

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 PAPILOTTE”	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 with Whole Grain Mustard	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

THE BRASSERIE COCKTAILS

MARTINI	460	NEGRONI	520
<i>Martin Miller Gin or Grey Goose Vodka</i>		<i>Beefeater 24 Gin, Campari, Dolin Rouge</i>	
<i>Dry Vermouth</i>		ESPRESSO MARTINI	420
PICKWICK CLUB *	380	<i>Absolut Vodka, Khalua Coffee Liquor,</i>	
<i>Plantation Pineapple Rum, Passion Fruit,</i>		<i>Orange Syrup, Espresso</i>	
<i>Pineapple Juice, Homemade Soda</i>		BANGKOK G&T	440
		<i>Iron Balls Gin, Ginger-Lemongrass, Tonic</i>	

* Also available non-alcoholic

APERITIF

APEROL SPRITZ	360
CAMPARI ORANGE	260
DOLIN VERMOUTH (Blanc or Rouge)	220
RICARD	220

SPECIALTY BEER

CIDER

*Crisp flavors of fermented
apple and pear*

Zeffer Apple Crumble 5.4% 340
New Zealand 330ml

Zeffer Crisp Apple 5.0% 320
New Zealand 330ml

Aspall Premier Cru 7.0% 440
Suffolk, United Kingdom 500ml

Eric Bordelet Poire Authentique 1,575
4.0% Demi-Sec Perry
Normandy, France 750ml

LAGER

Refreshingly crisp and clean

Singha 5.0% 240
Thailand 330ml
Asahi Super Dry 5.0% 260
Japan 330ml

WHEAT BEER

Silky, light and refreshing

Hoegaarden White Beer 4.9% 320
Belgium 330ml
Deschutes American Wheat Ale 5.0% 330
USA 355ml

PALE ALE & INDIA PALE ALE

*Crispy hops and bitterness,
balanced with tropical fruit flavors*

Tropidelic Pale Ale 5.0% 370
8 Wired, New Zealand 330ml
Whale Pale Ale 5.2% 350
Nomad Brewery, Thailand 330ml
Houblon Chouffe IPA 9.0% 490
Brasserie d'Achouff, Belgium 330ml

SAISON & BLONDE ALE

Smooth with a subtle bitterness

Saison Dupont 6.5% 340
Brasserie Dupont, Belgium 330ml
Leffe Blond, 6.6% 330
Belgium 330ml
Duvel, 8.5% 360
Moortgat, Belgium 330ml

TRAPPIST ALE

*200 years of history, specialty beers brewed by
monks within the walls of the Trappist monastery*

Orval 6.2% 390
Brasserie d'Orval, Belgium 330ml
Westmalle Tripel 9.5% 420
Abbey of Westmalle, Belgium 330ml

SOUR & FLANDERS RED ALE

Aged in oak casks results in a balanced sourness

Oude Geuze Vieille 6.0% 590
Oud Beersel, Belgium 375ml
Duchesse de Bourgogne 6.2% 380
Brouwerij Verhaeghe, Belgium 330ml

OTHER DRINKS

CHAMPAGNE

BILLECART-SALMON, BRUT RÉSERVE, FRANCE NV

1,100 by glass | 4,750 by bottle

JUICE

Young Coconut 160
Cold Pressed Juice 160
(Orange, Pinapple, Watermelon)
Mango & Passionfruit Smoothie 200

SODAS

Homemade Lemonade 150
Rose Lemonade 220
Curiosity Cola 250
Mandarin & Seville Orange 250
Light Tonic Water 220
Ginger Ale 250

MINERAL WATER (750 ML)

Evian Still Water 250
Badoit Sparkling Water 250
Perrier Sparkling Water 280

SPARKLING

Gramona, la Cuvée Gran Reserva Brut Cava, Spain 2013 420 | 2,000

WHITE WINE

Domaine Testut, Chablis, Burgundy, France 2017 500 | 2,500
Kumeu River, Chardonnay, Auckland, New Zealand 2016 390 | 1,900
Nals Margried, Pinot Grigio, Alto Adige, Italy, 2017 420 | 2,000
Wairau River, Sauvignon Blanc, Marlborough, New Zealand 2017 440 | 2,100

ROSÉ WINE

Château Maris, Rosé de Nympe Emue, Roussillon, France 2016 400 | 2,000

RED WINE

Château Massereau, Bordeaux Supérieur, France 2016 460 | 2,300
Domaine Faiveley, Bourgogne Pinot Noir, Burgundy, France 2016 700 | 3,500
Fontodi, Chianti Classico, Sangiovese Tuscany, Italy 2014 550 | 2,700
Kaesler, Stonehorse Shiraz, Barossa Valley, Australia 2016 440 | 2,100
Susana Balbo, BenMarco, Malbec, Mendoza, Argentina 2015 400 | 2,000

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