

## OYSTERS & SHELLFISH

Half dozen | Dozen

**DAVID HERVE FINE DE CLAIRE OYSTER** 750 | 1,500  
**GILLARDEAU OYSTER** 900 | 1,800

**GRAND PLATEAU** 2,600

*Oyster, maine lobster, alaskan king crab, tiger prawns  
 Hokkaido scallops, blue mussels, octopus, salmon tartar*

## CHARCUTERIE

**THE BRASSERIE CHARCUTERIE BOARD** 980  
 Homemade pâté en croûte 200gr 400  
 Duck mousse 120gr 240  
 Saucisse à la perche 50gr 210  
 Pavé with spices 50gr 210  
 Chorizo 50gr 210  
 18 months aged Iberico ham 50gr 460

*Served with grilled farm bread, homemade pickles and preserved mushrooms*

## STARTERS

### SOUPS & SALADS

Roasted Tomato Soup 🌿 350  
 Onion Soup Gratinée 370  
 Tom Kha Gai Soup with chicken and coconut 370  
 Tom Yum Goong Soup with river prawn 🌶️ 390  
 Cherry Tomatoes with fig, candied walnut, pomegranate vinaigrette 🌿 350  
 Roasted Beetroot filled with herbed ricotta, orange and walnut 🌿 350  
 Niçoise with spiced tuna 420  
 Chicken Caesar with romaine hearts, crouton 350  
 Som Tum, green papaya salad with grilled pork neck 🌶️ 350

### LOBSTER

#### MAINE LOBSTER

*Bisque with clotted cream, chives* 750  
*Risotto with rucola salad, parsley* 800  
*Grilled with garlic and ginger sauce* 1,600

### HORS D'OEUVRES

Baked Camembert with fig jam and organic honeycomb 🌿 680  
 Salmon Tartar with pickled shallot, avocado, spicy mayo 420  
 Sautéed Mussels with kaffir leaves, pernod and chili 🌶️ 440  
 Pan-Seared Hokkaido Scallops with sunroot-truffle purée 800  
 Pasta Gratin with truffle cream, chicken mousse 420  
 Seared Foie Gras with apple, balsamic reduction, brioche 800  
 Steak Tartar Wagyu beef with sourdough bread and french fries 480

### SANDWICHES

Croque Monsieur with ham and gruyère cheese, black truffle 380  
 Smoked Salmon with crème fraîche on toasted brioche 380  
 Avocado Chicken Sandwich 390  
*on toasted multigrain, egg, Iberico ham, sun dried tomato*  
 The Burger wagyu beef with aged cheddar and pickled cucumber 690

*All sandwiches are served with French fries or seasonal salad*

## ENTRÉES

### MEAT

Duck Confit 600  
*Purple mash potato, caramelized orange*  
 Grilled Pork Chop 650  
*Corn risotto, balsamic cream*  
 Grilled Australian Rack of Lamb 1,150  
*Red cabbage, black garlic, balsamic*  
 Steak Frites 1,500  
*Australian wagyu sirloin MB3 (220 gr), brasserie frites, mayo*  
 Tournedos Rossini 1,850  
*Australian wagyu tenderloin (180 gr), foie gras, madeira sauce*

### FISH

Thai Steamed Seabass 🌶️  
*Chinese cabbage, spicy sauce, garlic*  
 Pan-Seared Halibut Provençale  
*Potato gratin*  
 Sole Meunière  
*Capers, grilled potatoes, lemon butter sauce*  
 Deep-Fried Snow Fish 🌶️  
*Sweet chili sauce*  
 Grilled River Prawn 🌶️  
*Red curry, coconut milk, basil*

### VEGETABLES

650 Tarte Tatin 🌿 300  
*Caramelized vegetables*  
 900 Wild Mushroom Fettuccine 🌿 380  
*Thyme, parmesan cheese*  
 900 Tofu Green Curry 🌶️🌿 300  
*Eggplant, chili*  
 930 Stir-Fried Flat Noodles 🌶️🌿 320  
*Chili, pea snaps, hot basil*  
 780 Cauliflower Steak 🌿 350  
*Cauliflower puree, caper, raisin, curry sauce*

### TO SHARE

**OVEN-BAKED SALMON "EN PAPILOTE"** 810  
*Sun-dried tomatoes and vegetables*  
**BRAISED CHICKEN - COQ AU VIN** 720  
*Shallot, champignon mushroom, rosemary*  
**SLOW COOKED LAMB SHANK** 1,050  
*Massaman curry*  
**BEEF BOURGUIGNON** 1,100  
*Beef short ribs, parisienne vegetable*

### SIDE DISHES

Steamed Farm Vegetables 130  
 Cauliflower Gratin with Gruyère 130  
 Sautéed Morning Glory 🌶️ 130  
 Poached Green Asparagus 130  
 Mashed Potatoes 130  
 Brasserie Frites with Mayo 130

🌿 Vegetarian

🌶️ Spicy

Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

\* All prices are subject to prevailing government tax and service charge