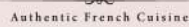




BRASSERIE 9

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Menu

FRENCH CLASSICS





OYSTER & Caviar



Fine de Claire No.3 Oysters 490 / 890
3 pcs / 6 pcs



Gillardeau Oysters
3 pcs / 6 pcs



Prestige Oscietra Caviar 5,490
(Kaluga House) - 50 g

All prices are subject to 10% service charge and 7% government tax



LES ENTRÉES

Starters



★
Classic Lyonnaise Salad
Frisée, Lardons & Aged Vinegar

480



Endive Salad with Potato,
Smoked Haddock & Horseradish Cream

540



★
Homemade "Pâté en Croûte"
Guanciale, foie Gras & Pistachio

480



Shrimp Avocado Cocktail
Kalamansi Sour Cream

520



Classic Beef Tartare
80 GM / 160 GM
Green Salad

620 / 1,190



Foie Gras Millefeuille
Sake & Nori, Crispy Parisienne Brioche

990



House Made Atlantic Marinated Salmon,
Blinis & Crème Fraîche

790



Selection of Fine Italian & Spanish Cold Cuts,
Homemade Pickles

990



Japanese Scallops
Ceviche, Lemon Combawa, Sweet Corn Purée & Citrus Gel

890

LES ENTRÉES *Starters*



Plancha of Foie Gras, 980
Parsnip Purée & Grape Juice Red Peppercor



Classic Lobster Bisque Soup, 520
Crispy Feuilleté & Sour Cream



★ **Gratinated French Onion Soup** 420
Comté Cheese



★ **Sautéed Frog Leg, Kale** 540
Garlic Purée
Garlic & Parsley Butter



★ **Six Burgundy Snails,** 490
Garlic & Parsley Butter



BRASSERIE 9

LES CLASSIQUES

French Classics



★
Slow-Cooked Bresse Chicken 790
Pilaf Rice & Morel Cream Sauce



Duck Leg Confit 950
Sarladaise Potatoes & Red Wine Jus



★
Traditional Toulouse Cassoulet 1,150
Duck Confit, Toulouse Sausage & White Beans



Slow-Cooked Wagyu Beef Cheek 890
Potato Mousseline & Burgundy Red Wine Sauce



★
Bouillabaisse
Red Snapper, Potato, Rouille & Croutons



Homemade Toulouse Sausage 620
Potato Mousseline & Bordelaise Sauce



Woodfire Australian Lamb Cotelette 3 Pcs. 1,390
Thyme Jus & Ratatouille



Beef Fillet Mignon Rossini 1,990
Foie Gras & Madeira Jus



All prices are subject to 10% service charge and 7% government tax



Specialties TO SHARE



Tajima Wagyu Striploin MBS 6-7, 650g

*Café de Paris Butter, Green Salad
& French Fries*

3,800

Wood-Fired Australian Whole Rack of Lamb

Herbs, Thyme Jus & Ratatouille

3,400



Roasted Klong Phai Farm Free-Range Bresse Chicken

Potato, Bacon, Onion & Thyme Jus

1,800

Classic Brittany Sole Fish, Meuniere Sauce

3,800



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LE GRILL

From the Grill



Steak Frites - Wagyu Striploin **1,800**
MBS 6-7 250g
Café de Paris Butter & French Fries



Stockyard Grain-Fed Beef **1,600**
Tenderloin 200 Days
Green Peppercorn Sauce



Stockyard Wagyu Ribeye **1,900**
MB 4-5 300g
Béarnaise



Steak Haché à Cheval **750**
Potato Paille & Parisienne Brioche



FISH & Seafood



Tasmanian Salmon Fillet,
MBS 6-7 250g
Green Pea Purée & Champagne Sorrel Sauce

890



Atlantic Cod Fish,
Tenderloin 200 Days
Provençale Vegetables & Garlic Aioli Sauce

950



Grilled Hokkaido Scallops
Japanese Leek Fondue & Noilly Beurre Blanc

1,150



Barbecue Sea Prawns
400g - 800g
Aioli Sauce

540 / 950



Pasta



Wagyu Beef Cheek Fettucine, 650
Smoked Guanciale & Burgundy Jus



Mixed Seafood Linguine 690
Spicy Espelette Pepper & Italian Parsley



Green Asparagus Carneroli 490
Risotto
Watercress Purée & Aged Parmesan

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Signature DESSERT



★
Flambéed Crêpes Suzette
with Grand Marnier

590



★
**Caramelized Millefeuille
Puff Pastry**
& Vanilla Mascarpone Cream

340



**Bourbon Vanilla
Crème Brûlée**

340



Floating Island Meringue
Crème Anglaise

340



Classic Apple Tarte Tatin
Light Cahantilly Cream

380



Rum Soaked Baba
with Chantilly Cream

340



Paris-Brest Chou Pastry
with Praline Cream

480



Classic Dark Chocolate Mousse
with Whipped Cream

390



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