

About La Cabane

Welcome to La Cabane, a French Wine Bar by Bistro Gaston.

Same Essence, New Flavour, Just Across The Street!

Located in the heart of Chinatown La Cabane offers typical French bistro dishes and a varied selection of wines in an intimate setting.







Space Overview

Situated in the vibrant heart of Singapore's Chinatown, La Cabane is a cozy wine bar offering French tapas and authentic bistro cuisine. Whether you're hosting an intimate dinner for up to 12 guests or a lively standing party for up to 25, La Cabane provides the ideal setting for your private events.



SEATING CAPACITY

Birthday function (up to 25 guests)
Formal & Private Dinner (up to 12/14 guests)
Corporate function (up to 25 guests)

MINIMUM SPENDS STARTING FROM

Lunch Privatisation (12pm-4pm): minimum spending \$1,000.00++
Dinner Privatisation (6pm-Midnight): Minimum spending \$1,500.00++

WIDE SELECTION OF PREMIUM COLD CUTS & CHEESES

French tapas selection and seafood (oysters & caviar)
Dinner Theme: Raclette Night, Seafood Towers option

WINE AND FOOD FAIR

Art Exhibition and other fashion fair
Afternoon trade wines tasting

PREMIUM WINE SERVICE

Get access over thousand wines references Corkage: \$80.00++ per bottle 750ml





Menus for private dinners

SHARING IS CARING

TO START

COLDCUT PLATTER

Jambon Persillé La Cabane, Terrine de Campagne La Cabane, Foie Gras La Cabane, Pâté en Croute La Cabane.

POIREAUX VINAIGRETTE

Roasted leeks with tarragon vinaigrette, preserved lemon, sun-dried tomatoes & almonds

SALADE D'ENDIVE

Blue cheese, endive, walnuts, apple, honey mustard dressing

TO CONTINUE

RUMSTEAK BOEUF ANGUS

1.2Kg charcoal grilled beef rump Served with Béarnaise & two sides

OR

SAUCISSON LYONNAIS DUCULTY

French Pork Sausage with Sauce Marchand de Vin Served with mash potato & side

OR

TRAVERS DE PORC À LA PROVENÇALE

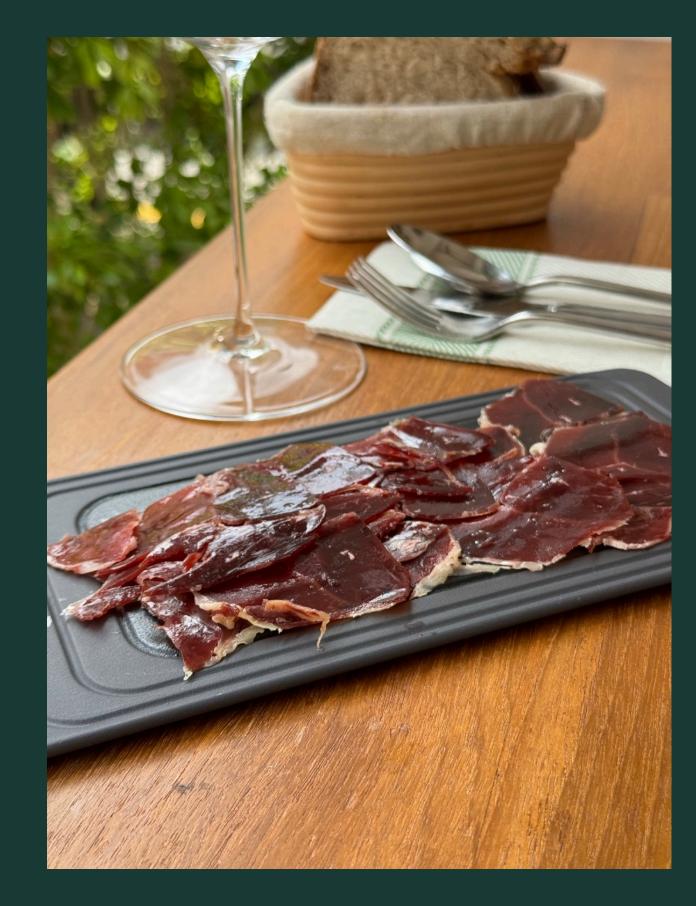
Slow cooked & baked pork ribs glazed with honey, Dijon mustard & Provence herbs Served with French fries & salad

