

**CUSTOMS HOUSE** 

## VENUE INDOOR DINING

L'Entrecôte Customs House has two distinct areas, both with stunning views of the iconic Marina Bay waterfront of Singapore.

Abundant with natural light and featuring vibrant 'L'Entrecôte red' accents, enjoy an authentic French bistro experience while enjoying the views of the bay through our floor-to-ceiling windows.

#### **CAPACITY**

Up to 34 seated







## VENUE OUTDOOR BAR TERRACE

L'Entrecôte Customs House has two distinct areas, both with stunning views of the iconic Marina Bay waterfront of Singapore.

Boasting a relaxed al fresco atmosphere, take in the beautiful Singapore skyline while enjoying drinks and bar bites on our breezy outdoor bar terrace.

#### **CAPACITY**

Up to 100 seated







# 3 COURSE DINNER SAMPLE MENU \$78++ PER GUEST

#### **Beef Carpaccio**

Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest

Or

#### **Smoked Rainbow Trout Salad**

With potatoes, rocket and dill vinaigrette

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#### **Trimmed Entrecôte Steak**

Our crown jewel. The famous L'Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries

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#### **Mousse au Chocolat**

Dark chocolate mousse

Or

#### **Paris-Brest**

Choux pastry with praline cream



# 3 COURSE DINNER SAMPLE MENU \$88++ PER GUEST

#### **House Made Duck Foie Gras Terrine**

Served with sugar glazed onions and baguette

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#### **Beef Tartare Toast**

Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel

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#### **Trimmed Entrecôte Steak**

Our crown jewel. The famous L'Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries

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#### **Tarte Tatin**

Caramelized apple tart served with sour cream

Or

#### **AOP Truffle Brie**

Creamy Soft Ripe Truffle Brie from Herve Mons Legendary MOF French Cheese Maker



#### CASUAL MINGLING MENU

**OUTDOOR BAR TERRACE** 

#### **50++ PER GUEST**

#### **Crab Cake**

Tender yielding breaded Crab Cakes with house made Lemon Aioli

#### **Smoke Bacon Tarte Flambee**

Oven baked Flatbread with smoked bacon and caramelized onion

## Porcini, Wild Mushrooms and Comté Tarte Flambée (V)

Oven baked Flatbread with porcini and comte

#### **Beef cubes**

The famous L'Entrecôte steak,with our legendary secret sauce

#### **Crispy Truffle Fries**

With a dusting of cheese and truffle oil

#### **Smoked Rainbow Trout Vol au vent**

Wild caught smoked trout with Dill

#### **AOP Truffle Brie**

Creamy Soft Ripe Truffle Brie on toast, drizzle with honey





#### **BEVERAGE PACKAGES**

FREE FLOW

Treat your guests to handcrafted cocktails with an optional live bar! Speak to us about a customized package.



#### **NON - ALCOHOLIC**

**BEVERAGE** Soft Drinks Still and Sparkling Water and

Juices

**2 HOURS:** 22++

SUBSEQUENT HOURS:

12++ / Hour



#### WELCOME KIT

**BEVERAGE** One Welcome **SELECTION:** Cocktail Soft D

Cocktail, Soft Drinks, Juices, Bottled Beer

and Wine

**2 HOURS:** 74++

SUBSEQUENT HOURS:

26++ / Hour

#### **STARTER KIT**

**BEVERAGE** Soft Drinks, Juices, SELECTION: Still and Sparkling

Water, Bottled Beer

and Wine

**2 HOURS:** 62++

SUBSEQUENT 2
HOURS:

26++ / Hour

#### **PARTY TIME**

**BEVERAGE** Soft Drinks, Juices, House Pour Liquors,

Bottled Beer and

Wine

**2 HOURS:** 88++

SUBSEQUENT HOURS:

26++ / Hour









Speak To Us About Private
Parties or National Day
Fireworks Events









### **CONTACT US**

For bespoke event proposals, please contact:

**Event Director:** Angela May

Email: angela.may@dhm.com.sq

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L'Entrecôte The Steak & Fries Bistro (Customs House)

#01-01, Customs House,

70 Collyer Quay, Singapore 049323

t: +65 6690 7565 | e: customshouse@entrecote.sa

**Monday to Thursday:** 12pm - 3pm | 5pm - 10pm | **Friday:** 12pm - 3pm | 5.30pm - 11pm

**Saturday:** 5.30pm -11pm | **Sunday:** 12pm - 3pm | 5.30pm - 10pm



### **TERMS & CONDITIONS**

- Packages are subjected to change according to seasons and fresh ingredients.
- All packages are applicable for 40 guests and above.
- Please note that each booking is for a maximum of three hours and all menus must be confirmed three weeks in advance.
- Menus must be confirmed in advance.
- Holiday surcharge is applicable.
- L'Entrecôte The Steak & Fries Bistro (Customs House) reserves the right to change or amend the packages without prior notice.