

BRASSERIE
LES
SAVEURS

Partake in French cuisine inspired by Mediterranean flavours, handcrafted by Chef de Cuisine Alexandre Lozachmeur. Chef Alex brings his passion for South of France cooking that is produce-driven and reflects the best flavours of the season in its delectable degustation menus and à la carte selections.

MENU DÉGUSTATION *DEGUSTATION MENU*

Indulge in noteworthy chef selections with exceptional
Degustation menus available for dinner only.

ASTOR DINNER MENU

Amuse bouche



Terrine de Foie Gras

Duck foie gras terrine with sauterne wine, braised fig, balsamic vinegar, mesclun salad and brioche toast



Soupe de tomates rôties épicée

Spicy roasted tomato soup, olives and tomato tartar with basil



Epaule d'agneau confite

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



Chocolate

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

\$98++ per person

EPICUREAN DINNER MENU

Amuse bouche



Homard

*Maine lobster médaillons, Caviar, sundried tomatoes
served with tarragon ice cream*



Foie Gras Poêlé

Pan-fried duck foie gras served with apple tatin, duck jus



Bisque de Homard

Lobster bisque, lobster and vegetable ravioli with basil



Saint-Pierre

*Poached John Dory, zucchini, olives and tomatoes
with Beurre Blanc sauce*

Or

Agneau Gallois

*Pan-seared Welsh lamb saddle, mushroom cannelloni,
Swiss chard and lamb jus*



Pomme Verte

*Slow-baked apple, calvados custard cream
and green apple sorbet*



Chocolat Moelleux

*Warm Manjari moelleux with Malibu sorbet,
pandan coconut espuma*

\$128++ per person

Vegetarian ♪ Pork ☺

If you have any food allergies or food intolerances, please inform one of our service staff.
All prices are subject to 10% service charge and prevailing 7% GST.

BRASSERIE LES SAVEURS

À LA CARTE MENU

ENTRÉES FROIDES COLD STARTERS

Caviar	Market Price
<i>Please approach our Maître Ds for selection of caviar</i>	
Homard	\$35
<i>Maine lobster médaillons, caviar, sundried tomatoes served with tarragon ice cream</i>	
Terrine de Foie Gras	\$28
<i>Duck foie gras terrine with sauterne wine, braised fig, balsamic vinegar, mesclun salad and brioche toast</i>	
Crabe et Avocat	\$26
<i>French crab and avocado, herb salad, bread crisp, served with balsamic sorbet</i>	
Tartare de Boeuf	100 grams for \$26 180 grams for \$42
<i>Classic beef tartar tenderloin with eggs, seasoned table-side to your liking. Served with fried potatoes and mesclun salad</i>	
Saumon	\$25
<i>Cured salmon 'Niçoise' style served with quail eggs, French bean, artichoke, confit of capsicum and herbs</i>	
Huîtres	\$10 per piece
<i>For the day's selection of fresh French seasonal oysters, please approach our Maître Ds. Served with lemon and shallot vinegar.</i>	

POISSONS FISH

Bar Français	\$39
<i>Oven-baked Atlantic seabass, potato, garden vegetables and white wine sauce</i>	
Saint-Pierre	\$39
<i>Poached John Dory, zucchini, olives and tomatoes with Beurre Blanc sauce</i>	
Dorade	\$39
<i>Pan-seared French sea bream, confit of fennel, potatoes, rouille croutons and Bouillabaisse jus</i>	
Cabillaud	\$42
<i>Oven-baked marinated Cod, baby artichoke, sautéed mushrooms and chicken jus</i>	

ENTRÉES CHAUDE WARM STARTERS

Foie Gras Poêlé	\$30
<i>Pan-fried duck foie gras served with apple tatin and duck jus</i>	
Saint-Jacques	\$31
<i>Pan-seared scallops, sautéed forest mushrooms, sundried tomatoes and chicken jus</i>	
Bisque de Homard	\$25
<i>Lobster bisque, lobster and vegetable ravioli</i>	
Consommé de Canard ☉	\$25
<i>Duck consommé, foie gras, duck breast and Parma ham toast, celeries and carrots</i>	
Escargot	\$22
<i>Snail croquettes with parsley and potatoes in garlic-infused Bouillon</i>	

PATES ET RISOTOS PASTA AND RISOTTO

Risotto √	\$25
<i>Baby artichoke risotto, parmesan cheese and cream sauce</i>	
Pates √	\$25
<i>Penne pasta with fresh tomato sauce, eggplant caviar, sundried tomatoes, olives and basil</i>	

VIANDES ET VOLAILLES MEAT & POULTRY

Côte de Boeuf	1kg for \$140
<i>Australian beef carved table side. Served with mashed potatoes, confit shallot and mesclun salad.</i>	
<i>Serves 2 persons</i>	
Filet de Boeuf	200g for \$55
<i>Pan-seared US Angus beef tenderloin served with glazed mixed vegetables, confit potatoes and red wine sauce</i>	
Pigeon	\$44
<i>Roasted French pigeon with green peas, baby carrots and pigeon jus</i>	
Poitrine de Porc ☉	\$44
<i>Slow-cooked pork belly served with mashed potatoes, garden vegetables and pork jus</i>	
Agneau Gallois	\$48
<i>Pan-seared Welsh lamb saddle with mushroom cannelloni, Swiss chard and lamb jus</i>	

Vegetarian √ Pork ☉

If you have any food allergies or food intolerances, please inform one of our service staff.

All prices are subject to 10% service charge and prevailing 7% GST.