

L'Entrecôte

THE STEAK & FRIES BISTRO

CUSTOMS HOUSE

EVENT KIT

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



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



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
Or

Beef Tartare Toast

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



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steak, with our legendary secret sauce
generously poured over tender sliced steak.
Accompanied with golden French fries



Tarte Tatin

Caramelized apple tart served with sour
cream
Or

Profiteroles de "L'Entrecôte"

Vanilla bean ice cream profiteroles with hot
chocolate sauce



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



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 SELECTION: Soft Drinks Still and Sparkling Water and Juices

2 HOURS: 22++

SUBSEQUENT HOURS: 12++ / Hour



WELCOME KIT

BEVERAGE SELECTION: One Welcome Cocktail, Soft Drinks, Juices, Bottled Beer and Wine

2 HOURS: 74++

SUBSEQUENT HOURS: 26++ / Hour



STARTER KIT

BEVERAGE SELECTION: Soft Drinks, Juices, Still and Sparkling Water, Bottled Beer and Wine

2 HOURS: 62++

SUBSEQUENT HOURS: 26++ / Hour



PARTY TIME

BEVERAGE SELECTION: 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**

L'Entrecôte
THE STEAK & FRIES BISTRO





CONTACT US

For bespoke event proposals, please contact:

Event Director: Angela May

Email: angela.may@dhm.com.sg

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

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70 Collyer Quay, Singapore 049323

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

Monday to Sunday : 12:00pm to 10:30pm

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.