

LA BRASSERIE

THE FULLERTON BAY HOTEL SINGAPORE

LUNCH & DINNER



THE FULLERTON BAY HOTEL SINGAPORE • 80 COLLYER QUAY • SINGAPORE

A KISMET MENU • THE FULLERTON BAY HOTEL SINGAPORE

LUNCH

Daily from 12.00 p.m. · Last order at 2.00 p.m.

ENTRÉE

Soupe à l'Oignon (D)(G)(A)	28
Onion soup, Gruyère, beef brisket, black truffle	
Carpaccio de Pétoncles (D)(S)	26
Scallop carpaccio, passionfruit bavarois, pomegranate gastrique, fennel	
Escargots (N)(D)(G)(S)	42 a dozen / 24 half dozen
Almond, scallions, garlic butter, citrus, olive sourdough	
Thon Obèse (D)(G)(A)	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil	
Poulpe Grillé (D)(S) ✦	28
Abrolhos octopus, sarriette de garrigues, corn, prawn extract	
Foie Gras de Canard (N)(D)(G)(A) ✦	35
Duck liver, mirabelle plum, elderflower, coffee soil	
■ Salade Maison (N)(G)	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso	

VÉGÉTARIEN ET VÉGÉTALIEN

■ Gnocchis de Pommes de Terre (D)(G)	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano	
■ Steak Impossible (G)(A)	32
Beetroot, shallot confit, mushroom jus	

LA TERRE

Rosedale Ruby Ribeye	72
~30 min waiting time · 250 g	
Little Joe Striploin	48
~30 min waiting time · 250 g	

■ VEGETARIAN ✦ SIGNATURE

(N) Nuts · (D) Dairy · (G) Gluten · (P) Pork · (S) Seafood · (A) Alcohol

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LUNCH

LA TERRE · CONTINUED

+ Rossini-Style Supplement (G)(A)	15
Duck foie gras, périgourdine sauce	
Longe d'Agneau (D)(G)(A)	60
~30 minutes waiting time. Lumina lamb rack, leek soubise, black garlic, sherry, shallots, local moringa oil	
Collier de Porc Ibérique (D)(G)(P)(A)	45
Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds	
Confit de Canard (D)(G)(A) ♦	48
French duck confit, celeriac, potato, passionfruit, tamarind, local Tuscan kale	

Served with Lemon Béarnaise or Bordelaise Sauce.

LA MER

Légine (D)(G)(S)(A)	48
Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi	
Poisson du Jour (D)(G)	45
Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise	
Pétoncles d'Hokkaido (N)(D)(S)(A) ♦	48
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle	

PLATS D'ACCOMPAGNEMENT

■ Broccolini (N)(D)(G)	20
Almond butter, sunchoke, black truffle	
Purée de Pommes (D)(P)	15
Smoked pancetta, garlic confit	
■ Champignons (D)(G)	18
Abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu	

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LUNCH

PLATS D'ACCOMPAGNEMENT · CONTINUED

-  Carottes Miniatures (N)(D) 16
Baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia

DESSERT

- Pavlova (D) ✦ 20
Meringue, raspberry, vanilla cream

- Crème Brûlée (N)(D)(G) 18
Caramelised pear, sablé breton

- Mille-Feuille (N)(D)(G) ✦ 22
Hazelnut praline, vanilla crèmeux, caramelised hazelnut

- Tarte Tatin aux Pommes (N)(D)(G) 20
Apple, Manuka honey, puff pastry, salted caramel macadamia

- Mignardises (N)(D)(G) 12
Assortment of mini French pastries and bonbons

- Glace Artisanale (D) per scoop 10
Artisanal Gelato - Vanilla | Chocolate. Artisanal Sorbet - Yuzu | Raspberry

