

TABLE FOR TWO

RM520++ PER COUPLE

Appetizers

Scallop Grenobloise

Pan seared Hokkaido scallops topped with a classic beurre noisette (brown butter sauce).
Infused with lemon, capers and parsley

Cold Duck Platter

Duck served 3 ways, duck rilette, cured duck breast prosciutto and shredded duck confit (all made inhouse). Served on rustic bread with cornichons and onion chutney

Grilled Caesar Salad

Our take on a classic salad, burnt baby romaine lettuce, our house Caesar dressing, beef bacon crumbs, croutons and grated parmesan cheese

Mains

Wellington for 2

400gm Grass Fed Angus tenderloin, spinach crepe, mushroom duxelles, puff pastry.
Served with roasted garlic, umami salt and black pepper sauce.

OR

Wagyu Picanha for 2

400gm Tajima Wagyu picanha MB 8-9, served with confit cherry tomato and garlic,
house umami salt, black pepper and chimichurri sauce

Dessert

Vanilla & Strawberry Mille Crepe Cake

French layered crepe with strawberry mouse, crème anglaise, strawberries and sugar floss

Les Bouchons

CURATED WINES FOR THE EVENING

Domaine De Boisson, Gigondas Villes Vignes 2022

From the sun-drenched rocky slopes of the Southern Rhône's Gigondas AOC, often spoken of in the same breath as Châteauneuf-du-Pape – this wine is a powerful expression of place. Old vines, some over 40 years old, yield intensely concentrated fruit, hand-harvested and fermented whole-bunch in a nod to tradition. Time in oak smooths the edges while preserving the wine's inherent structure.

In the glass, 80% Grenache delivers warmth and ripe dark fruit, while 20% Syrah weaves in spice and backbone. Expect a generous nose of prune and dark berry with earthy, smoky undertones, leading to a full-bodied palate of blackberry, black cherry, and warm spice. The finish is long and savoury, with a fine tannic grip that speaks to both the terroir and the cellar's patience.

RM285++ (PROMOTIONAL PRICE) | RM300 (NORMAL PRICE)

Les Fiefs De Lagrange Saint-Julien 2018

The second wine of the iconic Château Lagrange, a Saint-Julien Third Growth estate with centuries of winemaking history behind it. Thirty-year-old vines on gravelly, clay-limestone knolls, a meticulous plot-by-plot vinification, and 13 months in barrel shape a blend of Cabernet Sauvignon (48%), Merlot (41%), and Petit Verdot (11%) into something genuinely special.

Rich and layered on the palate – dark plum, blackcurrant, and red cherry fruit, underpinned by subtle earthy notes and a touch of cedar from the oak. The tannins are velvety and well-integrated, the finish long and gently spiced. Power and smoothness in equal measure, with the structure to cellar comfortably through 2040.

RM372++ (PROMOTIONAL PRICE) | RM450 (NORMAL PRICE)

Chateau La Confession, Saint-Emilion Grand Cru Calose 2019

Jean-Philippe Janoueix took over this 7.5-hectare estate in 2001 and quickly made his mark – most notably by warming barrels before filling them, a technique that coaxes a gentler, more natural extraction from the fruit. A Merlot-dominant blend from vines averaging 40 years old on clay, chalk, and siliceous soils, aged 15 to 19 months in 100% new French oak, half of which are cigar-shaped for a more complete integration of the lees.

Plush and finely crafted, expect ripe black cherry, dark plum, and cassis at the core, layered with violet, warm spice, and a whisper of cedar. The tannins are silky and refined, the finish long and subtly mineral, with a freshness that keeps everything lifted and elegant.

RM398++ (PROMOTIONAL PRICE) | RM480 (NORMAL PRICE)

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