

# TO SHARE

## ROLLS & SAMOSA

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SERVING OF 8

Ham & Cheese Rolls - 9

Chicken Masala Samosa - 11

Tuna Mayo Rolls - 9

Smoked Salmon Samosa - 11

Tomato Mozza Rolls - 9

Veggie Samosa - 8

Salted Caramel Rolls - 8

Apple & Pear Samosa - 8

Nutella Rolls - 8

## LIGHT BITES

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SMALL / LARGE

Potato Wedges - 6 / 12

Chicken Wings - 7 / 13

## CHEESE PLATTER

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SMALL / LARGE

Assorted French Cheeses - 15 / 29



# GALETTES & CRÊPES

## MAKE IT CLASSIC

BUCKWHEAT FLOUR

Salted Butter - 5

The Em : Emmental Cheese - 8

Duo : Emmental Cheese, Ham - 12

Veggie Diet : Emmental Cheese, Sunny Side Up Egg, Sautéed Vegetables - 13

Ménage à 3 : Emmental Cheese, Ham, Sunny Side Up Egg - 14

Ménage à 5 : Emmental Cheese, Ham, Sunny Side Up Egg, Mushrooms, Tomatoes - 16

## GET SOME VIBES

BUCKWHEAT FLOUR

Nordic Inspiration : Marinated Salmon, Baby Spinach, Dill Chantilly, Lime - 16

Chase the Spices : Masala Chicken, Ginger, Onions, Peanuts, Chilli, Tomatoes, Fresh Cheese - 18

I Did It My Way : Goat Cheese, Walnuts, Honey, Pears - 19

Khao San Road : Prawns, Tomatoes, Garlic, Bean Sprout, Sunny Side Up Egg, Mango, Mint - 20

The 79 : Potatoes, Bacon, Onions, Reblochon Cheese - 21

Cheese Ambition : Comté Cheese, Berry Preserve, Prosciutto - 23

Seafood Spirit : Scallops, Butter, Bacon & Leeks Fondue - 25

## SWEETS & TREATS

WHEAT FLOUR

Classic : Butter, Sugar - 5

Nutella Rendez Vous : Nutella - 7

French Kiss : Chocolate, Berry Preserve - 9

Normandy Landing : Homemade Salted Butter Caramel - 8

Coco Chanel : Pear, Chocolate, Chantilly, Almonds - 11

I'm Famous : Caramelised Apple, Homemade Salted Butter Caramel - 8

PS I Love You : Pineapple, Raspberry Coulis, Chantilly w/ 5cl glass of Champagne - 14

# BRASSERIE

## TO START

Eggs Mimosa - 9

Scallops Rillettes - 14

Prawn Salad - 16

Burrata, Tomatoes & Prosciutto - 17

## MAINS

Asparagus Risotto - 19

🍷 Crozes Hermitage AOC 2012, Cave de Clairmont - 14 / 66

Tuna Steak w/ Green Asparagus & Satay Sauce - 24

🍷 Côtes de Gascogne 2012, 4 Reserves, Domaine du Tariquet - 9 / 53

Roasted Chicken, Creamy Polenta w/ Parmesan - 24

🍷 Côte de Beaune AOC 2011, Les Mondes Rondes, Domaine Poulleau - 15 / 79

79 Burger\* w/ Gorgonzola & Potato Wedges - 26

🍷 Côtes de Castillon AOC 2010, Château Fongaban - 13 / 66

Scallops, Green Beans & Sweet Potatoes - 27

🍷 Chablis AOC 2013, Domaine Les Malandes - 13 / 75

Main of the Month : Chef selection

## DESSERTS

Panna Cotta Trilogy - 9

Chocolate Spring Rolls - 8

Mini Dessert of the Day - 6

Sweet Crêpes (see previous page)

🍷 Recommended wine pairing

\*Vegetarian option available



# WEEKEND OFFER

SAT | SUN | PH - 10AM-5PM

## BRUNCH SET-\$32

Fresh Orange Juice  
Two Hot Beverages  
Savoury Galette or Crêpe  
Sweet Treat

## A LA CARTE

### SAVOURY

Two Soft-Boiled Eggs & Toasted Bread - 9  
Omelette Ham & Cheese\* - 12  
Homemade Pie of the Day\* - 14  
Marinated Salmon Scrambled Eggs\* - 14  
Eggs Benedict - 15  
English Breakfast Crêpe\*\*: Tomatoes, Beans, Egg, Mushrooms, Pork Sausage, Bacon - 16  
79 Burger\* w/ Gorgonzola & Potatoes Wedges - 26

### SWEET

Croissant - 3  
Pain au Chocolat - 4  
Bread Basket, Butter & Jam - 5  
Freshly Baked Raisins Scones, Chantilly & Jam - 6  
Yogurt & Fresh Fruits - 7  
Chocolate Spring Rolls - 8

\*Vegetarian option available

\*\*Choice of buckwheat or wheat flour



All prices are in Singapore Dollars, excluding 10% service charge and 7% GST