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

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CHEF'S TASTING MENU

Set Lunch, by Chef de Cuisine Joan Octavi

2 - COURSE

48

3 - COURSE

58

ENTRÉE

Mediterranean Heirloom Tomato Salad *(N)(D)(G)*

Burrata di bufala, vanilla, strawberry, mint, macadamia nuts

■ Salade Maison *(N)*

House salad, endives, macerated pears, pickled lemon, walnut miso

■ Zucchini Leek Soup *(D)(G)*

Leek chips, aromatic Provençal herb oil, croutons

Avgolemono (Greek Lemon Chicken Soup) *(D)(G)*

Lemon, dill oil, house-made brioche, feta cheese

PLAT PRINCIPAL

Beef Entrecôte *(D)*

250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce

+18

Poisson du Jour *(D)(G)(S)*

Moroccan spices, salsa verde, green peas, manila clams

Duck Confit à l'Orange *(D)(G)*

Rosemary, potato mousseline, Cointreau sauce

■ Tortiglioni al Pesto Rosso *(N)(D)(G)*

Smoked tomato, pine nuts, basil, pink peppercorn

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CHEF'S TASTING MENU

DESSERT

- Pistachio-misu *(N)(D)(G)*
Guanaja dark chocolate, pistachio mascarpone crème, espresso crumble, pistachio gelato, Turkish coffee jelly, pistachio praline kunafa

- Citrus & Basil
Grapefruit, lemon, orange, basil leaf sorbet

Add a glass of House Rosé, White or Red Wine +16, Non-Alcoholic Wine +12 (Sparkling +14), Iced Lychee Mint Tea +10, or Iced Strawberry Limeade +10.

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DINNER

Daily from 6.00 p.m. · Last order at 10.00 p.m.

ENTRÉE

Soupe à l'Oignon (D)(G)(A)	28
Onion soup, gruyère, beef brisket, black truffle	
Tartare de Bœuf (G)(A) ✦	32
Carbon-neutral Five Founder's beef rump, n25 caviar, seaweed, cured yolk, potato, lemon, Espelette pepper	
Carpaccio de Pétoncles (D)(S)	26
Scallop carpaccio, passion fruit bavarois, pomegranate gastrique, fennel	
Escargots (N)(D)(G)(S)	42 a dozen / 24 half dozen
Almond, scallions, garlic butter, citrus, olive sourdough	
Thon Obèse (D)(G)(A)	24
Big eye tuna, apple melon vierge, capsicum, extra virgin olive oil	
Poulpe Grillé (D)(S) ✦	28
Abrolhos octopus, sarriette de Garrigues, corn, prawn extract	
Foie Gras de Canard (N)(D)(G)(A) ✦	35
Duck liver, mirabelle plum, elderflower, coffee soil	
■ Salade Maison (N)(G)	20
House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso	

VÉGÉTARIEN ET VÉGÉTALIEN

■ Gnocchis de Pommes de Terre (G)(D)	32
Butternut pumpkin, sage, local mushroom, aged Parmigiano Reggiano	
■ Légumes Provençal	35
Vegetable tian, organic quinoa, aubergine, herbes de Provence	
■ Steak Impossible (G)(A)	32
Beetroot, shallot confit, mushroom jus	

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DINNER

LA TERRE

Black Onyx Tenderloin ~30 min waiting time • 250 g	92
Rosedale Ruby Ribeye ~30 min waiting time • 250 g	72
Little Joe Striploin ~30 min waiting time • 250 g	48
+ Rossini-Style Supplement (G)(A) Duck foie gras, périgourdine sauce	15
Longe d'Agneau (D)(G)(A) ✦ ~30 minutes waiting time. Lumina lamb rack, leek soubise, black garlic, sherry, shallots, local moringa oil	60
Collier de Porc Ibérique (D)(G)(P)(A) Ibérico pork collar, beer, sea buckthorn, local basil, mountain yam, rinds	45
Caille Rôtie (N)(D)(G)(A) Jumbo quail, lentils, chestnut, morel mushrooms, local rosemary	38
Confit de Canard (D)(G)(A) ✦ French duck confit, celeriac, potato, passion fruit, tamarind, local Tuscan kale	48

Served with Lemon Béarnaise or Bordelaise Sauce.

LA MER

Homard Thermidor (D)(G)(S)(A) Lobster thermidor, mustard, sake, cognac, cod roe, tarragon, vine tomatoes	108 whole / 58 half
Légine (G)(S)(A) Glacier toothfish, spring peas, anchovy, carrots, lemon confit, sakura ebi	48
Poisson du Jour (D)(G) Fish of the day, asparagus, kaffir lime, local dill, potato, grenobloise	45



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DINNER

LA MER · CONTINUED

Pétoncles d'Hokkaido (N)(D)(S)(A) ✦ 48
Scallops, parsnip, almond milk, samphire, vin jaune, black truffle

