

# BRASSERIE LES SAVEURS



Brasserie Les Saveurs offers delectable French cuisine with a modern touch designed by Chef de Cuisine Alexandre Lozachmeur.

Experience the discreet and attentive service of our Maîtres Ds, that takes one back to an era where service was classic.

Our Sommeliers will be on-hand to provide guests access to our wine cellar, featuring over 1,000 vintages from around the world.

If you have any food allergies or food intolerances, please inform our wait staff.  
All prices are in Singapore dollars and subject to service charge and government taxes.

BRASSERIE  
**LES** SAVEURS

**EXECUTIVE SET LUNCH MENU**

**LES ENTRÉES**

**Salade aux endives, moutarde à l'ancienne**

*Chicory salad, roasted walnut, lardons, emmental and blue cheese,  
Mustard dressing*

Or

**Soupe de tomates rôties épicée**

*Spicy roasted tomato soup,  
Olives and tomato tartar with basil*

Or

**Escargots en persillade**

*Sautéed snails with garlic and parsley, dried tomatoes and bread croutons*

**LES PLATS PRINCIPAUX**

**Orecchiettes au cannard**

*Orecchiette pasta with smoked duck, fresh tomato  
Olive oil and parmesan cheese*

Or

**Vivaveau en piperade**

*Oven-baked red snapper, confit of capsicum, Parma ham and herbs coulis*

Or

**Epaule d'agneau confite**

*Slow-cooked lamb shoulder, ratte potato, fennel and semolina*

**LE SUCRÉ**

**Chocolate**

*Trio of chocolate mousse with coffee ice cream and pepper Anglaise sauce*

Or

**Cherry streusel**

*Cherry streusel with almond sablé and sage cherry sorbet*

Or

**Salade de Fruits**

*Fruit salad with lime sorbet*

Coffee or Tea

3 Courses, \$38++ per person

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**MENU EPICURE SET LUNCH**

**LES ENTRÉES**

**Foie Gras Terrine**

*Duck foie gras terrine, roasted figs with balsamic vinegar,  
Mesclun salad*

Or

**Homard en Velouté**

*Lobster bisque,  
Lobster with vegetable ravioli*

**LES PLATS PRINCIPAUX**

**Bar Français aux Asperges**

*Pan-seared French Seabass, green asparagus, tomato vinaigrette,  
Golden chanterelle mushrooms and chicken jus*

Or

**Filet de Boeuf**

*Roasted beef tenderloin, polenta sticks,  
Sucrine salad, tomatoes and olives, red wine sauce*

**LE SUCRÉ**

**Le Fromage**

*Selection of French cheeses by artisan cheese maker Hervé Mons,  
Mesclun salad*

Or

**Chariot de Desserts**

*2 Selections from our Dessert Trolley*

Coffee or Tea

3 Courses, \$58++ per person