EVENTS &
PRIVATE DINING

CLOS PASOH

Hidden away on the second floor of a heritage building built in the early shophouse style circa 1840, Clos Pasoh is a chic reimagining of the French brasserie for today's urbane food and wine lover. Every space cradles guests in effortless luxury that is designed to entertain you for your business events or private occasions.

Clos Pasoh's Chef Louis Pacquelin, originally from La Rochelle in France, trained and worked alongside Alain Ducasse for a few years before making his mark in some of the most established places in the world.

His cuisine reveals a polished take on classical fundamentals that has a distinctive edge applied with considered restraint. At Clos Pasoh, he proudly serves hearty brasserie signature dishes with precision, finesse and a healthy dose of fun.
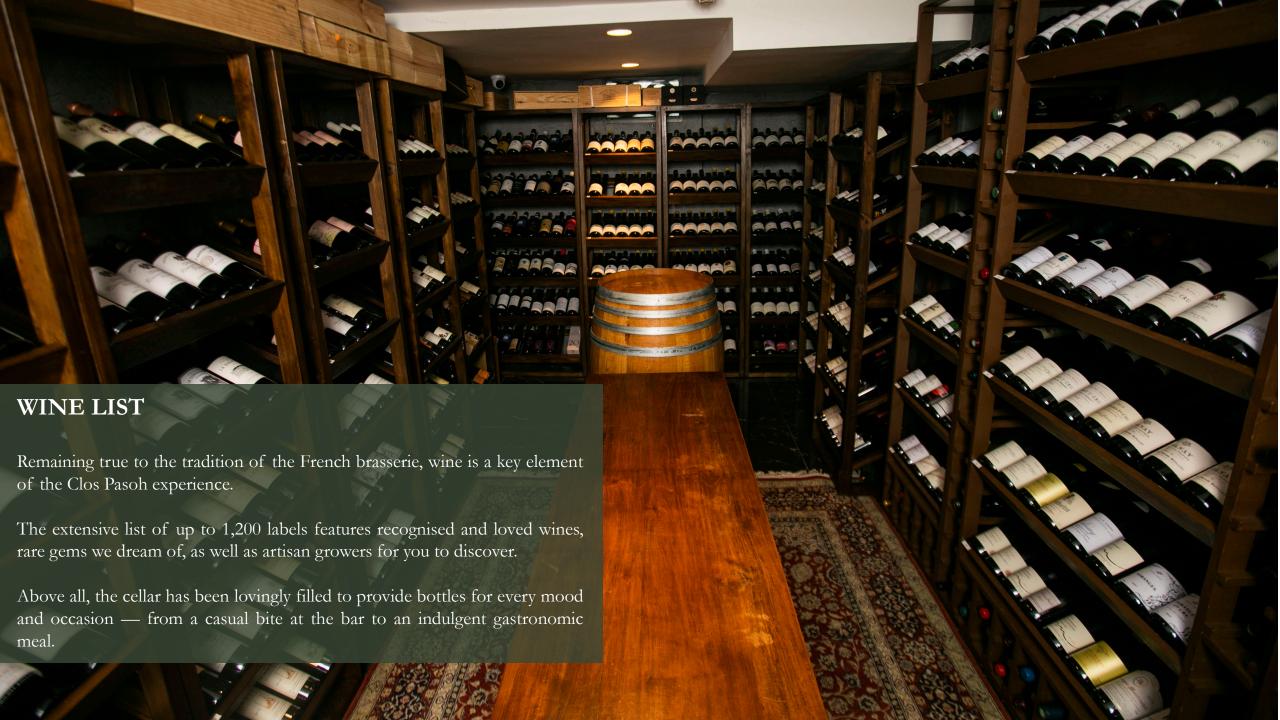
Clos Pasoh is perfect for:

Lunches
Dinners
Cocktails
Wine tasting
Product launches
Corporate events
Private celebrations
& more

Equipment

WIFI
Projector/Screen
Microphone
Sound System

The space can be customized upon request for a particular occasion. Don't hesitate to contact us for more information.

WINE LIST

Remaining true to the tradition of the French brasserie, wine is a key element of the Clos Pasoh experience.

The extensive list of up to 1,200 labels features recognised and loved wines, rare gems we dream of, as well as artisan growers for you to discover.

Above all, the cellar has been lovingly filled to provide bottles for every mood and occasion — from a casual bite at the bar to an indulgent gastronomic meal.

MAIN DINING ROOM

Our Main Dining Room is a truly unique space. The interiors combine Pierre Frey wallpaper against stylish Ong Shunmugam furniture's design motifs that pay tribute to Singapore's lush greenery. This touch of modern French design and Art Deco give the sensation of escaping into an inner oasis.

Capacity
Seated 50pax
Cocktail 120pax

PRIVATE DINING ROOM

Behind our hidden door, have the privilege to spend some time in our private living & dining room. This speakeasy allows you to have an intimate experience like no other with colleagues or family. Share exclusive moments in the dining room or the adjoining cosy lounge. The Dining Room suits both lunch and dinner occasions.

Capacity
Seated 10pax
Cocktail 20pax

CHEF'S TABLE

For a very exclusive dining experience, the Chef's table truly offers you the best show. Feel the rush of the kitchen, the artistry of the platting, and let the aroma of the dishes spin your head into the kitchen waltz.