PLATS D'ACCOMPAGNEMENT

■ Broccolini (N)(D)(G) 20
Almond butter, sunchoke, black truffle

Purée de Pommes (D)(P) 15
Smoked pancetta, garlic confit

■ Champignons (D)(G) 18
Abalone mushrooms, trumpet mushrooms, local blue and pink oyster mushrooms, pearl onion, shio kombu

■ Carottes Miniatures (N)(D) 16
Baby carrots, beets, marjoram, sherry maple, smoked burrata, macadamia

DESSERT

Pavlova (D) ✦ 20
Meringue, raspberry, vanilla cream

Crème Brûlée (N)(D)(G) 18
Caramelised pear, sablé breton

Mille-Feuille (N)(D)(G) ✦ 22
Hazelnut praline, vanilla crèmeux, caramelised hazelnut

Tarte Tatin aux Pommes (N)(D)(G) 20
Apple, Manuka honey, puff pastry, salted caramel macadamia

Mignardises (N)(D)(G) 12
Assortment of mini French pastries and bonbons

Glace Artisanale (D) per scoop 10
Artisanal Gelato - Vanilla | Chocolate. Artisanal Sorbet - Yuzu | Raspberry

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DINNER

In line with our sustainability efforts, we offer a selection of responsibly sourced seafood, cage-free eggs, and locally grown greens. Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.



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MEDITERRANEAN FLAVOURS

Set Dinner

3-COURSE

78

4-COURSE

88

ENTRÉE

CHOICE OF ONE

Atlantic Blue Crab & Citrus Salad *(D)(S)(A)*

Chilled Atlantic blue crab, pomelo & pickled green apple, shaved fennel, champagne vinaigrette, ikura, micro herbs

☐ Salade Maison *(N)(G)*

House salad, endives, macerated pears, pickled lemon, walnut miso dressing

SOUP

CHOICE OF ONE

Lobster Bisque, A Seafarer's Classic *(D)(G)(S)(A)*

Slow-roasted lobster shell bisque, cognac cream, poached lobster medallion, moringa oil

☐ Zucchini Leek Soup *(D)(G)*

Aromatic oil, leek chips, homemade brioche, herbes de Provence

PLAT PRINCIPAL

CHOICE OF ONE

Beef Entrecôte *(D)(G)(A)*

250g Angus beef, green asparagus, potato gratin, roasted piquillo peppers, saffron sauce

Pan-Seared Sustainably Sourced Sea Bass & Prawns *(D)(G)(S)*

Light miso-honey-lemongrass glaze, risotto, charred asparagus, small vegetables, Espelette chilli

☐ Tortiglioni al Pesto Rosso *(N)(D)(G)*

Smoked tomato, pine nuts, basil, pink peppercorn

☐ VEGETARIAN

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MEDITERRANEAN FLAVOURS

DESSERT

Valrhona Dark Chocolate *(D)(G)*

Organic passion fruit, smoked butter ice cream, Arbequina olive oil

Add a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV +28.



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CHEF'S TASTING MENU

Set Dinner · Vegetarian

3-COURSE

78

4-COURSE

88

ENTRÉE

Salade Maison (N)(G)

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

Zucchini Leek Soup (D)(G)

Croutons, aromatic Provençal herb oil

Second dish of the 4-course menu: Zucchini Leek Soup.

PLAT PRINCIPAL

CHOICE OF ONE

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

Gnocchi de Pommes de Terre (D)(G)(A)

Butternut pumpkin, sage, local mushrooms, aged Parmigiano Reggiano

Steak Impossible (G)(A)

Beetroot, shallot confit, mushroom jus

DESSERT

CHOICE OF ONE

Crème Brûlée (N)(D)(G)

Caramelised pear, sablé

Pavlova (D)

Meringue, raspberry, vanilla cream

Add a flute of Champagne Henriot, Blanc Souverain, Blanc de Blancs NV +28.

 VEGETARIAN

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CHEF'S TASTING MENU

Set Dinner · Vegan

3-COURSE

68

4-COURSE

88

ENTRÉE

Salade Maison *(N)(G)*

House salad, local rocket, kale, endives, macerated pears, pickled lemon, walnut miso

Tomato Basil Soup *(G)*

Croutons, aromatic Provençal herb oil

Second dish of the 4-course menu: Tomato Basil Soup.

PLAT PRINCIPAL

CHOICE OF ONE

Légumes Provençal

Vegetable tian, organic quinoa, aubergine, herbes de Provence

Steak Impossible *(G)(A)*

Beetroot, shallot confit, mushroom jus

DESSERT

Glace Artisanale

Yuzu Sorbet or Raspberry Sorbet

Add a flute of Champagne Henriot, Blanc Soverain, Blanc de Blancs NV +28.



