsley Butter-baked Snails</i>	\$26 \$36 <i>½ dozen 1 dozen</i>
HOKKAIDO SCALLOP GRATIN <i>Melted Leek Fondue</i>	\$32
GREEN ASPARAGUS <i>Organic Sunny Egg, Shaved Truffle, Parmesan (V)</i>	\$23
SAUTÉED PRAWNS AND CHORIZO <i>White Wine Sauce, Pine Nuts (P)</i>	\$26

COLD STARTERS

FRESH BUFFALO MOZZARELLA <i>Heirloom Tomatoes, Tapenade, Basil (V)</i>	\$26
ENDIVE AND APPLE SALAD <i>Fourme d'Ambert, Walnut Vinaigrette (V)</i>	\$26
TUNA NICOISE <i>Yellow Fin Tuna, Confit Tomatoes, Soft-boiled Eggs Potatoes, Peppers, Herbs Pistou</i>	\$29
CRAB AND APPLE SALAD <i>Dill, Avocado, Curry Remoulade</i>	\$38
LOBSTER AND HOKKAIDO SCALLOP <i>Shaved Asparagus, Seaweed, Black Truffle</i>	\$48

VEGETARIAN

OVEN-CHARRED EGGPLANT <i>Sautéed Cèpes, Baby Spinach, Pumpkin Sauce</i>	\$34
MORELS RISOTTO <i>Forest Mushroom Ragout Herbs, Soft-poached Organic Egg</i>	\$36
THE PIER'S IMPOSSIBLE BEEF BURGER <i>Grilled Spiced Plant-based Patty, Sesame Bun, Avocado Butterhead Lettuce, Champignon Mushrooms, Tomatoes Non-Dairy Cheddar Cheese, Truffle Fries, Mesclun Greens</i>	\$30

BUTCHER'S BLOCK

All steaks come with Béarnaise, Champignon and Bordelaise Sauce, and selections of Mustard

WAGYU BEEF BURGER <i>Gruyère Cheese, Caramelised Onions, House Fries</i>	\$40
STEAK AND FRITES <i>220g Wagyu Beef Entrecôte, "Cafe de Paris" Sauce</i>	\$68
GRILLED CÔTE DE BOEUF <i>500g Thyme Butter-basted Rib-eye on the Bone (for 2 persons)</i>	\$106
CHATEAUBRIAND <i>Grain-fed Beef Tenderloin Filet Steak choose your preferred size: min 200g - max 1.5kg</i>	\$60 \$88 <i>per 200g per 300g</i>
FILET MIGNON ROSSINI <i>Beef Tenderloin, Port Wine Reduction Sautéed Baby Spinach</i>	\$73
BORDELAISE BEEF CHEEKS <i>8-hours Red Wine-braised Beef Cheeks Caramelised Heirloom Vegetables</i>	\$46
CARRÉ D'AGNEAU ROTI <i>Herb-crusted Slow-roasted Lamb Rack Roasted Shallots, Rosemary Jus</i>	\$66
SUPRÊME DE CANARD CONFIT <i>Confit of Duck, Beluga Lentils, Crisp Salad</i>	\$47
FRICASSÉ DE POULET BRESSE AUX MORILLES <i>Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus</i>	\$45

Our staff will be pleased to assist with your dietary requirements

V - Vegetarian | P - Contains Pork

Prices are subject to service charge and prevailing government taxes.

FISHMONGER

SEA BASS FILLET <i>Roasted Ratatouille, Lemon Fennel</i>	\$50
CABILLAUD A LA GRENOBLOISE <i>Roasted Cod, Lemon Caper Sauce, Chopped Parsley Saffron Potatoes</i>	\$58
LOBSTER A L'AMERICAINE <i>Roasted Whole Lobster, Fresh Tomatoes, Basil, Angel Hair Pasta</i>	\$78

SIDES

CAROTTES RÔTIÉS <i>Roasted Caramelised Heirloom Carrots</i>	\$12
RATATOUILLE <i>Mediterranean-style Roasted Vegetables</i>	\$12
CHAMPIGNON <i>Garlic, Wine Sautéed Mushrooms, Herbs</i>	\$12
POMME GRATIN <i>Gruyère Cheese, Cream-baked Potatoes</i>	\$12
POMMES FRITES <i>Classic Shoestring Fries</i>	\$12

DESSERTS

PROFITEROLES <i>Warm Chocolate Sauce, Chantilly Cream</i>	\$18
CREME BRÛLÉE <i>Vanilla Bourbon Crème Brûlée</i>	\$17
PEACH MELBA <i>Poached Peach, Vanilla Ice Cream, Raspberry Sauce</i>	\$17
IVORY MANGO & PASSION FRUIT LAVA CAKE <i>Yuzu Pearls, Raspberry Sorbet</i>	\$21
TARTE TATIN <i>Vanilla Ice Cream (for 2 to 4 persons)</i>	\$36
MOUSSE AU CHOCOLAT <i>Inaya Dark Chocolate 68%</i>	\$16
ICE CREAM AND SORBET <i>Vanilla, Chocolate, Pistachio, Strawberry, Mango, Lemon</i>	\$12
LES FROMAGES <i>French-farmed Cheese Selection of 3...</i>	\$30
<i>Selection of 6...</i>	\$42