



Les Bouchons

ENTRÉES FROIDES/COLD STARTERS

SALADE CÉSAR GRILLÉE <i>Grilled Romaine Lettuce, House Caesar Dressing, Beef Bacon Bits, Croutons, Parmesan Cheese</i>	24
GRAVLAX DE SAUMON « Maison » (ALCOHOL) <i>Tequila Cured Salmon, Blinis, Sour Cream, Honey Lemon Vinaigrette, Tobiko</i>	44
TERRINE DE FOIE GRAS "MAISON", COMPOTÉE D'OIGNON <i>Homemade Duck Liver Terrine, Onion Chutney and Toast</i>	77
TARTARE DE BŒUF À LA PARISIENNE AU COUTEAU (80 GM) <i>100% Fresh Raw Angus Beef, Gherkins, Capers, Shallots and Parsley, Croutons</i>	58
OYSTERS <i>Size L 03 Pieces, Mignonette and Lemon</i> <i>Size L 06 Pieces, Mignonette and Lemon</i>	68 120
OEUF À LA MAYONNAISE TRUFFÉE <i>Hard Boiled Eggs, Homemade Truffle Mayonnaise, Tobiko</i>	20



ENTRÉES CHAUDES/HOT STARTERS

SOUPE À L'OIGNON MAISON <i>Homemade French Onion Soup with Emmental Toast</i>	35
SOUPES AUX CHAMPIGNONS MAISON, HUILE D'OLIVE À LA TRUFFLE <i>Homemade Mix Forest Mushroom Soup with Truffle Olive Oil</i>	36
ESCARGOTS DE BOURGOGNE AU BEURRE D'AIL MAISON <i>Burgundy Snails with Homemade Garlic Butter</i>	42
OS À MOELLE, CRÈME DE CÈPES <i>Beef Bone Marrow, Porcini Mushroom Cream and Toast</i>	69
FOIE GRAS POÊLE (40 GM), COMPOTÉE D'OIGNON, PAIN GRILLÉ <i>Pan Seared Duck Liver, Onion Chutney and Toast</i>	62
CROQUETTES DE POISSONS <i>Homemade Fish Croquettes, French Garlic Mayonnaise</i>	35



ASSIETTES / PLATTERS

*Served with Mixed Salad & Choice of side (Homemade French Fries/Roasted Cauliflower/
King Oyster Mushroom (+15 For Truffle Fries)*

L'ASSIETTE TERRE ET MER Surf & Turf Platter: <i>Grilled Australian Wagyu Rump, 350 Days Grain Fed MBS 4/5 (200gm), U3 River Prawn Thermidor, Garlic Thyme Butter Sauce</i>	248
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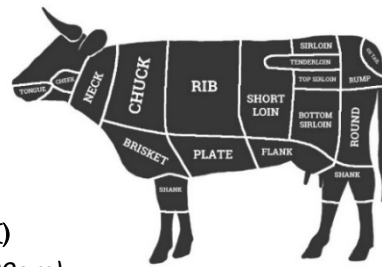


Les Bouchons

NOS STEAKS / OUR STEAKS

*Served with Mixed Salad & Choice of side (Homemade French Fries/Roasted Cauliflower/
King Oyster Mushroom (+15 For Truffle Fries)*

FILET DE BŒUF, BLACK ANGUS, MS 2 (180 GM) <i>Grilled Extra Tender Australian Black Angus Beef Filet, 150 Days Grain Fed, MS 2 (180gm)</i>	178
FILET DE BŒUF FLAMBÉ À L'ARMAGNAC, ANGUS, MS 2 (180 GM) <i>Grilled Extra Tender Australian Angus Beef Filet, 150 Days Grain Fed, MS 2 (180gm)</i> <i>(Flambeed with Vintage Armagnac at Your Table Side)</i>	198
ENTRECÔTE DE BŒUF GRILLÉE, BLACK ANGUS, MS 2 (250 GM) <i>Grilled Australian Black Angus Beef Rib Eye, "Vigneron Butter", 150 Days Grain Fed, MS 2 (250gm)</i>	198
FAUX-FILET DE BŒUF GRILLÉ, BLACK ANGUS, MS 2 (250 GM) <i>Grilled Australian Black Angus Beef Sirloin, Herbes de Provence, 150 Days Grain Fed MS 2 (250gm)</i>	162
FAUX-FILET DE BŒUF WAGYU GRILLÉ, MBS 5 (200 GM) <i>Grilled Australian Wagyu Beef Sirloin MBS 5 (200gm)</i>	258
ENTRECÔTE DE BŒUF, ANGUS, MS 2 (200 GM) <i>Grilled Australian Angus Beef Rib Eye, Grass Fed MS 2 (200gm)</i>	118
RUMSTECK DE BŒUF WAGYU GRILLÉ, MBS 7 (200 GM) <i>Grilled Australian Wagyu Rump, 350 Days Grain Fed, MBS 7 (200gm)</i>	98
T-BONE, BLACK ANGUS GRILLÉ MS 2 (500 GM) <i>Grilled Australian Black Angus Beef T-Bone, 150 Days Grain Fed MS 2 (500gm).</i> <i>For Medium Well, 30 min cooking time</i>	288
TOMAHAWK DE BŒUF BLACK ANGUS GRILLÉE, MS 2 (1.1kg-1.7kg) <i>Grilled Australian Black Angus Beef Tomahawk, 150 Days Grain Fed, MS 2 (1.1kg to 1.7kg)</i> <i>For Medium Well, 40 min cooking time</i>	58/100GM



