

# THE STAMFORD BRASSERIE

## À LA CARTE MENU

### STARTERS

#### Meat Board 28

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

#### Seared Duck Foie Gras 28

Quince Purée, Plum, Granola, Port Wine

#### Mosaic-Cured Norwegian Salmon 24

Aquaponics Greens & Cress, Trout Roe,  
Apple, Crème Fraîche, Dill Oil

#### Tomato & Fig 18

Aquaponics Salad, Heirloom Tomato,  
Feta Crumble, Salted Maple Dressing

#### Super Food Salad 18

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

#### Mushroom Ragout on Toast 18

Wild Mushroom, Slow-Cooked Egg,  
Toasted Sourdough

#### Seafood Potage 18

White Crabmeat, Shrimp, Clam, Fresh Herbs

#### Soup of the Day 16

### MAINS

#### Braised Angus Short Ribs 36

Potato Purée, Leek, Shallot

#### TSB Baked Pork Ribs 33

Grand Marnier Glaze, Candied Orange, Potato Chips

#### Wagyu Beef Burger 30

Additional patty +10

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

#### Corn-Fed Chicken Breast 32

Potato Purée, Pickled Mushroom,  
Truffle Albufera Sauce

#### Aquaponics Tilapia 28

Tomato, Saffron Tomato,  
White Clam, Clam Emulsion

#### Celeriac "Lasagne" 28

Impossible™ Ragout, Soy Béchamel,  
Vegan Cheese, Bean Curd Skin

#### Gluten-Free Corn Pasta 26

Corn Cream, Truffle Corn, Burnt Corn

### SNACKS

#### Oscieta Kaviari Caviar 15g 75

Waffle Stick, Crème Fraîche, Onion

#### TSB Chicken Wings 18

Beer Marinated, Chipotle Sauce

#### Pork Sausage 18

Apple, Onion Gravy

#### Crab Bruschetta 16

Trout Roe, Chives

#### Edamame 12

Truffle Oil, Sea Salt

#### Potato Chips 8

Paprika Spice

### SIDES 8

#### Aquaponics Salad 18

Pomegranate Dressing

#### Potato Purée 12

Butter, Chives

#### Creamy Kale 12

Capers, Pine Nuts

#### Sautéed Mushrooms 12

Garlic, Herbs

#### Asparagus 12

Extra Virgin Olive Oil, Lemon

### DESSERTS

#### Baked Cheese Tart 14

Tart, Berry Coulis, Crispy Nougat

#### Floating Island 14

Elderflower Sorbet, Lychee Coulis,  
Vanilla Berry Compress

#### Manjari 64% Chocolate Profiterole 14

Chocolate Ice-Cream, Praline, Hazelnut

### 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.

