

THE STAMFORD BRASSERIE

ALL DAY MENU

STARTERS

- Hearty Bean Salad** 🌱 18
Aquaponics Greens, Marinated Mediterranean Bean, Crumbed Olive, Crouton, Greek Vinaigrette
- Super Food Salad** 🌱🌱 18
Kale, Quinoa, Beetroot Hummus, Avocado, Berries, Pomegranate Vinaigrette, Yeast Flake, Pumpkin Seed
- Sweet Potato** 🌱 18
Brie Cheese, Toasted Hazelnut
- Charred Squid** 26
Grapefruit Segment, Horseradish Cream
- Bone Marrow** 22
Caper Confit, Pickled Shallot, Toasted Sourdough
- Cheese Platter** 28
Roquefort Blue Cheese, Reblochon, Gruyère, Cracker, Quince Paste
- Meat Board** 28
Parma Ham, Salami, Pork Pâté, Duck Rillettes, Onion Jam, Toasted Brioche
- Seafood Bisque** 18
White Crabmeat, Shrimp, Clam, Fresh Herb
- Soup of the Day** 16

Add-Ons

Smoked Salmon 🐟 8 / Chicken Breast 8 /
Avocado 6 / Fried Egg 4

SNACKS

- Seasonal Oysters**
3 Pieces 22 | 6 Pieces 38 | 9 Pieces 58 | 12 Pieces 68
Mignonette Sauce, Lemon
- Edamame** 🌱 10
Truffle Oil, Sea Salt
- Chicken Wings** 18
Ras El Hanout, Chipotle Sauce
- Pork Sausage** 18
Potato, Onion Gravy
- Potato Chips** 🌱 8
Paprika Spice

BREAD

- Sourdough** (5 Pieces) 6 **Brioche** (6 Pieces) 6
- Mini Croissant** (2 Pieces) 3

MAINS

- Seared Halibut** 🐟 34
Braised Fennel, White Clam, Amandine Sauce
- Braised Angus Short Ribs** 38
Potato Purée, Leek, Pickled Mustard, Shallot Crumble
- Octopus Paccheri Pasta** 🐙 30
Beef Ragout, Capers Confit, Semi-Dried Tomato, Parmesan
- Iberico Pork Ribs** 36
Chickpea Purée, Red Wine Jus
- Pulled Chicken Slider** 28
Croissant Bun, Cabbage Slaw, Truffle Mustard, Potato Chips
- Wagyu Beef Burger** 33
Additional Patty +10
Wagyu Beef Patty, Tomato, Gruyère, Lettuce, Gherkin, Brioche Bun, Truffle Mustard, Potato Chips
- Please be advised that consuming undercooked beef burgers may increase the risk of contracting foodborne illnesses.*
- Croque Monsieur** 28
Country Bread, Cooked Ham, Gruyère, Béchamel
- Celeriac Lasagna** 🌱 28
Impossible Ragout, Beancurd Skin, Soy Béchamel

SIDES 8

- Petite Salad** 🌱
Pomegranate Dressing
- Roasted Artichoke** 🌱
Sherry Emulsion, Pistachio, Raisin
- Creamy Kale** 🌱
Caper, Toasted Pine Nuts
- Sautéed Mushroom** 🌱
Garlic, Herbs
- Asparagus** 🌱
Extra Virgin Olive Oil, Lemon

DESSERTS

- Blackberry Honey Pavlova** 🍷 18
Vanilla Chantilly, Meringue, Mixed Berry Gelato, Blueberry Sauce
- Warm Pear with Lemon** 18
Croissant, Frangipane, Compressed Pear, Confit Lemon Pear Sauce, Oolong Pear Sorbet
- Lemon Lime Cheesecake** 16
Lemon Curd, Almond Sablé, Yoghurt 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

🐟 Chef's Signature 🌱 Vegetarian 🌱 Vegan 🐟 Sustainable Seafood 🌱 Gluten-free

Prices are subject to service charge and prevailing government tax.

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

