



LA SAVOIR SIGNATURES

FOIE GRAS SLIDER (1 PC)

Single mini burger served with succulent beef patty, pan seared foie gras, onion jam, pickled cucumber and siracha mayo

16

LA SAVOIR BUTTER BOARD

Freshly made butter served in three styles.
Served on the side with chef's trio bread selection.

18

ANGUS BEEF TARTARE

100 day aged Angus tenderloin, pomme purée, kaviari caviar, and shaved parmesan served on dough fitters

28

STARTERS, PASTA, MAINS

CHARRED OCTOPUS

Charred octopus, pimento purée, ice plant, black olive, confit tomato, orange and aged balsamic reduction

28

SMOKED DUCK PASTA

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Cras dictum tortor nec est tempus, sed commodo lectus tincidunt. Suspendisse mi orci.

32

SCALLOP RISOTTO

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Cras dictum tortor nec est tempus, sed commodo lectus tincidunt. Suspendisse mi orci.

32



SMALL BITES

FOIE GRAS SLIDER

Single mini burger served with succulent beef patty, pan seared foie gras, onion jam, pickled cucumber and siracha mayo

16

CAVIAR TOAST

Kaviari white sturgeon caviar, egg mimosa served on freshly toasted brioche bread

+SGD 10 per piece add on

22

ANGUS BEEF TARTARE

100 day aged Angus tenderloin, pomme purée, kaviari caviar, and shaved parmesan served on dough fitters

+SGD 9 per piece add on

28

UNI TOAST

Bafun uni, cauliflower crème, trout roe served on freshly toasted brioche bread

+SGD 9 per piece add on

29

TO SHARE

TRUFFLE KOMBU FRIES (V)

Potato fritters, grated black truffle, shio kombu. Served with truffle aioli

16

MENTAIKO FRIES

Potato fritters, mentaiko mayonnaise and tobiko, topped with bonito flakes

16

WILD SPROUTS SALAD

Charred brussel sprouts and mushroom tossed with yuzu aioli, guava pickles, bonito flakes and tobiko

18

LA SAVOIR BUTTER BOARD

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Served on the side with chef's trio bread selection.

18

MENTAIKO MAYO	2.5
TRUFFLE AIOLI	2.5
GREEN SALAD (No dressing)	4
ADDITIONAL BREAD (6pcs)	9
BURRATA CHEESE	10



STARTERS

- BURRATA SALAD (V)** 21
Mesclun salad tossed in yuzu dressing, topped with orange, pickled beet root and creamy Burrata cheese
- TRUFFLE CAPELLINI** 23
Cold tossed angel hair pasta, truffle vinaigrette, morel and porcini mushrooms, sakura ebi and tobiko
- CHARRED OCTOPUS** 28
Charred octopus, pimento purée, ice plant, black olive, confit tomato, orange and aged balsamic reduction
- HOKKAIDO SCALLOP CEVICHE** 26
Sashimi grade scallops glazed with kimchi, finger lime, topped with shaved fennels and tuile

SOUP

- PORCINI MUSHROOM (V)** 17
Morel and porcini mushrooms, dried apricots, cordyceps
- TOMATO BURRATA (V)** 17
Tomato cream soup served with heirloom tomato & freshly whipped burrata
- LOBSTER BISQUE** 24
Rich and velvety crustacean bisque topped with lobster, zucchini and basil oil



PASTA & RISOTTO

AGLIO-OLIO (V) Olive and garlic base linguine pasta tossed with wild herbs, chilli flakes and mushrooms +4 for bacon	25
PESTO FUSILLI (V) House made pesto, fried chickpeas, confit tomatoes, charred king oyster mushrooms, finished with whipped burrata	28
SMOKED DUCK PASTA  Linguine pasta tossed in yuzu cream and leek bacon ragout. Topped with charred smoked duck and oranges.	32
SCALLOP RISOTTO  Pan seared Hokkaido scallops, chorizo crisp, crustacean broth arborio risotto and caramelized apple	32
TIGER PRAWN LAKSA PASTA Linguine tossed in homemade laksa gravy, topped with tobiko, tofu puffs. Served with tiger prawns.	34
UNI PASTA Linguine pasta topped with Bafun uni, trout roe and uni foam	35
SEAFOOD KOMBU PASTA Linguine pasta tossed with spicy kombu gravy, topped with Tiger Prawn, Hotate scallops and tobiko	35



MAIN COURSE

- TRUFFLE CHICKEN BALLOTINE**  32
Free range chicken, butternut mousseline, black truffle, savoy cabbage parcel and pickled carrots, served with jus de volaille
- CONFIT SALMON** 32
Slow cooked wild salmon, trout roe, pickled cauliflower, cabbage bacon ragout, shaved fennel, parsley beurre blanc
- PAN SEARED BARRAMUNDI** 36
Pan Seared Barramundi served with Crushed Potato, Mussels, Assorted Vegetables, and topped with Sauce Verte and Coconut cream
- SIGNATURE TRIO SLIDERS** 38
La Savoir mini burgers served in three styles. Succulent beef patty with seared foie gras, classic cheddar beef patty and light battered snapper. Served with curly fries on the side
- BRAISED ANGUS BEEF CHEEK**  41
Angus beef cheek, crushed potatoes, stewed carrot, mustard caviar, aged balsamic and potato mustard foam
- WAGYU FLANK STEAK** 52
Sanchoku wagyu flank mb 6-7, served with truffle mash, charred broccolini with mustard caviar, served with jus de boeuf



SWEETS & DESSERTS

CRÊPES SUZETTE

Home made crepe served with buttery orange sauce, topped with coconut ice cream and nuts

\$18

MATCHA BROWNIE

Homemade matcha brownie, white chocolate, pistachio, red berries

\$16

LEMON MILLE FEUILLE (3PCS)

Mini puffed pastries, lemon cream, raspberry, lime jelly
+SGD 6 per extra piece

\$16

MATCHA PANDAN WAFFLE

Homemade matcha pandan waffle topped with caramelised Gula Melaka , Berries Compote & Coconut Ice Cream

\$17

DARK CHOCO CRÈME BRÛLÉE

Callebaut dark chocolate 70%, red berries, pistachio crumbs and mixed berry sorbet

\$17

BERRIES FRENCH TOAST

House made French toast, granola crumbs, strawberries, dark cherry compote, served with mixed berry sorbet and maple syrup

\$19

SET MENUS

With love for our little friends

1 MAIN + 1 DRINK

MAINS



FIT FOR A SAILOR

Battered snapper, twister fries and tar tar sauce

VIVA ITALIA

Linguine pasta, topped with parmesan cheese & homemade tomato purée



DRINKS

Please select one of the following;

FRESH JUICE

Orange | Apple | Carrot

ICED CHOCOLATE

SGD 16/SET

ADD ON DESSERT FOR SGD 6.5

YO YO YOLATO



Daily selection of gelato topped with yoghurt mousse and red berries

SGD 7.8

DESSERT ONLY AVAILABLE WHEN PAIRED WITH THE KIDS MENU