



The Stamford Brasserie New Menu: Bistro Breakfast And Lunch By Nicholas Issel

Description

The Stamford Brasserie new menu has officially landed, and it brings a fresh, Parisian-inspired chapter to all-day dining at Swissôtel The Stamford. Under newly appointed Director of Culinary Nicholas Issel, the restaurant has rolled out refreshed breakfast and lunch line-ups built around honest, produce-led bistro cooking — generous classics on one side, lighter, wholesome plates on the other.

If you have ever wandered through the Stamford Court level of the hotel and clocked the floor-to-ceiling windows and Parisian banquettes, this is the spot. The Stamford Brasserie has long been a go-to for breakfasts before a day in the city, working lunches and easy dinners. With chef Nicholas now at the helm of the property's culinary direction, expect a sharper focus on neighbourhood-brasserie warmth — the kind of food you would happily eat several times a week.

A New Chapter Under Director of Culinary Nicholas Issel



The Stamford Brasserie’s relaxed, Parisian-inspired interior at Swissotel The Stamford.
Image: The Stamford Brasserie

Chef Nicholas Issel, who oversees culinary operations across Fairmont Singapore and Swissôtel The Stamford, sees The Stamford Brasserie as the property’s most personal expression of casual dining.

“The Stamford Brasserie has always been about approachable dining with character,” he says. “With this menu, we wanted to celebrate the simplicity of classic brasserie cooking — dishes that are generous, well made and rooted in quality ingredients, while creating a space guests can return to throughout the day.”

The result is a menu that feels lived-in rather than reinvented from scratch. Bistro signatures stay; lighter dishes for the working day join them. Crucially, much of the produce — leafy greens, herbs and select vegetables — comes from the hotel’s own pesticide-free aquaponics farm on site, a sustainability hallmark the property has been quietly running for years.

Breakfast: From Avocado Toast To Pancakes Quebecois

Breakfast at The Stamford Brasserie is designed to flex between a quick post-run plate and a leisurely weekend graze. In-house baked breads and viennoiserie anchor the offering, alongside wholesome staples like Avocado Toast (\$24) with marinated feta and chickpeas, Egg au Saumon (\$26) with smoked salmon and dill hollandaise, and Bircher Muesli (\$10/\$16) with green apple and yoghurt.

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Pancakes Quebecois (\$22), a nod to chef Nicholas Isselâ??s Canadian roots. Image: The Stamford Brasserie

The signature highlight is the Pancakes Quebecois (\$22) â?? a nod to chef Nicholasâ?? Canadian roots, served with maple syrup, thick-cut bacon and sea salt butter. It is the kind of breakfast that

justifies a slow Sunday morning in town.



Egg au Saumon (\$26) with smoked salmon and dill hollandaise. Image: The Stamford Brasserie

For something a little more elegant before a meeting, the Egg au Saumon delivers smoked salmon, dill hollandaise and a perfectly cooked egg on toasted sourdough. Pair it with a flat white from the brasserie's own coffee programme and you are sorted.



Pistachio and Strawberry Granola Bowl on the new breakfast menu. Image: The Stamford Brasserie

If you are leaning healthy, the Pistachio and Strawberry Granola Bowl is a colourful, fibre-packed option that uses berries from the hotel's farm wherever the season allows. It is the kind of plate that does not feel like a compromise.

Lunch And Beyond: Bistro Classics With A Singapore Twist

From midday onwards, the menu leans squarely into timeless bistro territory. Starters are led by the Classic Shrimp Cocktail (\$25) with brandy sauce, avocado and citrus salad, and the Tartare de Boeuf (\$32) with gherkins, capers, shallot, egg yolk, dijonnaise and toasted brioche.

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Classic Shrimp Cocktail (\$25) with brandy sauce, avocado and citrus salad. Image: The Stamford Brasserie

The Classic Shrimp Cocktail is exactly what you want it to be: cold, citrusy, with a gentle hum of brandy in the sauce. It is a smart starter to share before splitting a steak.



Tartare de Boeuf (\$32) with gherkins, capers, shallot and toasted brioche. Image: The Stamford Brasserie

The Tartare de Boeuf is a French bistro staple done well â?? hand-cut Angus, the right ratio of capers and shallots, and toasted brioche on the side. Order with a glass of red and you have a 15-minute lunch

escape from the office.

For lighter lunches, the Poulet au Caesar (\$26) brings together roast free-range chicken, bacon lardons and sourdough croutons, while the Super Food Salad (\$18) layers kale, quinoa, beetroot hummus, avocado, berries, pomegranate vinaigrette, nutritional yeast and pumpkin seeds.

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Steak au Poivre (\$65), a pan-seared AAA Angus beef tenderloin. Image: The Stamford Brasserie

The headline mains lean indulgent. Steak au Poivre (\$65) is a pan-seared AAA Angus beef tenderloin finished with green peppercorn jus and pomme purée. It's peppery, classic, comforting. It pairs nicely

with the brasserie's Bordeaux selection.



Classic French Croque Monsieur on the lunch menu. Image: The Stamford Brasserie

For a quicker bite, the Croque Monsieur is a textbook take on the French café staple — a generous slab of ham and cheese sandwich finished with a proper layer of bubbling Mornay. Hard to argue with.



A bistro spread of Steak au Poivre, Classic Shrimp Cocktail and Petite Salad. Image: The Stamford Brasserie

If you are feeding a small group, a sharing spread of Steak au Poivre, Classic Shrimp Cocktail and a Petite Salad covers a lot of ground without venturing into special-occasion pricing.

Sustainable, Produce-Led Cooking

A throughline across the menu is produce-led cooking. Selected herbs, leafy greens and a handful of seasonal ingredients are drawn from the hotel's sustainable aquaponics farm – a longstanding feature of the Fairmont Singapore and Swissôtel The Stamford property. The pesticide-free urban farm continues to inform dishes across the menu, and gives the lighter plates in particular an extra freshness.

If sustainable French dining is your beat, you might also enjoy our writeup on [Racines at Sofitel Singapore City Centre](#), which takes a similar produce-first approach but with Straits-meets-French sensibility, and our review of [Le Pristine at Grand Hyatt](#) for a fine dining buffet take. For a meatier, rooftop spin on bistro cooking, see [Verandah Rooftop Rotisserie](#).

Drinks, Happy Hour And Grab & Go

Complementing the dining experience is The Stamford Brasserie's craft beer bar, daily Happy Hour and a Grab & Go counter – all of which reinforce the venue's positioning as an all-day spot, not just a sit-down restaurant. Coffee stops, post-work pints and lingering dinners all share the same address.

If you tend to stack restaurant deals onto your card spend, our guide to the [best credit cards for hotel buffets in Singapore](#) includes useful overlap with cards that also discount à la carte hotel dining.

The Stamford Brasserie – How To Visit

- **Address:** The Stamford Brasserie, 2 Stamford Road, Level 1 Swissôtel The Stamford, Singapore 178882
- **Breakfast:** Daily, 7am to 11.30am
- **Lunch / All-day Dining:** 12pm to 12.30am
- **Happy Hour:** Daily, 12pm to 7pm
- **Reservations:** +65 6431 6176 or dining.singapore@swissotel.com
- **Closest MRT:** City Hall

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