

LA BRASSERIE



HEALTHY LUNCH

2-COURSE \$45

3-COURSE \$58

STARTER

BEETROOT SALAD

*Feta Cheese and Mesclun Green
Balsamic Vinaigrette*

ORGANIC GREEN SALAD

Blacken Tuna, Truffle Lime Vinaigrette

FRESH BUFFALO MOZZARELLA

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

ESCARGOT

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

SAUTÈED PRAWNS AND CHORIZO... **+\$6**

White Wine Sauce, Pine Nuts

CHAMPIGNON AND TRUFFLE

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

MAIN COURSE

GRILLED FISH OF THE DAY

Ratatouille, Fennel Salad

FRICASSE DE POULET BRESSE AUX MORILLE

Stewed Bresse Chicken, Morel Mushrooms, Cream, Asparagus

WILD MUSHROOM RISOTTO

Forest Mushroom Ragout, Herbs (V)

“TRUFFLE CHICKEN RICE”

Boneless Simmered Chicken, Fragrant Rice and it's Consommé

BORDELAISE BEEF CHEEKS

*8-Hours Red Wine Braised Beef Cheeks
Caramelised Heirloom Vegetables... **+\$28***

WAGYU BEEF BURGER

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

SUPRÊME DE CANARD CONFIT

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

DESSERT

CREME BRÛLÉE

Vanilla Bourbon Crème Brûlée

MOUSSE AU CHOCOLAT

Inaya Dark Chocolate 68%

AFFOGATO WITH TEH TARIK ICE CREAM

Espresso with Local Milk Tea Ice Cream

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BEVERAGE

FRENCH SODA

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