



LE FAUBOURG
Café . Bar . Restaurant

FOOD

BREAKFAST SET

Available All Day

Comes with Fresh Orange Juice and Hot Drink

PARISIEN

25

BAGUETTE, BUTTER & JAM
ASSORTED MINI VIENNOISERIES
French baked pastries
ADD Paris ham +4

LONDONIEN

27

SCRAMBLED EGGS ON TOAST
Choice of Avocado / Chorizo /
Ham / Smoked salmon
served with sautéed mushrooms, tomatoes & salad

BISTRO

27

CROQUE MONSIEUR
Grilled ham & cheese sandwich served with salad
ADD Sunny side up egg +3

BOBO

27

HOMEMADE GRANOLA & YOGHURT
topped with fresh fruits
AVOCADO ON TOAST

SINGAPOURIEN

27

SINGAPORE-STYLE CHICKEN CURRY
served with rice and baguette

ADD Mini Croissant / Mini Pain au chocolat +3

BRUNCH FOR 2 Battle of the Banks

Comes with Fresh Orange Juice and Hot Drink

RIVE GAUCHE

70

BAGUETTE, BUTTER & JAM
MINI VIENNOISERIES
French baked pastries
EGGS EN COCOTTE
Choice of Bacon / Smoked salmon / Spinach
served with sautéed mushrooms, tomatoes & salad
AVOCADO ON TOAST
HOMEMADE GRANOLA & YOGHURT
FRUIT SALAD

RIVE DROITE

70

BAGUETTE, BUTTER & JAM
MINI VIENNOISERIES
French baked pastries
MINI SWEET CRÊPES
MINI CROQUE MONSIEUR
MINI SANDWICHES Mimosa
MINI GALETTES Chorizo & cheese
HOMEMADE GRANOLA & YOGHURT
FRUIT SALAD

GIVE A FESTIVE TWIST

Glass of Prosecco	16
Mimosa / Bellini	18
Glass of Champagne	24

 Vegetarian

 Gluten free

 Vegetarian option upon request

 Gluten free option upon request

All prices are subject to 10% service charge and GST

À LA CARTE

Experience authentic French cuisine

BIG SALADS comes with bread

RICHELIEU

Salad, quinoa, artichoke tapenade, avocado mash, beetroot hummus, cucumber, tomatoes, basil & almonds

SAINT-GERMAIN

Salad, chicken breast, comté cheese, French beans, mushrooms, tomatoes & egg

MONTMARTRE

Salad, tuna, capsicum, French beans, artichoke tapenade, olives, tomatoes & egg

22 SAINT-HONORÉ 24

Salad, bacon, Paris ham, roasted potatoes, comté cheese, onions & egg

24 SAINT-JACQUES **25**

Salad, baked goat cheese on toast, apple, blueberries, cranberries, walnut & tomatoes

24 SAINT-DENIS 26

Salad, smoked salmon, avocado, cucumber, tomatoes, fresh passion fruit & egg

LES GRATINÉS served with salad

FICELLE PICARDE

Crêpe gratinated with béchamel sauce, ham, mushrooms, onion confit & cheese

FICELLE NORDIQUE

Crêpe gratinated with béchamel sauce, smoked salmon, spinach & cheese

TARTIFLETTE

Melted reblochon cheese with potatoes, bacon & onion confit

Bringing you specialties from beyond Paris


Flammekueche: a specialty dish made from dough that comes from the East part of France (Alsace), similar to a pizza.


Tartiflette: a gratinated potato dish from Savoie region in the French Alps. One of the most-loved dishes during winter season in France!

Ficelle picarde: a savoury crêpe dish that comes from northern France (Picardie), greatly appreciated by the young and the young at heart.