Capacity
Seated 12pax

THE TERRASSE

A 32 metres terrasse extends along the restaurant with an overlooking view on Pasoh Road. With its modern sofas, cosy corners and the swing, the Alfresco has an intimate Parisian Chic Terrasse feeling whilst retaining the *Peranakan/Singaporean* atmosphere and style. Perfect for celebrations or corporate private lunches or dinners.

Capacity
Seating 20pax
Cocktail 60pax

TOILET

FW
N/V

SWVP

WINE
CELLAR

2000

TOILET
M/V

MIRROR

HAND
DRYER

TERRACE
VIP

BAR

UP

SERVICE
STATION

KITCHEN

SERVICE
STATION

SWVP

STAIRCASE
2

UP

EXIT

UP

WINE
ROOM

1200

UP

SERVICE
STATION

SHELVES

STORE

UP

STAIRCASE 1

STORAGE

SERVICE
STATION

PRIVATE
DINING

ELEC.

SOMM

EXIT

SERVICE
STATION

THE CUISINE

Chef Louis Pacquelin creates tailor-made menus crafted explicitly for your private events. The featured menus are all inspired by French Brasserie with a "new school" twist that shifts from classic fine dining. Each dish is designed with tradition in mind and reinterpreted to bring you a new-generation dinner.

Pair these with wines from our extensive list or our inventive selection of cocktails from the bar for an unforgettable experience.

Menu

Lunches from $42++ (2 courses)
Dinners from $88++ (3 courses)
Cocktails from (upon request)
High Tea from $38++
Free flow options(upon request)

❖ Our Chef Sommelier selected wines and beers paired with the food (if requested)

❖ Please note that a minimum spending per booking applies, which fluctuates depending on the season's low or high demand. The space rental fee would apply if the minimum spend is not reached. If reached, we will be pleased to waive the fee.

CLOS PASOH

3 courses Menu

Soupe à l'oignon gratiné au vieux Cantal
Crispy onion dumplings, onion consommé, Cantal cheese

or

Tarte fine de maquereau au vin blanc
White wine marinated mackerel tart, basil & mustard sauce

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**Aile de raie meunière, beurre blanc infuse aux algues,
beignet d'artichaut**
Skate wings, seaweed butter sauce, artichoke fritters

or

Escalope de volaille à la Viennoise & aubergines
Breaded chicken cutlet, eggplant two ways & "Wasagote"

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Mousse au chocolat
Chocolate mousse with Guanaja dark chocolate

or

Riz au lait, ananas rôtis, caramel beurre salé
Rice pudding, roasted pineapple & salted caramel butter

CLOS PASOH

5 courses Menu

Cervelle de Canut
Traditional fresh French cheese with herbs & shallots, chargrilled sourdough

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Carpaccio de thon
Japanese hamachi marinated in citrus fruit, raw fennel

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Bisque coco-homard
Coconut & lobster bisque, steamed lobster dumpling

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Filet de boeuf grillé, Choron & pommes Mont d'Or
Char grilled beef tenderloin, Choron sauce & cheese gratinated smashed potatoes

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Petit pot de crème vanille & caramel beurre salé
Vanilla custard pot & salted butter caramel

CLOS PASOH

Cocktail Menu

SAVORY

Carpaccio de thon
Tuna carpaccio, citrus marinade & fennel

Tartare de boeuf
Beef tartare seasoned with green curry

Tartelette au foie gras
Foie gras tartlet, passion fruit & bonito flakes

Poireaux vinaigrette
Chargrilled leak, champagne & savora sauce

Saint-Jacques meunière
Roasted scallops, spicy mayonnaise

Pommes dauphine et sauce gribiche
Potato fryer, gribiche sauce

Arrancini au vieux Parmesan
Fried risotto ball seasoned with tomato & aged Parmesan

Chorizo & guidillas
Chorizo and sweet chili skewer

SWEET

Tartelette Chocolat Valrhona
Dark chocolate tartlet

Crème vanilla & caramel beurre sale
Vanilla custard & salted caramel butter

Assortiment de macaron
Assorted macaron

Mont Blanc
Chestnut mousse, Chantilly & meringue

CLOS PASOH

High Tea

SWEET

Assortiment de macarons
Assorted Macaron

Mini financier cœur noisette
Financier with hazelnut praline heart

Salade de fraises aux pétales de roses
Marinated strawberries with rose blossom syrup

Bonbon Chocolat de la maison Valrhona
Valrhona chocolate bonbon

Tarte praline rose à partager
Pink caramelized almond tart to share

Cornet façon tarte citron meringuée
Lemon and meringue tarte in a different shape

SAVORY

Club Homard
Tiny Lobster club sandwich with Kaluga caviar

Tartare de saumon biologique
Organic salmon tartar in a steamed & pan fried bun

Royale d'artichaut & parmesan
Artichokes soft flan & parmesan foam in pastry puff

Opening Hours
Monday to Wednesday and Saturday : 6pm-11.30pm
Thursday and Friday: 12pm- 11.30pm
Closed: Sundays

Location: 48A Bukit Pasoh Road, Level 2, Singapore 089859

Reservation: info@clospasoh.sg or +65 6980 0672

Private Events: aidil@clospasoh.sg

Website: www.clospasoh.sg