

ISABEL BRASSERIE

Taste the Harvest Moon

Drawing on traditional autumn feasting around the world – from the cozy kitchen of Europe to festive fall tables in North America and the spice markets of the Middle East – offering a hearty and soul – satisfying dining experience.

1 September - 30 September
78 SGD ++ per person

AMUSE-BOUCHE

Butternut Squash & Goat Cheese Tartlet

a delicate phyllo cup filled with roasted butternut squash purée, whipped goat cheese, and a hint of thyme, topped with a drizzle of date syrup and a sprinkle of toasted pumpkin seeds.

an elegant fusion of autumnal ingredients from europe and the middle east in one bite

STARTER

Celeriac & Apple Velouté

Creamy blended celeriac, Granny Smith apple, and parsnip with roasted hazelnut dust and rosemary-infused olive oil.

rustic and warming—like an english countryside kitchen

MIDDLE PLATE

Spiced Lamb & Fig Flatbread

grilled flatbread topped with sumac-spiced lamb, caramelized onions, fresh figs, and a drizzle of pomegranate molasses.

a nod to the middle eastern spice market

MAIN COURSE

Cider-Glazed Duck Breast

seared duck breast glazed with apple cider reduction, served with wild rice pilaf, roasted root vegetables, and crispy sage.

evoking the rich autumn tables of North America

DESSERT

Pear & Almond Tart with Honey-Lavender Cream

poached pear nestled in a frangipane tart, served with a dollop of honey-lavender cream.

a sweet end from the orchards of europe