



Rilletto
Bar

Private & Corporate Event Kit

Welcome To Rillettes Bar



Rillette Bar offers patrons a fun, informal place to enjoy an evening of wine exploration & savour homemade French Charcuteries from Chef Brandon Foo - rillettes, pâtés, terrines, sausages and thoughtfully sourced artisanal products. Our Rillette Bar now has the largest selection of homemade charcuteries in town which pair perfectly with our extensive range of wines.



Meet the Chef



Chef Brandon Foo

Chef de Cuisine of Le Bistrot Du Sommelier & Rillettes Bar since 2013.

Autodidactic, passionate, and self driven, gleaned His years of experience working with Michelin Starred Chefs. Chef Brandon make the point to work with seasonal products to serve you an authentic and traditional French cuisine.

Chef Brandon recently placed Singapore in the top 3 at the International Catering Cup 2017 in Lyon, France.

Awarded 3rd best Caterer in The World.

Capacity & Venue



The Rillette Bar, right above Le Bistrot Du Sommelier.
Rillette Bar is a versatile events space that can seat up 32 people
but can go up to 70 people stand up.
Everything you need for every occasion – private Bar, separate bathroom,
and sound system.



Capacity & Venue



Rillette Bar & its Sommelier expert Max Fedkiw offer a wide range of wine Activities from beginners to expert to make your event unforgettable.

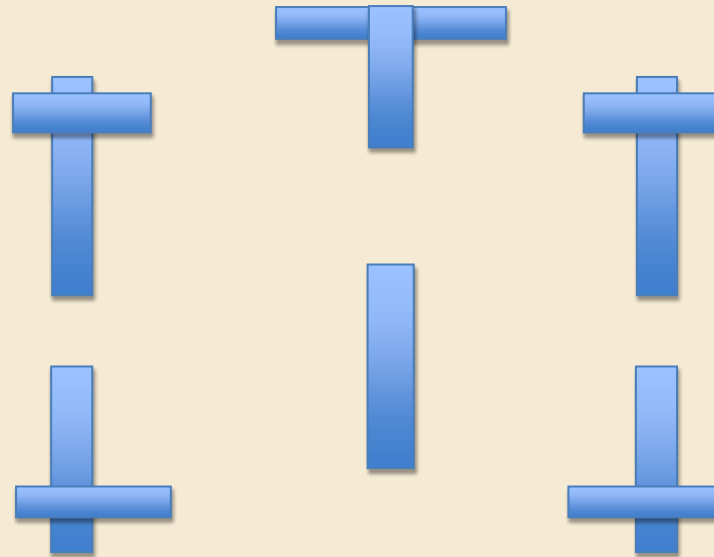
Wine pairing/ Wine Appreciation / Wine tasting in just one night you will Know everything about wines!



Capacity & Venue



Seating up to 32
Standing up to 60
*Position of the tables are fixed
And can not be moved.*



**Bar counter
&
Kitchen**

Rillette Bar

Cellars

FOOD PACKAGE



Our passion is to showcase traditional, hearty, tasty, classic French food with only the best seasonal ingredients. We are not a fast food joint and nor do we have any intention to become one. Instead, our award-winning Chef Brandon Foo and his team take great pride in making our food fresh daily and from scratch using traditional and modern methods and techniques.



FOOD PACKAGE



Proposed menus are based on sharing basis and subjected to change due to seasonal availability of ingredients. Customized and vegetarian menu are available upon request.

Menu at \$50 ++ /person

Starters

Home made Charcuteries

Duck Rillettes, Bayonne Ham & Chicken Liver Pâté

&

Betteraves

Multicolor beetroot salad, stracciatella cheese and walnut dressing

Hot Food

Entrecôte de Boeuf au poivre (600gr)

Oven roasted organic beef ribeye caramelized with white peppercorns

&

Vacherin du Mont d'Or

Whole baked Mont D'or cheese with onion & bacon, steamed baby potatoes

&

Salade de Canard

Duck leg confit with smoked duck breast, salad with croûtons & walnut dressing

Dessert

Crumble à la rhubarbe

Rhubarb crumble served with vanilla ice cream

&

Crème Brûlée

Crème Brûlée infused with fresh vanilla beans

&

Profiteroles

Home made choux buns filled with vanilla ice cream drenched with warm chocolate and crispy almond flakes

Menu at \$60 ++ /person

Starters

Home made Charcuteries

Duck Rillettes, Mixed Chorizo & "Jesus" saucisson &, Chicken Liver Pâté

&

Betteraves

Multicolor beetroot salad, stracciatella cheese and walnut dressing

&

Escargots (1/2 dozen per portion)

Baked with Tomato Fondue and Garlic Butter

Hot Food

Entrecôte de Boeuf au poivre (600gr)

Oven roasted organic beef ribeye caramelized with white peppercorns

&

Vacherin du Mont d'Or

Whole baked Mont D'or cheese with onion & bacon, steamed baby potatoes

&

Cocotte

Braised lamb, cheese ravioli and fresh basil in "Cocotte"

Dessert

Soufflé "Noix de Coco"

Coconut soufflé, coconut praliné, macadamia nuts ice cream

&

Crème Brûlée

Crème Brûlée infused with fresh vanilla beans

&

Profiteroles

Home made choux buns filled with vanilla ice cream drenched with warm chocolate and crispy almond flakes

FOOD PACKAGE



Proposed menus are based on sharing basis and subjected to change due to seasonal availability of ingredients. Customized and vegetarian menu are available upon request.

