**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 SOUDA**
- Lychee Madness $6
  - Lychee Syrup, Lime Juice
- Minty Fresh $6
  - Cucumber Syrup, Mint Syrup
  - Lime Juice, Artisanal Soda

**SPIRITS & LIQUORS**

**APÉRITIF**
- Pernod $14
- Ricard $14
- Pimm’s Perfume Cup $24
  - Pimm’s No. 1, Citrus, Cucumber, Mint, Spicy Ginger, Soda
- French 75 $30
  - Gin, Champagne, Lemon Juice, Sugar

**EAU DE VIE**
- Coueure de Lion, Calvados $16

**DIGESTIF**
- Cointreau $14
- Dom Benedictine $14
- No. 10 $25
  - Gin, 10 Precious Botanicals, Freshly Squeezed Lime Juice,
    Absinthe Liqueur, Fresh Cherry Bourbon Fruit, Housemade Bitters

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

**ALCOHOL-FREE COCKTAILS**
- $20

**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

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

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<th>SPIRIT</th>
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**WINE**

**CHAMPAGNE & SPARKLING**
- Veuve Clicquot Ponsardin Reims, France N.V.
  - $28 $138
- Chandon Brut, Australia
  - $24 $118

**BLCAN**
- 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 Eblein 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 Faivaley Pinot Noir, Burgundy, France
  - $25 $128

**SWEET**
- Primo Amore Moscato, Veneto, Italy IGT, NV
  - $19 $96

**TEA**
- $14
  - English Breakfast
  - Moroccan Mint
  - Chamomile

**COFFEE**
- $9
  - Single Espresso
  - $12
  - Fullerton Blend
  - Flat White
  - Double Espresso
  - Americano
  - $12
  - Cappucino
  - Latte

Prices are subject to service charge and prevailing government taxes.
**LA BRASSERIE**

**WARM STARTERS**

- **TRADITIONAL ONION SOUP** $24
  Gratinated Cheese Croutons
- **CHAMPIGNON AND TRUFFLE** $26
  Potage Soup, Brioche Croutons (V)
- **ESCARGOTS** $26 $36
  Garlic and Parsley Butter-baked Snails
- **HOKKAIDO SCALLOP GRATIN** $32
  Melted Leek Fondue
- **GREEN ASPARAGUS** $23
  Organic Sunny Egg, Shaved Truffle, Parmesan (V)
- **SAUTÉED PRawns AND CHORizo** $26
  White Wine Sauce, Pine Nuts (P)

**COLD STARTERS**

- **FRESH BUFFALO MOZZARELLA** $26
  Heirloom Tomatoes, Tapenade, Basil (V)
- **ENDIVE AND APPLE SALAD** $26
  Fleur de l'Amber, Walnut Vinaigrette (V)
- **TUNA NICOISE** $29
  Yellow Fin Tuna, Confit Tomatoes, Soft-boiled Eggs
  Potatoes, Peppers, Herbs Pistou
- **CRAB AND APPLE SALAD** $38
  Dill, Avocado, Curry Remoulade
- **LOBSTER AND HOKKAIDO SCALLOP** $48
  Shaved Asparagus, Seaweed, Black Truffle

**VEGETARIAN**

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

**BUTCHER’S BLOCK**

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

- **WAGYU BEEF BURGER** $40
  Gruyère Cheese, Caramelised Onions, House Fries
- **STEAK AND FRITTES** $68
  220g Wagyu Beef Entrecôte, “Café de Paris” Sauce
- **GRILLED CÔTE DE BOEUF** $106
  500g Thyme Butter-basted Rib-eye on the Bone
  (for 2 persons)
- **CHATEAUBRIAND** $60 $88
  Grain-fed Beef Tenderloin Filet Steak
  choose your preferred size: min 200g
  - max 1.5kg
- **FICACOSSÉ DE POULET BRESSES AUX MORILLES** $45
  Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus

**FISHMONGER**

- **SEA BASS FILLET** $50
  Roasted Ratatouille, Lemon Fennel
- **CAILLAUD A LA GRENOBLE** $58
  Roasted Cod, Lemon Capers Sauce, Chopped Parsley
  Saffron Potatoes
- **LOBSTER A L’AMÉRICaine** $78
  Roasted Whole Lobster, Fresh Tomatoes, Basil, Angel Hair Pasta

**SIDES**

- **CAROUTES RÔTIES** $12
  Roasted Caramelised Heirloom Carrots
- **RATATOUILLE** $12
  Mediterranean-style Roasted Vegetables
- **CHAMPIGNON** $12
  Garlic, Wine Sauteed Mushrooms, Herbs
- **POMME GRATIN** $12
  Gruyère Cheese, Cream-baked Potatoes
- **POMMES FRITES** $12
  Classic Shoestring Fries

**DESSERTS**

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

Our staff will be pleased to assist with your dietary requirements

V - Vegetarian | P - Contains Pork

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