DESSERTS

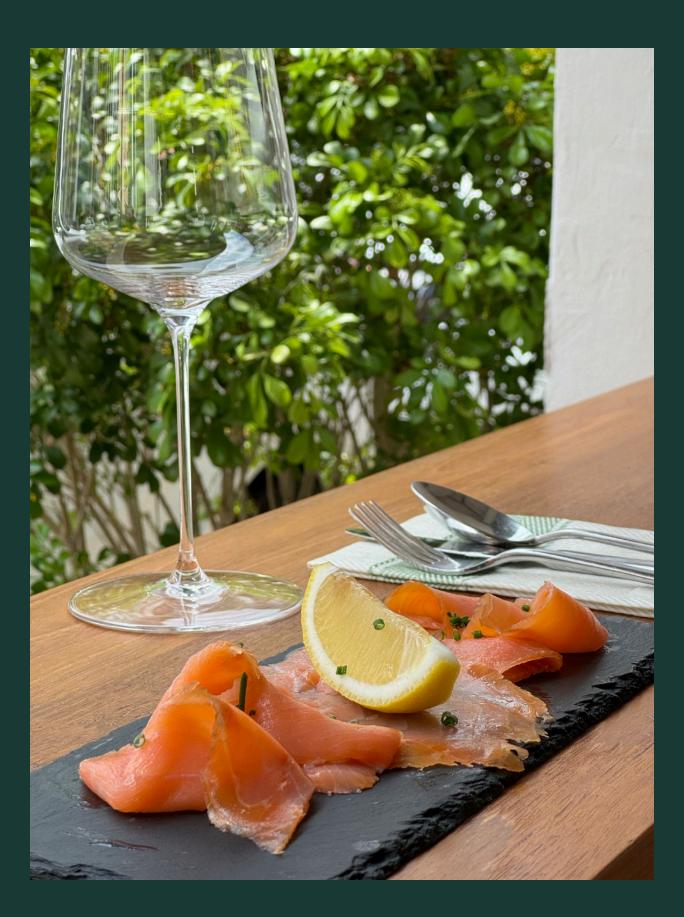
TART OF THE WEEK
CREME CARAMEL CARAMEL PUDDING



Our Tapas



100% IBERICO LEG HAM Cinco Jotas



SCOTTISH SMOKED SALMON - Victoria Island Smokehouse



L'OEUF MAYO - Hard Boiled Eggs with Mayonnaise



Standing Dinners

Discover our selection of tapas, charcuteries, cheeses and wines for casual celebrations.

Cochonailles et Terrines

JAMBON PERSILLÉ LA CABANE
TERRINE DE CAMPAGNE LA CABANE
FOIE GRAS LA CABANE
PÂTÉ EN CROUTE LA CABANE

100% IBERICO LEG HAM CINCO JOTAS
100% IBERICO SHOULDER HAM CINCO JOTAS
IBERICO BELLOTA HAM 50% IBERICO BLAZQUEZ
PARMA HAM 18 MONTHS Levoni
SAN DANIELE HAM 18 MONTHS Levoni

ROSETTE Chambost
SAUCISSON Maison Duculty
PORK FILET MIGNON Maison Duculty

CASTAING DUCK TERRINE with Espelette Pepper
CASTAING DUCK TERRINE with Armagnac
CASTAING DUCK RILLETTES with Foie Gras

LA COUPE DU JOUR - MAISON DUCULTY

Lonzo, Coppa, Jambon Sec « Ovaly », Jambon Sec Sous Noix...

From the Sea

HUITRES FINE DE CLAIRE N.3

Marennes-Oléron Jérome Miet Served with Mignonette Sauce

CAVIAR SUPERIOR STURGEON

Royal Caviar Club

CAVIAR IMPERIAL OSSETRA

Royal Caviar Club

Caviar Imperial Iranian Beluga

Royal Caviar Club

Served with Blinis & Crème Fraiche

SCOTTISH SMOKE SALMON

Victoria Island

MAQUEREAU EN ESCABÈCHE

From the Sea

TIN BABY SQUIDS IN OLIVE OIL

Conservas de Cambados

TIN GALICIAN MUSSELS ESCABECHE

Conservas de Cambados

TIN SMALL SARDINES IN OLIVE OIL

Conservas de Cambados

TIN ANCHOVY FILLETS IN OLIVE OIL "ORO"

Conservas de Codesa

TIN STURGEON FILLET in Olive Oil & Lemon

From Caviar de Neuvic



Cheeses

WEEKLY SELECTION FROM MONS CHEESEMONGER

Served with Quince & Figs Fruit Pastes

Cervelle de Canut

Faisselle Bellevaire spread with chopped Herbs, Shallots, Olive Oil & Vinegar or Honey





Enquiries and reservations

ADDRESS

12 Keong Saik Road, Singapore

CONTACT US

OPENING HOURS

Mon, Sat | 4pm - 11.30pm

manager@bistrogaston.sg

Keong Saik Road

