

THE STAMFORD BRASSERIE

LUNCH SET MENU

3-Course

49 per person

2-Course

38 per person

+13 for a pint of draught beer
(Heineken, Heineken Silver, Erdinger, Kirin, Tiger)

STARTERS

Hearty Bean Salad 🌱🌱

Aquaponics Greens, Marinated Mediterranean Bean, Crumbed Olive, Crouton, Greek Vinaigrette

OR

Seafood Bisque

White Crabmeat, Shrimp, Clam, Fresh Herb

MAINS

Chicken Breast

Potato Purée, Broccolini, Chicken Mustard Jus

OR

Pan-Seared Salmon 🐟

Caramelised Fennel, Saffron Mussel Cream, Semi-dried Tomato

OR

Vol Au Vent 🌱

Onion Marmalade, Arugula, Parmesan, Béchamel, Brie Cheese, Roasted Onion Cream

DESSERTS

Blackberry Honey Pavlova 🍰

Vanilla Chantilly, Meringue, Mixed Berry Sorbet, Blueberry Sauce

OR

Warm Pear with Lemon

Croissant, Frangipane, Compressed Pear, Confit Lemon Pear Sauce, Oolong Pear 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 🌾 Gluten-free 🐟 Sustainable Seafood

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 (excluding Accor Plus Explorer).

