



# LA SAVOIR

FOOD MENU



## OUR STORY

Our brand is inspired by the French word, "Le Savoir", which translates to "the knowledge". This forms the foundation of our commitment to continuously learn and present the finest to you.

Our team then decided to replace "Le" with "La" as a little Singaporean twist to represent our goal to harmonise both local and French cuisines. Hence, creating an experience unique to La Savoir.

A space where you can Unwind in comfort, Dine in luxury & Forge fond memories with your loved ones.

## SMALL BITES

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**FOIE GRAS SLIDER** 16

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

**CAVIAR TOAST** 22

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

**ANGUS BEEF TARTARE** 28

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

**UNI TOAST** 29

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

**LA SAVOIR BUTTER BOARD** 18

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

## STARTERS

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**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

## TO SHARE

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**TRUFFLE KOMBU FRIES** 16

Potato fritters, grated black truffle, shio kombu and parmesan cheese, served with truffle aioli

**MENTAIKO FRIES** 16

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

**WILD SPROUTS SALAD** 18

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

## SOUP

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**PORCINI MUSHROOM** 17

Morel and porcini mushrooms, dried apricots, cordyceps

**TOMATO BURRATA** 17

Tomato cream soup served with heirloom tomato & freshly whipped burrata

## PASTA & RISOTTO

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<b>PESTO FUSILLI</b>	28
House made pesto, fried chickpeas, confit tomatoes, charred king oyster, finished with whipped burrata	
<b>SMOKED DUCK PASTA</b>	32
Linguine pasta tossed in yuzu cream and leek bacon ragout. Topped with charred smoked duck and oranges.	
<b>SCALLOP RISOTTO</b>	32
Pan seared Hokkaido scallops, chorizo crisp, crustacean broth arborio risotto and caramelized apple	
<b>UNI PASTA</b>	35
Linguine pasta topped with Bafun uni, trout roe and uni foam	

## MAIN COURSE

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<b>TRUFFLE CHICKEN BALLOTINE</b>	32
Free range chicken, butternut mousseline, black truffle, savoy cabbage parcel and pickled carrots, served with jus de volaille	
<b>CONFIT SALMON</b>	32
Slow cooked wild salmon, trout roe, pickled cauliflower, cabbage bacon ragout, shaved fennel, parsley beurre blanc	
<b>SIGNATURE TRIO SLIDERS</b>	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	
<b>BRAISED ANGUS BEEF CHEEK</b>	41
Angus beef cheek, crushed potatoes, stewed carrot, mustard caviar, aged balsamic and potato mustard foam	
<b>WAGYU FLANK STEAK</b>	52
Sanchoku wagyu flank mb 6-7, served with truffle mash, charred broccolini with mustard caviar, served with jus de boeuf	

# DESSERT MENU

## STRAWBERRY & BASIL

House made maple granola, yogurt mousse,  
strawberries, basil crush and lychee goji sorbet

**\$16**

## DARK CHOCO CRÈME BRÛLÉE

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

**\$17**

## LEMON MILLE FEUILLE

Mini puffed pastries, lemon cream, raspberry, lime jelly

**\$19**



”THANK YOU FOR BEING A PART OF OUR JOURNEY”