 Vegetarian

 Gluten free

 Vegetarian option upon request

 Gluten free option upon request

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À LA CARTE

From the oven to the table

CROQUES grilled cheese sandwich, served with salad



CROQUE MONSIEUR

Paris ham & cheese

20

CROQUE MADAME

Paris ham & cheese,
topped with a sunny side up egg

22

CROQUE MADEMOISELLE

Avocado mash, roasted tomatoes & cheese

23

CROQUE MÉMÉ

Goat cheese, onion confit, fig jam & cheese

23

CROQUE BLT

Bacon, lettuce, tomatoes & cheese
comes with rosemary potatoes

26

CROQUE DUCHESSE

Chicken breast, mushrooms & cheese,
comes with rosemary potatoes

26

FLAMMEKUECHES a French version of the pizza



LA CLASSIQUE

Bacon, onion confit & crème fraîche

22

LA SIGNATURE

Bacon, onion confit, crème fraîche & cheese

24

LA FORESTIÈRE

Mushrooms, garlic, crème fraîche,
parsley & cheese

24

LA POULETTE

Chicken breast, onion confit, tarragon,
crème fraîche & cheese

24

LA VOISINE

Roasted cherry tomatoes, onion confit,
green pesto, basil, crème fraîche & cheese

24

TO SHARE

SAUCISSON BOARD

Sliced saucisson served with butter & gherkins

10

AVOCADO DIP

Homemade avocado dip served with buckwheat chips

12

BAKED CAMEMBERT

Baked camembert served with grapes, fig jam & nuts

24

DIPS PLATTER

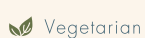
Three homemade dips served with crudités, olives & nuts

30

MIXED PLATTER

French cheese & cold cuts served with grapes, gherkins, fig jam,
olives, butter & nuts

45



Vegetarian

Vegetarian option upon request

Gluten free

Gluten free option upon request

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CRÊPERIE MONTPARNASSE

GALETTES 🌱 / SAVOURY CRÊPES served with salad

OPÉRA 🌱	22
Roasted tomatoes, basil, egg & cheese	
RÉPUBLIQUE 🌱	22
Sautéed mushrooms, parsley, egg & cheese	
COURCELLES 🌱	23
Green pesto, baby spinach, tomatoes, basil, almonds & cheese	
GRANDS BOULEVARDS	23
Paris ham, egg & cheese	
TROCADÉRO 🌱	23
Goat cheese, baby spinach, walnut, honey & cheese	
ÉTIENNE MARCEL	23
Chorizo, egg & cheese	
CHÂTEAU D'EAU	24
Tuna, olives, capers, harissa chilli, egg & cheese	
POTONG PASIR	24
Singapore-style chicken curry, potatoes, spring onions & cheese	
BASTILLE	25
Paris ham, sautéed mushrooms, roasted tomatoes, egg & cheese	
ODÉON	25
Serrano ham, camembert cheese, basil, roasted tomatoes & cheese	
CHÂTELET	25
Bacon, roasted potatoes, onion confit, crème fraîche, egg & cheese	
PASSY	25
Smoked salmon, avocado mash, dill, lemon, crème fraîche, & cheese	

CRÊPES 🌱 with whipped cream on the side

BUTTER & SUGAR	10
NUTELLA	12
DARK CHOCOLATE	12
MAPLE SYRUP	12
SALTED CARAMEL	13
LEMON & SUGAR	13
BANANA & NUTELLA	15
DARK CHOCOLATE, SALTED CARAMEL & ALMONDS	15
RASPBERRIES & DARK CHOCOLATE	15
SALTED CARAMEL, ALMONDS & VANILLA ICE CREAM	16
APPLE "TATIN", SALTED CARAMEL & CRÈME FRAÎCHE	16