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KIDS MENU

FULLERTON KIDS

Chicky Platter	15
Crispy chicken nuggets, fries, mild curry mayonnaise	
Little Mermaid	15
Crispy battered white fish fillet, fries, lemon wedges, tartar sauce	
Captain Carbo	15
Spaghetti, meat sauce, parmesan	
Spaghetti	15
Cherry tomato sauce	
Cake of the Day	from 11 per slice
Selection from The Fullerton Cake Boutique	



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JOIE DE VIVRE WEEKEND BRUNCH

Saturday & Sunday, 12.30 p.m. to 3.00 p.m. · Last pour at 2.45 p.m.

PER ADULT	PER CHILD · 6 TO 11 YEARS	PER ADULT · FREE-FLOW VEUVE D'ECART	PER ADULT · FREE-FLOW RUINART BLANC DE BLANCS
98	64	198	298

WELCOME TIPPLE

SERVED ON ROTATION

- Hugo Spritz
- Classic Negroni

SEAFOOD ON ICE

- Boston Lobster
- Atlantic Tiger Prawn
- Half-Shell Scallop
- Green Mussel
- Clam

Melted Butter, Marie Rose, Cocktail Dip, Tabasco, Lemon and Lime Wedge

CURED FISH

- Norwegian Salmon Gravlax
- Smoked Trout
- Smoked Tuna

Capers, Pickled Pearl Onions, Sour Cream

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JOIE DE VIVRE WEEKEND BRUNCH

CHARCUTERIE

Pork Salami

Beef Bresaola

Black Forest Ham

Mortadella

House-Made Terrine

Duck Rillettes

Cornichon, Pickled Onion, Marinated Olive

BAKERY

Grissini

Pretzel

Assorted Artisanal Bread

SOUP

Champignon & Truffle

Crème fraîche, chives

SALAD BAR

BASE

Romaine Lettuce

Endives

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JOIE DE VIVRE WEEKEND BRUNCH

SALAD BAR • CONTINUED

Spinach

SUPPLEMENTS

Broccoli

Piquillo Pepper

Beetroot

Cherry Tomato

Cucumber

Edamame

Sweet Corn

Artichoke

DRESSING

Honey Mustard

Thousand Island

Spicy Ponzu

Chickpea Hummus

Aged Balsamic Vinegar

Walnut Oil

Avocado Oil

Hazelnut Oil



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JOIE DE VIVRE WEEKEND BRUNCH

BRUNCH SPECIAL

Ocean & Sand Tart

Japanese Yellowfin Tuna, Tasmanian King Salmon, Amberjack Crab, Avocado Mousse, Yuzu, Red Seaweed, Herring Caviar, Ikura, Smoked Pike Roe

Wagyu Skirt Endive Bundles

Australian MS 8 Wagyu Skirt, Endives, Palm Sugar, Fresh Basil, Toasted Peanut, Calamansi

CANAPÉ

SERVED ON ROTATION

Mini Crab Roll

Sea Urchin Mayonnaise, Nori

Bloody Mary Prawn Shooter

APPETISER

Tuna Tataki Niçoise

French Beans, Potato, Romaine Lettuce, Egg, Lime Vinaigrette

Pumpkin Salad

Macadamia, Feta Cheese, Honey

Cocktail Shrimp Salad

Avocado, Fennel, Blood Orange

Chuka Idako

Baby Octopus, Seaweed, Cucumber

Assorted Sushi and Nigiri

CARVING STATION

Herb-Roasted USDA Grain-Fed Prime Rib

Malt-Roasted Ibérico Pork Belly

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JOIE DE VIVRE WEEKEND BRUNCH

CARVING STATION • CONTINUED

Hazelnut-Crusted Grass-Fed New Zealand Lamb Rack

SIDES

- Mashed Potato
- Corn on Cob, Paprika Aioli
- Braised Cabbage, Pickled Mushroom

Merlot Jus, Brandy Peppercorn, Lemon Crema, Dijon Mustard, Horseradish, Mint Jelly