ACCOMPAGNEMENTS / SIDES

KING OYSTER MUSHROOM <i>Grilled King Oyster Mushroom, Chimichurri</i>	22
POTATO FONDANT <i>Potato Fondant Confit in House Beef Stock, Parmesan Cheese</i>	24
CONFIT CABBAGE <i>Slow Cooked Cabbage Wedge, Burnt Red Capsicum Sauce, Cheddar Cheese</i>	28
CREAM SPINACH	28
ROASTED CAULIFLOWER	20
PAN SEARED FOIE GRAS (30 GM)	46

SAUCES & BUTTER

BLACK PEPPER SAUCE	15
CHIMICHURRI SAUCE	15
CREAM THYME SAUCE	15
TRUFFLE BUTTER (35 GR)	25
VIGNERON BUTTER	12



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PLATS / MAINS

*Served with Mixed Salad & Choice of side (Homemade French Fries/Roasted Cauliflower/
King Oyster Mushroom (+15 For Truffle Fries)*

CASSOULET AU DOIS

Traditional French White Bean (Haricot du Lauragais/South of France) Stew with Duck Leg Confit, Chicken Sausage, Lamb Leg Bite. Served with Salad only, **no Fries**

125

BŒUF BOURGUIGNON BLACK ANGUS « MAISON » (ALCOHOL)

Home-Made Burgundy Style Black Angus MBS 3 Beef Red Wine Stew

118

CÔTELETTES D'AGNEAU GRILLÉES AUX HERBES DE PROVENCE (3 PCS)

Grilled Australian Lamb Chop with Provençal Herbs (3Pcs)

158

CHEESEBURGER AU BOEUF

Cheeseburger, Angus beef patty (200gm), Cheddar, Romaine Salad, Tomatoes, Gherkin, Bearnaise. (+46 rm for additional Angus Patty)

79

DEMI-POULET RÔTI, JUS D'OIGNON

24 Hours Brine, roasted Half-Chicken, Onion Jus

68

CONFIT DE CANARD FRANÇAIS RÔTI, CRÈME AUX THYM

Roasted Homemade French Confit Duck Leg, Thyme sauce

88



POISSONS & CRUSTACÉS/FISH & SEAFOOD

*Served with Mixed Salad & Choice of side (Homemade French Fries/Roasted Cauliflower/
King Oyster Mushroom (+15 For Truffle Fries)*

FILET DE SAUMON GRILLÉ, SAUCE AUX BEURRE BLANC ET CÂPRES

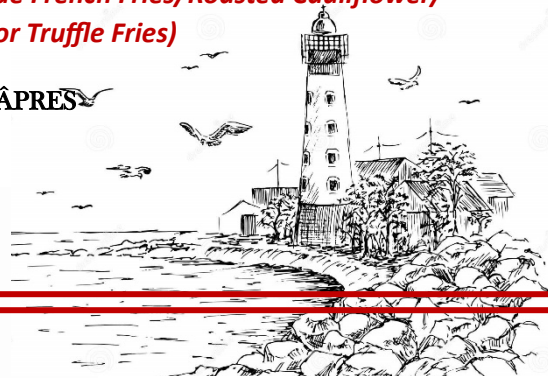
Grilled Norway Salmon Filet, Lemon Capers, Butter Sauce

78

FILET DE BARRAMUNDI GRILLÉ, SAUCE CHIMICHURRI

Grilled Barramundi Filet, Chimichurri Sauce

78



MAC & CHEESE

CLASSIC MAC & CHEESE

38

TRUFFLE MAC & CHEESE

49

KIDS MENU

TRADITIONAL MAC & CHEESE 30

MINI CHEESEBURGER & FRIES 32

CHICKEN SAUSAGE & FRIES 32

All Prices are Subjected to 10% Service Charge and Prevailing Government Taxes





Les Bouchons

DESSERT & FROMAGE

BRIE À LA TRUFFE FAIT MAISON

Homemade Truffle Brie

32

CRÊPE SUZETTE » (ALCOHOL)

French Crêpe Flambeed with Grand Marnier at Your Table Side, Vanilla Ice Cream

68

MOUSSE AU CHOCOLAT NOIR "VALRHONA"

Homemade Weiss Dark Chocolate 64%, Vanilla Crumble and Chantilly Cream

28

FONDANT AUX DEUX CHOCOLAT

Homemade Valrhona Double Chocolate Lava Cake served with Vanilla Ice Cream

45

POIRE POCHÉE AU VIN ROUGE » (ALCOHOL)

Syrah Red wine Poached Pear, Chantilly Mascarpone

42

CRÈME BRÛLÉE

Homemade Crème brûlée and Caramelized Brown Sugar

25

TARTE TARTIN

Caramelized Apples, Pastry Crust and Vanilla Ice Cream

38

TIRAMISU « Maison »

(+ 12 for a shot of Frangelico Hazelnut Liqueur)

(+ 12 for a shot of Baileys Irish Cream)

35

DAME BLANCHE

Vanilla & Chocolate Ice Cream topped with Valrhona Dark Chocolate 66% Sauce, Whipped Cream and Almond

32

SINGLE ICE CREAM SCOOP

Choices of Vanilla, Chocolate, Calamansi Sorbet, Wildberry

15



PLEASE ASK OF TEAM TO ASSIST YOU WITH CURRATED CIGARS AND DISGESTIFS LIST