ADD *Small ice cream +3*

Change to gluten free sweet crêpe +1

PAIR WITH FRENCH CIDER

Glass of Cider	10
Pichet of Cider (50cl)	30

🌱 Vegetarian

🌱 Gluten free

🌱 Vegetarian option upon request

🌱 Gluten free option upon request

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SWEET TREATS

Just too delicious to resist

CLASSIC

AFFOGATO	12
Espresso & vanilla ice cream	
CHOCOLATE CAKE	14
Dark chocolate cake with vanilla ice cream	
PROFITEROLES	15
Choux pastry stuffed with vanilla ice cream, dark chocolate sauce, roasted almonds & whipped cream	
CAFÉ GOURMAND	15
Coffee or Tea with assorted mini desserts	

ICE CREAM

CHOCOLAT LIÉGEOIS	16
Chocolate & vanilla ice cream, dark chocolate sauce, chocolate flakes & whipped cream	
CAFÉ LIÉGEOIS	16
Arabica coffee ice cream, dark chocolate sauce, roasted almonds & whipped cream	
BERRIES MELBA	16
Strawberry & vanilla ice cream, blueberries, raspberries, roasted almonds & whipped cream	
SINGLE SCOOP	5
Chocolate, vanilla, arabica coffee or strawberry	

WAFFLES with whipped cream on the side

ICING SUGAR	10
NUTELLA	12
MAPLE SYRUP	12
SALTED CARAMEL	13
BANANA & NUTELLA	15
RASPBERRY & DARK CHOCOLATE	15
SALTED CARAMEL, ALMONDS & VANILLA ICE CREAM	16
SPECULOOS, NUTELLA & VANILLA ICE CREAM	16

AFTERNOON TEA

Enjoy an afternoon tea "à la française"
Daily from 2pm to 5pm

SAVOURY

Mimosa egg & mayo brioche

Avocado & smoked salmon verrine

Potong Pasir galette

(Singapore style chicken curry & cheese)

Ham & cheese croissant

SWEET

Nutella crêpe

Dark chocolate & salted caramel waffle

Chocolate cake

Fresh fruit salad

DRINK *(choose one)*

Dammann Frères tea selection

(Earl grey, English breakfast, Sencha, Mint, Chamomille)

Coffee selection

(Espresso, Macchiato, Piccolo, Black coffee, Americano, Flat white, Cappuccino, Latte, Mocha)

Homemade Hot Chocolate

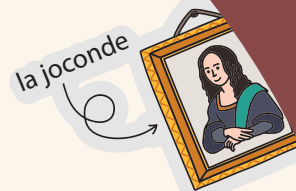
\$38 (for 2)

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KID'S MENU

French yum yum in their tum tum



P'TIT BREAKFAST

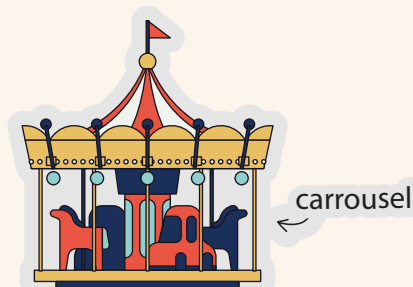
15

3 assorted mini viennoiseries or Bread with butter & jam
French baked pastries

Yoghurt topped with fresh fruits

Hot chocolate or Babyccino or Milk

Apple or Orange juice



P'TIT MEAL One main & One dessert

15

MAIN served with crudités

CRÊPE / GALETTE

Egg & cheese

Tomato & cheese 

Ham & cheese

Chicken & cheese

CROQUE

Tomato & cheese 

Mushroom & cheese 

Ham & cheese

Chicken & cheese

DESSERT

ICE CREAM

Vanilla

Chocolate

Strawberry

YOGHURT

Plain

Honey


Strawberry jam


FRUIT SALAD

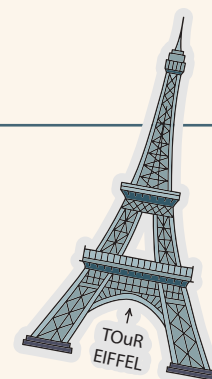
Fresh fruits

 Vegetarian

 Gluten free

 Vegetarian option upon request

 Gluten free option upon request





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