

THE STAMFORD BRASSERIE

À LA CARTE MENU

STARTERS

Meat Board 28

Parma Ham, Salami, Pork Pâté,
Duck Rillettes, Onion Jam, Toasted Brioche

Seared Scallop 28

Petit Pois, Pancetta, Truffle Vinaigrette

Cheese Platter 28

Roquefort, Reblochon, Gruyère, Cracker, Quince Paste

Gratin River Prawn 26

Emmental, Fennel Salad

Tomato & Fig 18

Aquaponics Salad, Heirloom Tomatoes, Fig,
Feta Crumble, Salted Maple Dressing

Super Food Salad 18

Kale, Quinoa, Beetroot Hummus, Avocado, Berry,
Pomegranate Vinaigrette, Yeast Flake, Pumpkin Seed

Seafood Potage 18

White Crabmeat, Shrimp, Clam, Fresh Herbs

Cauliflower 18

Roasted Cauliflower Purée, Hazelnut, Raisin

Soup of the Day 16

MAINS

Braised Angus Short Ribs 38

Potato Purée, Leek, Pickled Mustard, Shallot

TSB Baked Pork Ribs 33

Grand Marnier Glaze, Candied Orange, Potato Chips

Duck Leg Confit 34

Lentil, Kale, Sherry Jus

Seared Halibut 32

Braised Fennel, White Clam, Amandine Sauce

Wagyu Beef Burger 30

Additional Patty +10

Wagyu Beef Patty, Tomato, Gruyère, Lettuce,
Gherkin, Brioche, Truffle Mustard, Potato Chips

Celeriac "Mille Feuille" 26

Impossible™ Ragout, Soy Béchamel,
Vegan Cheese, Beancurd Skin

Gnocchi 26

Wild Mushroom, Mushroom Chips, Mushroom Broth

SNACKS

Seasonal Oysters

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

TSB Chicken Wings 18

Ras El Hanout, Chipotle Sauce

Pork Sausage 18

Potato Salad, Onion Gravy

Bone Marrow 18

Caper Confit, Pickled Shallot, Toasted Sourdough

Edamame 12

Truffle Oil, Sea Salt

Potato Chips 8

Paprika Spice

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" 16

Red Fruit Confit, Berry Gelato


Citrus Potpourri 16

Lemon Jelly, Poached Kumquat, Black Tea Sorbet

Baked Cheese Tart 14

Sable, Berry Coulis, Crispy Nougat

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  Vegan  Gluten-Free  Sustainable Seafood  Locally-Sourced

Prices are subject to service charge and prevailing government tax.

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

