

THE STAMFORD BRASSERIE

ALL DAY MENU

STARTERS

Roasted Roots Salad 🌿🌱🌱 18
Aquaponics Greens, Maple Roasted Root Vegetables,
Feta Crumble, Walnut, Orange Dill Vinaigrette

Super Food Salad 🌱🌱 18
Kale, Quinoa, Beetroot Hummus, Avocado, Berries,
Pomegranate Vinaigrette, Yeast Flake, Pumpkin Seed

Cauliflower 🌱 18
Roasted Cauliflower Purée, Hazelnut, Raisin

Seared Scallop 28
Petit Pois, Pancetta, Beurre Monté

Bone Marrow 22
Confit Capers, Pickled Shallot, Toasted Sourdough

Cheese Platter 28
Roquefort Blue Cheese, Reblochon, Gruyère, Cracker,
Quince Paste

Meat Board 28
Parma Ham, Salami, Pork Pate, Duck Rilette, Onion Jam,
Toasted Brioche

Seafood Bisque 18
White Crab Meat, Shrimp, Clam, Fresh Herbs

Soup of the Day 16

Add-Ons

Smoked Salmon 8 | Chicken Breast 8 |

Avocado 6 | Fried Egg 4

SNACKS

Seasonal Oysters
3 Pieces 22 | 6 Pieces 38 | 9 Pieces 58 | 12 Pieces 68
Mignonette Sauce, Lemon

Edamame 🌱 10
Truffle Oil, Sea Salt

Chicken Wings 18
Ras El Hanout, Chipotle Sauce

Pork Sausage 18
Potato, Onion Gravy

Potato Chips 🌱 8
Paprika Spice

BREAD

Sourdough (5 Pieces) 6

Mini Croissant (2 Pieces) 3

Brioche (6 Pieces) 6

MAINS

Duck Leg Confit 34
Lentil, Kale, Sherry Jus

Seared Halibut 34
Braised Fennel, White Clam, Amandine Sauce

Braised Angus Short Ribs 38
Potato Purée, Leek, Pickled Mustard, Shallot

Baked Pork Ribs 34
Grand Marnier Glaze, Candied Orange, Potato Chips

Wagyu Beef Burger 33
Additional Patty +10
Wagyu Beef Patty, Tomato, Gruyère, Lettuce,
Gherkin, Brioche, Truffle Mustard, Potato Chips
*Please be advised that consuming undercooked beef burgers
may increase the risk of contracting foodborne illnesses.*

Croque Monsieur 28
Country Bread, Cooked Ham, Gruyère, Béchamel

Octopus Paccheri Pasta 🌱 30
Beef Ragout, Capers Confit,
Semi-Dried Tomato, Parmesan

Chou Farci 🌱 28
Lentil, Mushroom Duxelles, Impossible Meat,
Crouton, Roasted Onion Cream

SIDES 8

Petite Salad 🌱
Pomegranate Dressing

Potato Au Gratin 🌱
Gruyère, Chives

Creamy Kale 🌿🌱
Capers, Toasted Pine Nuts

Sautéed Mushrooms 🌱
Garlic, Herbs

Asparagus 🌱
Extra Virgin Olive Oil,
Lemon

DESSERTS

“Pain Perdu” 18
Red Fruit Confit, Berry Gelato

Manjari Chocolate Tart 18
64% Chocolate Mousse, Coffee Crèmeux,
Orange Sorbet

Lemon Lime Cheesecake 16
Lemon Curd, Almond Sablé, Yoghurt Sorbet

OUR FARM-TO-TABLE INGREDIENTS

Dishes with a 🌱 on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford.



READ MORE ON YOUR
FARM-TO-TABLE
EXPERIENCE HERE

👨🍳 Chef's Signature 🌱 Vegetarian 🌱 Vegan

Prices are subject to service charge and prevailing government tax.

Please advise us of any special dietary requirements, including potential reaction to allergens.

