

# THE STAMFORD BRASSERIE

## LUNCH SET MENU

12pm to 2.30pm

### 3-Course

45 per person

### 2-Course

35 per person

## STARTERS

### Roasted Root Salad

Aquaponics Greens, Maple Roasted Root Vegetables, Feta Crumble, Walnut, Orange Dill Vinaigrette

OR

### Seafood Potage

White Crab Meat, Shrimp, Clam, Fresh Herbs

## MAINS

### Braised Chicken Leg

Carrot, Baby Potato, Chestnut Mushroom, Merlot Jus

OR

### Aquaponics Tilapia

Pickled Endive, Trout Roe, Lilliput Caper, Saffron Beurre Blanc

OR

### Chou Farci

Lentil, Mushroom Duxelles, Impossible Meat, Crouton, Roasted Onion Cream

## DESSERTS

### Lemon Lime Cheesecake


Lemon Curd, Almond Sablé, Yoghurt Sorbet

OR

### Manjari Chocolate Tart

64% Chocolate Mousse, Coffee Crèmeux, Orange 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

 Vegetarian

Prices are subject to service charge and prevailing government tax.  
Our team will be happy to assist with any special dietary requirement.  
Discounts are not applicable for set menu.