Menu at \$70++/person

Starters

Home made Charcuteries

Duck Rillettes, Bayonne Ham & Chicken Liver Pâté
&

Betteraves

Multicolor beetroot salad, stracciatella cheese and walnut dressing
&

Escargots (1/2 dozen per portion)

Baked with Tomato Fondue and Garlic Butter

Hot Food

Côte de Boeuf

Oven Roasted Angus Prime Rib with Shallots and Garlic Confit
&

Filet Mignon de Porc au Poivre

Caramelized Canadian pork tenderloin with white peppercorns, brandy cream sauce
&

Catch of The Day

Side dishes: Gratin of potatoes & Mix green salad

Dessert

Crumble à la rhubarbe

Rhubarb crumble served with vanilla ice cream
&

Profiteroles

Home made choux buns filled with vanilla ice cream drenched with warm chocolate sauce and crispy almond flakes
&

Crème Brûlée

Crème Brûlée infused with fresh vanilla beans

Menu at \$80++/person

Starters

Home made Charcuteries

Duck Rillettes, Bayonne Ham & Duck, foie gras & morel pâté en croûte
&

Betteraves

Multicolor beetroot salad, stracciatella cheese and walnut dressing
&

Grenouilles

Sautéed frogs legs with garlic and parsley, mixed salad

Hot Food

Côte de Boeuf

Oven Roasted Angus Prime Rib with Shallots and Garlic Confit
&

Carré d' Agneau Persillé à la moutarde

Oven roasted whole Welsh lamb rack with parsley, garlic and mustard
&

Catch of The Day

Side dishes: Potato puree, Gratin of potatoes & Mix green salad

Dessert

Soufflé "Noix de Coco"

Coconut soufflé, coconut praliné, macadamia nuts ice cream
&

Profiteroles

Home made Choux Buns filled with Vanilla Ice Cream drenched with Warm chocolate sauce and crispy almond flakes
&

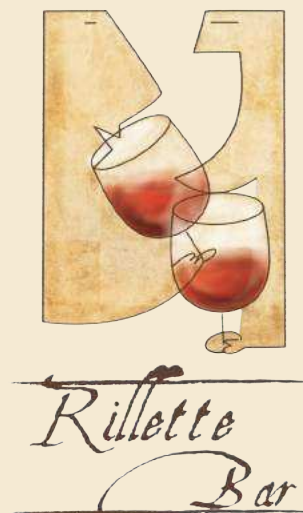
Crème Brûlée

Crème Brûlée infused with fresh vanilla beans



Address	53 Armenian Street 179940 Singapore
Contact	resa@lebistrotdusommelier.com +65 6333 1982 / +65 9821 3047 Whatsapp
Capacity	Seating for up to 32 Standing for up to 50
AV Capabilities	Sound system and Music Player
Standard Operating Hours	Monday to Saturday 12pm to 12am
Parking	Plentiful parking options within walking distance, including a public car parking beside the Peranakan Museum
Closet MRT	Equal distance from Bras Basah (Circle Line) & City Hall (East West Line & North South Line) only 450m

Terms and Conditions	
Planning	Final arrangements of menu and beverage selections should be made 3 working days prior to the function with final guarantee numbers received 2 working days prior. Either the minimum guarantee or the actual attendance will be charged on the day of your event.
Menus	Personalized menus are available on request. Menus are subject to change due to seasonality and availability.
Wines	All beverages are charged on consumption. The Rillettes Bar will endeavor to ensure that wines pre-selected by you for your event will be available on the day. However, please be advised that we cannot guarantee that the wines and vintage selected will be available and are subject to change without prior notice from the vineyard or wine distributor.
Corkage	We do not encourage people to bring their own wines. We believe that it defeats the purpose of our dining experience. All our wines have been carefully selected by our sommeliers.
Deposit and Payment	Endorsement on the function booking form and 50% deposit is required for confirmation of the event. We accept payment by cash, Visa, Mastercard, American Express cards.
Cancellation	Any cancellation must be made in writing. If a booking is cancelled 1 week before the event the client will be reimbursed the total deposit, for any cancellation made during the week of the function, the deposit will not be refundable anymore.
Minimum Spending	Minimum spending is applicable for exclusive use of the restaurant. Amounts stated above refer to spending on Food and Beverage only.



PLAN YOUR NEXT EVENT WITH US

For enquiries contact the restaurant Manager Randall

resa@lebistrotdusommelier.com