WESTERN

Roasted Duck Breast

Morello Cherries, Thyme

Pan-Seared Chilean Sea Bass

Puttanesca, Vine Tomato

Pesto Chicken Rigatoni

Basil Pesto, Pine Nuts, Aged Parmesan

Coffee & Maple-Braised Wagyu Beef Cheek

Charred Onion, Carrot

Moules Marinières

Chardonnay, Eschalot Cream, Parsley, Garlic

LOCAL

Orange-Glazed Ibérico Pork

Battered Spanish Ibérico Pork Loin, Grand Marnier

Salted Egg Tiger Prawn

Salted Egg Yolk, Butter, Curry Leaf

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JOIE DE VIVRE WEEKEND BRUNCH

LOCAL • CONTINUED

Hainanese Chicken Rice

Beef Satay • Chicken Satay

Lemongrass, Peanut Sauce, Cucumber, Ketupat, Onion

Spring Roll

Prawn Cracker • Fish Cracker

INDIAN

Butter Chicken

Lamb Rogan Josh

■ Palak Paneer

SIDES

Biryani Rice

Papadum

Mint Sauce, Mango Chutney

FRENCH FARM CHEESES

Tomme de Savoie

Brie de Meaux

Mimolette

Camembert

Quince Paste, Truffle Honey, Wild Berry, Marmalade, Marinated Olive, Cornichon, Cipollini Onion

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JOIE DE VIVRE WEEKEND BRUNCH

SWEET

À LA MINUTE

Berries Forest

Strawberry Cream, Liquid Nitrogen Raspberry Sorbet, Fresh Berries, Yuzu & Flower Snow

WARM DESSERT

Dark Sweet Cherry Clafoutis, Vanilla Sauce

Fondant au Chocolat, Vanilla Sauce

CAKE

Honey Earl Grey Hazelnut

Gâteau Opéra

Apple Tarte Tatin

Mille-Feuille

Tropical Passion Fruit & Mango

Basque Brunt Cheesecake

TART, FLAN, SHOOTER

Lemon Verbena Tart

Salted Hazelnut Praline Chocolate Tart

Coconut Mango Pineapple

Mireia Vanilla Madagascar Crème Brûlée

70% Dark Chocolate Mousse

Montebianco



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JOIE DE VIVRE WEEKEND BRUNCH

SWEET • CONTINUED

Canelé de Bordeaux

Chouquette

CHOCOLATE FOUNTAIN

Marshmallow

Chocolate Wafer

Choux Puff

Biscotti

ICE CREAM & SORBET

Vanilla

Chocolate

Strawberry

Raspberry

SEASONAL FRUIT & FRESH BERRIES

Seasonal Fruit & Fresh Berries

98++ per adult and 64++ per child (six to 11 years old) is inclusive of free-flowing chilled juices and soft drinks. 198++ per adult is inclusive of free-flowing Veuve Clicquot champagne, house wine, beer, and Gin & Tonic. 298++ per adult is inclusive of free-flowing Ruinart Blanc de Blancs Brut NV champagne, house wine, beer, and Gin & Tonic.



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SHARING PLATTERS

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Premium Charcuterie Platter	68
Artisanal Bread, Tomato Vanilla Jam, Le Bordier Beurre, Truffle Brie Cheese de Meaux, Mimolette, Murcia al Vino, Iberico Ham	
Paella de Marisco	68
~30 min waiting time. Scallop, Tiger Prawn, Squid, Clam, Menton Lemon Aioli	
Cherna de Vivero	128
Red Garoupa (800g to 1kg). Basque Garlic, Chili, Sherry Vinegar, Olive	
Côte de Boeuf	168
~30 min waiting time. Premium Bone in Ribeye (1kg). Rosemary, Exotic Spices, Red Wine Shallot Jus, Béarnaise	
Sharing Platter for Two	228
Côte de Bœuf Supplement	30
Dessert Sampler	68
Raspberry Champagne Jelly, Hazelnut Dark Chocolate Choux, Tarte au Citron, Canelé de Bordeaux, Miso Madeleine	

Served with Potato Gratin and Escalivada (Roasted Vegetables).

WINE PAIRINGS

2024 Albariño, Pazo Señorans	90
Rías Baixas, Spain	
2022 Chianti Classico, Tenuta di Arceno	90
Tuscany, Italy	



VEGETARIAN



SIGNATURE

(N) Nuts · (D) Dairy · (G) Gluten · (P) Pork · (S) Seafood · (A) Alcohol

Prices are listed in Singapore Dollars, subject to service charge and prevailing government taxes.
Menu is subject to change without notice. Our staff will be pleased to assist with dietary requirements.