

# GIN TONIC

Gin		Hand-picked Tonics
Citadelle	\$19	Premium Indian
Citadelle Reserve	\$22	♣
St George Dry Rye	\$22	Mediterranean
Sipsmith London Dry	\$22	♣
Farmer's Botanical Organic	\$23	Grapefruit
Fords Dry	\$22	♣
Death's Door Dry	\$22	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
DIGESTIF	
Cointreau	\$14
Dom Benedictine	\$14
No. 10	\$25
<i>Gin-based Cocktail with 10 Precious Botanicals mixed with Freshly Squeezed Lime Juice, Absinthe Liqueur infused with Fresh Cherry Bourbon Fruit and Housemade Bitters</i>	

# BEVERAGE

## SIGNATURE SELECTION

### ♣ CLASSIC SINGAPORE SLING ♣

\$30

*Gin, Lime Juice, Pineapple Juice, Grenadine Syrup  
Dom Benedictine Liqueur, 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

*A plethora of 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

Veuve Clicquot Ponsardin Reims, France N.V.  
Chandon Brut, Australia

GLASS	BOTTLE
\$28	\$138
\$24	\$118

## WINE

### Blanc

Scarbolo Pinot Grigio, Friuli Venezia Giulia, Italy  
Karri Oak Estate Chardonnay, Western Australia  
M. Chapoutier Schieferkopf Riesling, Alsace, France  
Nautilus Estate Sauvignon Blanc, Marlborough, New Zealand  
Jean Pierre et Alexandre Ellevin Chablis, Burgundy, France

GLASS	BOTTLE
\$23	\$112
\$19.5	\$97
\$24	\$120
\$26	\$128
\$26	\$125

### Rouge

Francois Janoueix Genevieve D'Arthus Bordeaux, France  
Miguel Torres Santa Digna Reserva Merlot, Central Valley, Chile  
Castello Banfi Superiore, Chianti, Italy  
Mitolo Jester Shiraz, McLaren Vale, Australia  
Joseph Faivaley Pinot Noir, Burgundy, France

\$23.5	\$115
\$19.5	\$97
\$25	\$125
\$25	\$120
\$25	\$128

### Rosé

Aix Rosé 'Saint AIX' Provence, France

\$24	\$118
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### Sweet

Primo Amore Moscato, Veneto, Italy IGT, NV

\$19	\$96
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♣ TEA ♣	♣ COFFEE ♣
<b>\$14</b>	<b>\$9</b>
English Breakfast	Single Espresso
Moroccan Mint	<b>\$12</b>
Chamomile	Fullerton Blend
<b>\$18</b>	Flat White
Fullerton Express	Double Espresso
Sencha Meicha	Americano
Jasmine Queen	<b>\$13</b>
Ceylon Op Theine-Free	Cappucino
Scarlet Hour	Latte

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## 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 ½ dozen   Dozen
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, Avocado, Butterhead Lettuce, Champignon Mushrooms, Tomatoes, Non-Dairy Cheddar Cheese, Truffle Fries, Mesclun Greens</i>	\$30

# LA BRASSERIE

## 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 per 200g per 300g
FILET MIGNON <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

## 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 and Wine Sautéed Mushrooms with Herbs</i>	\$12
POMME GRATIN <i>Gruyère Cheese and 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 AND PASSION FRUIT LAVA CAKE <i>Yuzu Pearls and 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 SHERBET <i>Vanilla, Chocolate, Pistachio, Strawberry, Mango, Lemon</i>	\$13
LES FROMAGES <i>French-farmed Cheese</i>	\$30
Selection of 3...	\$42
Selection of 6...	

V – Vegetarian | P – Contains Pork

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