



La Fête

WINE | BISTRO | BAR

It's about the food, the wine and the people.

La Fête is the beautiful French term for 'Celebration' and we are exactly that.

Nestled in the heart of Telok Ayer Street, La Fête is a charming and cozy Wine Bistro where our passionate team constantly strives to create amazing and unforgettable experiences for all.


Be spoilt with delectable French fare as we tastefully source seasonal ingredients from all around the world, and be transported to vineyards all over France and other regions through our carefully curated wine labels.

You'll never go home after a night at La Fête without an incredible story to tell.

"Wine makes every meal an occasion, every table elegant, every day more beautiful."

Andre Simon

28 February 1866 - 05 September 1970



MENU



CHARCUTERIE

DUCK RILLETTES

Chives | Cornichon

\$16

SALMON RILLETTES

Poached & Smoked | Tobikko

\$16

COUNTRY STYLE PATE (100G)

Pork | Veal | Pistachio

\$18

COLD CUTS BOARD (50G / 100G)

Jambon | Saucisson | Coppa

\$24 / \$42



SNACKS

SKINNY FRENCH FRIES

Plain | Truffle

\$10 / \$13

PADRON PEPPER

Bonito | Gochugaru

\$14

BACALAO FRITO

Horseradish

\$16

OCTOPUS & CHORIZO

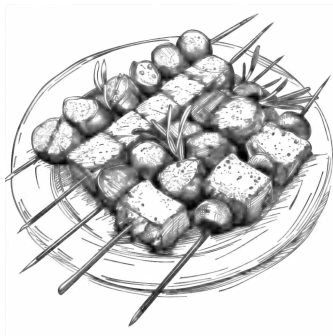
Paprika | Lemon

\$22

"ROSSINI" SKEWER

Beef | Foie Gras | Truffle

\$24



All prices are subjected to service charge and prevailing GST.

SEAFOOD

LOBSTER BISQUE \$24

Prawn Dumpling | Cognac

TUNA TATAKI \$26

Kohlrabi | Coconut

FIREFLY SQUID & SCALLOP \$28

Risotto | Squid Ink

NORWEGIAN HALIBUT \$30

Crabmeat | Uni Buerre Blanc



MEATS



HAND-CUT BEEF TARTARE \$26 / \$36

Raw & Cured | Egg | Lime

IBERICO PORK COLLAR \$36

Red Cabbage | Garlic Crumbs

NZ LAMB RUMP CAP \$38

Green Peas | Mint Jus

WAGYU ONGLET (200G) \$40

Yuzu Kosho | Potato Pave

VEGETABLES

SAND CARROT RILLETTES \$12

Dukkah | Ginger

ROOT RIBBONS \$22

Celeriac | Mushroom | Sage

FRESH BURRATA \$24

Melon | Tomato | Chermoula

VEGETARIAN PASTA \$26

Chef's Special



All prices are subjected to service charge and prevailing GST.

SIDES

MASHED POTATOES \$10

Chives

PETITE POTATO \$12

Creamer | Purple | Red Skin

BURNT BRUSSELS \$14

Almond | Honey



DESSERTS

BABA AU RHUM \$14

70% Valrhona | Chantilly

TIRAMISU \$16

Strawberry | Mascarpone

ARTISANAL SORBET OR GELATO \$6

Single Scoop

ARTISANAL CHEESE BOARD \$28 / \$46
(100G / 200G)

4 Selections | Condiments

